

## Eastern Regional Station of ICAR-IVRI, Kolkata, Conducted Hands-on Training on “Scientific Meat Processing and Value Addition: Empowering Rural Women through Skill Development” under DAPSC Scheme

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Processing raw meat into higher-value products can fetch better prices and higher profit margins than selling raw meat. Further, value addition helps in efficient utilization of low-value cuts, enhances the value of a raw product by transforming it into a more appealing, convenient, and marketable form, improves flavor and appearance, create

additional employment opportunities and improve profitability in terms of economic returns. For consumers, the value added products offer variety (offering more choices) and convenience (make cooking



easier), thus fulfilling the demands of their busy lifestyles. Further, the processed value added meat products offer better quality and taste with enhanced nutritional value, improved quality and extended shelf life, catering to their preferences. This is a win-win situation for both producers and consumers, as producers can significantly enhance profitability by transforming raw meat into a variety of processed products,



while catering to diverse consumer preferences with convenience and ready-to-eat options. Furthermore, value added low moisture ready to cook meat products can be stored at room temperature, thus eliminating the need for constant

refrigeration. This is a boon in situations, particularly for rural area, where such facilities are mostly unavailable. Value added meat products caters the gap in market channel, when supply meat is in excess and market price is low. By this, tough meat from spent animals can be utilised for development of palatable and qualitative value-added products.

Against this backdrop, Eastern Regional Station of ICAR-IVRI, Kolkata under its Development Action Scheme for Scheduled caste (DAPSC) scheme conducted Hands-on Training on “Scientific Meat Processing and value Addition: Empowering rural women through Skill Development” on 26-08-2025 at Belgachia campus. A total of 10 trainees, the women beneficiaries of DAPSC scheme from Dighari village of Bongaon block, North 24 Parganas, West Bengal who had earlier received inputs (chicks, feed, supplements and medicine) and actively engaged in poultry rearing participated in the training programme. It was felt necessary to imparting training to these DAPSC beneficiaries rearing poultry, as value added products are becoming popular due to less preference of frozen meat by the consumer, insufficient cold chain facilities in rural areas.



The programme started with opening remarks of Dr Syamal Naskar, PS & HoRC (In-charge) and Dr Bimalendu Mondal, PS, ERS, ICAR-IVRI, Kolkata, who briefed the participants about the opportunities in the value-addition. During the inaugural session, Dr G. K, Das, Principal Scientist and Nodal Officer (DAPSC) briefly described about the objectives of programme and the scope of value addition of meat products in the women empowerment through income generation and household nutrition. All scientists of the Regional Station viz. Drs. Dayamoy Mondal, Sadhan Bag, P. K. Nanda, Samiran Bandyopadhyay an T. K. Biswas were also present on the occasion.



The inaugural session was followed by theory classes and practical demonstrations and hands-on training on value added meat products. Dr Arun K Das, Principal Scientist ERS, ICAR-IVRI, Kolkata explained regarding the machineries/equipment required for processing of meat products, such as meat slicer, sausage filler, meat mincer, bowl chopper, steam cooker, deep fat fryer and hot air oven and their functionalities in a detailed way. As sanitation and hygienic programs have become integral part of meat processing operations, Dr Das stressed-on importance



of hygienic processing of poultry meat, considering the food safety measures. During the course of interaction, Dr. Das educated the trainees to maintain high standards of personal cleanliness at all times during handling of meat and meat products, such as hand washing,

avoid habits like scratching nose, running finger through hair, rubbing eyes, ears and mouth, to evade the risk of contamination by microorganisms. The purpose of inculcating hygienic practice among the participants was to keep self and working areas clean in order to prevent illness and diseases. After imparting theoretical knowledge and basic know-hows on sanitation and safety precautions to be taken, practical demonstration followed by hands-on training was imparted to the trainees.



During practical demonstration, emulsion-based meat products were prepared to facilitate better utilization of meat from spent hens. The trainees were given hands on training on various aspects of processing methods such as deboning of meat, size reduction, seasoning (addition of spices and condiments), emulsion preparation and

battering. During the training, the trainees minced the meat and produced emulsion in bowl chopper by adding meat, fat, salt, spices, condiments, binders, ice flakes etc. in correct proportion and sequence to get a desired consistency, as the quality of emulsion plays an important role and contributes to product yield and palatability to a large extent. From this batter, the trainees prepared various value-added products such as patties, sausages, nuggets, meat balls etc. Participants also made chicken



croquettes, using chicken, bread crumbs, whole egg liquid, flour and other additives. These types of enrobed products are high in demand due to crispy texture, better palatability and appealing colour, and is one of the kids' favourite snack recipes, particularly during birthday parties. All the beneficiaries received awareness/training kit (folder, notepad, pen, gloves, mask, apron, head gear), scientific literature/bulletin on methods of processing and preparation of value-added products such as patties, meat balls, nuggets etc. This type of training imparted to women beneficiaries of DAPSC scheme can go a long

way in building their self confidence in building entrepreneurship skills so as to generate additional income.