ERS, ICAR-IVRI, Kolkata, Conducted Hands-on Training on "Scientific Meat Processing and Value Addition: Empowering Rural Women through Skill Development"

Eastern Regional Station (ERS) 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 06-10-2026 at Belgachia campus.

A total of 16 trainees, the women beneficiaries of DAPSC scheme from Bongaon block, North 24 Parganas, and Sonarpur block of South 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 by Dr Goutam Kumar Das, Principal Scientist & Nodal Officer of DAPSC programme, 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.

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 and coordinator of the programme 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, the trainees were briefed 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 will go a long way in building their self confidence in building entrepreneurship skills so as to generate additional income.