

Goat Meat Based Functional Products

Salient features

- Animal Protein enriched shelf stable crispy snacks to emulsion based herbal goat meat products
- Protein and herbal products enriched goat meat and goat milk biscuits
- Shelf life of products packed under aerobic and vacuum is 14 days at 4±10°C

Advantages

- ✓ Protein content of *murruku* was 16.38 and it was 14.08 % for *nimkee*.
- ✓ Total saturated fatty acid contents were significantly higher in the biscuits with goat milk
- ✓ Nuggets prepared with goat milk fat was found to be higher than control nuggets



Process

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Technology / Product developed by

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Year

2009-12

Source of funding

MoFPI

More information

Status of commercialization / Patent / Publications

Rajkumar, V., Verma, A.K., Banerjee, R. and Das, A.K. 2012. Guava (*Psidium guajava* L.) powder as an antioxidant dietary fibre in sheep meat nuggets. Meat Science (under review)

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- Rajkumar, V., Das, A.K. and Verma, A.K. 2012. Effect of almond on technological, nutritional, textural and sensory characteristics of goat meat nuggets. *Journal of Food Science and Technology* (accepted-DOI 10.1007/s13197-012-0819-4)
- Das, A.K., Rajkumar, V., Verma, A.K. and Swarup, D. 2012. Moringa oleifera leaves extract: a natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. *International Journal of Food Science & Technology*, 47(3): 585-591.
- Das, A.K., Rajkumar, V. and Dwivedi, D.K. 2011. Antioxidant effect of curry leaf (*Murraya koenigii*) powder on quality of ground and cooked goat meat. *International Food Research Journal*, 18: 559-565.
- Rajkumar, V. and Das, A.K. 2009. Role of goat meat and meat products in the sustainable goat development in India. *Processed Food Industry*, 12(8): 27-34.