

## Retort Processing of Traditional Pork Curry Products

### Salient features

- Retort processing facility for the traditional pork curry products with fermented bamboo shoots (*Bambusa polymorpha*), Outenga (elephant apple) (*Dillenia indica*), banana flower (*Musa balbisiana*), banana stem (*Musa balbisiana*) and thekera (*Garcinia pedunculata*).
- Standardized retort production process and thermal processing schedule in retort for the processed pork products.

### Advantages

- ✓ Shelf stable ready to eat products.
- ✓ Traditional pork products made in retorts with good quality and high acceptability.



### Process Technology / Product developed by

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### Year

2015-16

### Source of funding

MoFPI

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## *More information*

### **Status of commercialization / Patent / Publication**

Girish P.S., Nath, L., Thomas, R., Rajkumar, V. and Alam, T. 2018. Development of shelf stable ready-to-eat pork curry using retort processing technology. *Journal of Packaging Technology & Research* (Accepted for publication).

Girish, P.S., Bora, M., Nath, L., Barman, K., Banik, S. and Thomas, R. 2016. Quality and storage stability of different traditional products of north eastern India. *Journal of Food Science & Technology* (communicated).

Girish P.S., Nath, L., Thomas, R. and Sarma, D.K. 2016. Development of shelf stable pork product using retort processing technology. In: *Compendium of 7<sup>th</sup> Conference of Indian Meat Science Association and International Symposium on New horizons for augmenting meat production and processing to ensure nutritional security, food safety and environmental sustainability*, Veterinary College, GADVASU, Ludhiana, 10-12 Nov.

Girish, P.S. 2017. Production of shelf stable ready-to-eat pork products using retort processing technology. In: *Pig Production and Processing, 2<sup>nd</sup> Edition*, ICAR – NRC on Pig, Rani, Guwahati, pp: 415 – 423.

Girish P.S. and Nath, L. 2016. Retort processing: An ideal technology for food preservation. In: *Compendium of Pig Expo 2016*, ICAR – NRC on Pig, Rani, Guwahati, 28-29 Nov., pp: 178–180.

### **Patent**

The process of filing patent application for processing steps involved in the production cycle is in progress through the ITMU cell of the Institute.

### **Commercialization**

The developed products were commercialized through PPP mode. Trainings were imparted to four groups of promising entrepreneurs.