

ABSTRACT

The increasing pressure of demand and raising living standards have made the Sri Lankan meat industry towards a growing direction.

This study was started to achieve the target of getting proper knowledge on meat industry in Sri Lanka. In this study origin and history of the meat industry in Sri Lanka, present status of meat industry, general structure of meat processing company and all the meat production activities and technical and management aspects are presented.

Further studies were carried out to improve the product qualities.

The existing standards for stuffing weights of sausages were standardized and new standards were introduced to overcome the present problems in packaging and there by improve the product quality.

The Japanese 5S management system was implemented as a quality improvement tool for the meat processing plant.

Evaluation of the present status of Good Manufacturing Practices and Hazard Analysis and Quality Control Points and Recommendations were made for improvement.

The drawbacks of the existing processing operations were identified and possible remedial measures and suggestions were made for the betterment of the company.