

Abstract

Meat and processed meat supply 21% of the total animal protein consumption of Sri Lankan people, but still have to be increased to fulfill the 62g/day of total protein requirement as the recommendations of the Medical Research Institute. There are only few number of processed meat suppliers to the Sri Lankan market and Cargills Quality Food (pvt) Ltd., is one of the market leaders.

Functional and operational aspects of meat processing were studied by undergoing an industrial training for a period of six months at Cargills Quality Food (pvt) Ltd. Receiving of raw materials, de-boning, processing, packaging, storage conditions, quality control and product development aspects were studied while gaining manual training on de-boning and other operations in the factory. Management and marketing aspects of the company also were studied. Possible reasons were identified for some existing problems and remedial measures were suggested.

As a project standardization of carcass weight was done for some pork items with the objectives of minimizing loss of raw materials by selecting most suitable carcass weight to obtain the relevant product. Project results reveal that the standard carcass weight varies from 67.46 kg to 82.32 kg for different products with the minimum standard weight observed for honey roast ham and maximum standard weight for cooked ham. The rest of the product weight lies within the given range.