STUDIES ON THE APPLICATION OF HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP) PROGRAMS IN POULTRY MEAT

BY

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B.Sc. (Food Science and Technology), Faculty of Agriculture, Ain Shams University, 1991

A thesis submitted in partial fulfillment
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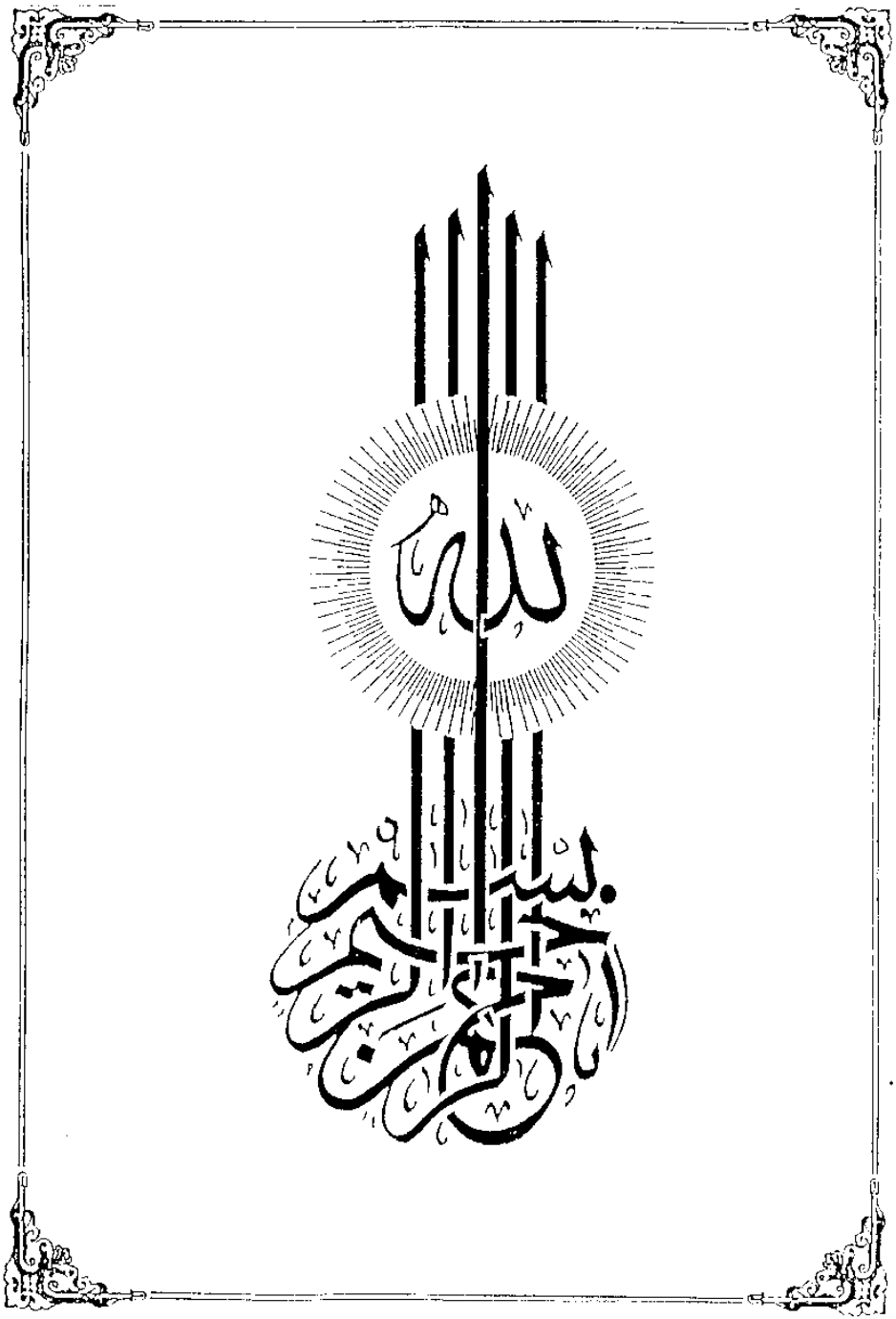

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ABSTRACT

Mohamed Moustafa Mohmed Abd El-Razik, Studies on the Application of Hazard Analysis Critical Control Points (HACCP) programs in poultry meat. Unpublished Master of Science, University of Ain Shams, Faculty of Agriculture, Department of Food Science, 1997.

The main goal of our investegation is the possibility of application of Hazard Analysis Critical Control Points (HACCP) system, during the production of frozen chicken meat. The study was carried out : 1) To identify the Critical Control Points (CCP) during different stages of processing. Therefore, different samples were taken during processing operation, from, meal feed, water used in processing plant and litters samples, for the detection of Salmonella and other tested microbes, 2) To investigate the usability of spent hens meat for manufacture of three different formulations of chicken patties, i. e, from whole carcasses, breast muscles and leg muscles, 3) To study the effect of different muscles on the quality and tenderness characteristics of the patties and 4) To evaluate the production stages for identification of the CCP in processing line.

Chemical, physical and microbial tests, as well as ISO standards methods for the inspection of both slaughter line and the patties production line were investigated. The patties were stored at -18°C for 180 day, grilling and frying were used for cooking the patties. The platability of fresh and frozen patties during different storage periods were also assessed. According to the results, it could be noticed that, the CCP1 in slaughter line were the evisceration and chilling steps, while during manufacture of chicken patties, it was mixing with spices and frozen storage steps. The chemical, physical, microbial tests and organoleptic evaluation indicated that, spent hens could be used for producing chicken patties with high quality characteristics even with 180 day of frozen storage.

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Key words : HACCP, slaughter, critical control points, spent hens patties, chicken.

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