A well-equipped meat processing unit was inaugurated on 5th April, 2015 in order to organize entrepreneurship trainings for small and medium scale entrepreneurs, cater facilities to the entrepreneurs for developing their business and preparation of meat and meat products for revenue generation of the Centre.

The meat processing unit has different sections with following facilities -

**PROCESSING SECTION**

The processing section is provided with all the equipments for preparation of ground, emulsion, restructured, enrobed, traditional and other functional meat products along with cold storage facilities.
Major equipments available:

- Sausage stuffer
- Meat mixer
- Meat slicer
- Meat mincer
- Bowl chopper
- Planetary mixer
- Patty maker
COOKING SECTION

Facilities available:

- Combi Oven
- Microwave oven
- Deep fat fryer
- Charcoal griller
- Hot air oven
- Air fryer
TEACHING AND TRAINING ROOM
This room is provided with screens, projectors, white boards and seating arrangements for 25 persons for conducting classes for trainees and entrepreneurs.

MEAT PRODUCTS PROCESSED AT MEAT PROCESSING UNIT

Skill development programmes at meat processing plant, ICAR-NRC on Meat, Hyderabad