

National Research Centre on Meat



ABOUT

National Research Centre on [Meat](#) in Hyderabad, Telangana, India in year 1999 and National Research Centre on Meat was started at IVRI campus, Izatnagar in the year 1986 and in year 1999 it was shifted to Hyderabad. It started its own campus and functioning from April 2007. The livestock category in India is a specific one with large populations of various species and diverse breeds. The necessary aspect of [livestock production](#) maintainability depends on the sustained viability of the species. The main significance of economic demand-driven production in the converting of socio-economic conditions and land utilization needs prime importance in the development of programmes and policies in the livestock areas. Innovative interventions and pragmatic perspectives need to support authenticate livestock production under a range of circumstances. In the post-WTO era, the Indian livestock area plays a vital role in enhancing urban populations and rising incomes which multiplies the demand for livestock products. NRCM assists as a centre for supervising and coordinating research on [Occupational health hazards](#), Chicken meat products, Fresh meat & traditional meat, etc.

Research Centre Name	National Research Centre on Meat
Centre Type	Central
Governed By	Indian Council of Agricultural Research
Location	Hyderabad, India
Topic Cover	Occupational health hazards, Chicken meat products, Fresh meat & traditional meat, Sheep husbandry & production, Production of dried chicken meat, etc.
Application Mode	Online & Offline
Head	Dr. SB Barbuddhe
How to Reach	Telangana, India
Founded In	1986
Website Link	Click Here

MISSION AND VISION

NRCM vision is on meat as a primary institution of [meat research](#) to resolve the issues and face obstacles of meat and allied sectors expansion.

NRCM mission is for the development of new age organized meat field through meat production, processing, and implementation of technologies to serve the basic need of [meat animal producers](#), processors, and customers.

DIFFERENT PUBLICATIONS FROM CENTRE

Some of the funded research work of centre. Some of the titles are listed in below table.

1) Institute Projects

1	Augmenting the marketing potential of fresh meat & traditional meat products through e-commerce and online marketing platforms.
2	Development of processes for culturing and differentiation of muscle stem cells in animal derivative free media for cultured meat production.
3	Implementation of food safety Management System [FSMS] and transitioning from FSSC/ISO22000 v 4.1 to v 5.0 meat processing and slaughter facilities at NRC on Meat.
4	Development of Certified Reference Material (CRM, as per ISO17034:2016) for qualitative determination of animal species in regulatory food/forensic laboratories.
5	Comparative studies on meat quality and muscle transcriptome profile of indigenous and commercial chicken.
6	Impact evaluation of NRCM technologies and trainings /Capacity building Programmes.

2) External Funded Projects

1	Development of technological interventions for enhancement of quality, shelf-life, and microbiological safety of traditional/ethnic meat products.
2	Exploiting encapsulated nanoparticle conjugated phytochemicals to combat antimicrobial resistance in poultry.
3	Development of rapid immune chromatographic kits for field level detection of meat adulteration.
4	Development of smart packaging nano-sensor for monitoring quality and safety of meat.
5	Network for Scientific Cooperation for Food Safety and Applied Nutrition.
6	Estimation of carcinogenic and mutagenic compounds in processed meat.
7	Setting-up of Food Testing Laboratory.

3) Completed Projects

1	Economics, meat yield and quality of broilers grown to different live weights.
2	Development and Evaluation of Technologies for Value Added Meat Products for Entrepreneurial Adoption.
3	Developing organic meat production system for promoting sustainable animal husbandry, enhancing income to producers and health benefits to consumers.
4	Simultaneous quantitative determination of oxy tetracycline and chlortetracycline residues in buffalo meat samples using RP-HPLC.
5	Mapping of skeletal muscle proteins from different buffalo breeds of India using high throughput proteomic approaches.
6	Development of technology for extraction, purification and characterization of CLA (conjugated linoleic acid) from meat industry by-products.
7	Study on Prevalence, Characterization and Antibiotic resistance of Campylobacter, Salmonella, E.coli and L.monocytogenes in raw meat and ready to eat meat products.

1) Augmenting Meat Production

India has a [huge population](#) of animals, the meat production capacity of these animals is as low as compared to developed countries such as USA, UK, etc. The productivity of these animal needs to be enhanced through carefully planned breeding, feeding and management programs to enhance the meat yield and its productivity without enhancing the animal numbers. Appropriate consumption of agricultural by-products, feeding the animals during extreme growth period, salvation of male buffalo calves, slaughter of unproductive animals, tapping the prospective of alternate poultry like turkey, pigeon, etc., will help in increasing [meat production](#).

2) Production of Organic Meat

[Organic farming](#) is an up-and-coming area for crop and livestock presentation, purifying, marketing, trade and utilization, and, therefore, for research all over the globe. In developed countries like USA, UK, etc. it has already reached remarkable level but in the developing countries especially the Asian countries are in the beginning stage only, as far as organic [livestock production](#) is anxious. In the coming years or in future a lot of importance must to be given to emphasis more research on organic meat production since it has huge of capability. Procedure for organic meat production and processing needs to be systematized. The quality characteristics and shelf life of organic meat and meat items, their request and [economics of production](#) needs to be communicated.

3) Value Addition in Meat Processing

Evolution of [functional foods](#), use of natural constituents, high pressure technology, development of shelf stable items, active/smart covering and quality evaluation and conservation of traditional [meat](#) products are some of the fields which need to be undertaken in the future.

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