

Seminar on Ways of Selecting, Handling, and Storing Meat

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The seminar participants, one after the other, came to the demonstration stage to differentiate between fresh chicken, formaldehyded chicken, and died-yesterday chicken. The participants, mostly women, appeared to be enthusiastic; while occasionally trying to touch the three different chickens and even took pictures of them closely.

The Seminar "How to Select, Handle and Store Meat and its processed products" along with the technique to identify and test the quality of meat was held at the Andi Hakim Nasoetion Auditorium, Rectorate Building, Darmaga Campus of IPB, on Wednesday (11 / 5). The event was organized by the Department of Animal Diseases and Veterinary Public Health, Faculty of Veterinary Medicine (FKH) IPB, in collaboration with the Central Board of Indonesian Veterinarians' Wives Association (PIDHI).

The seminar, which was opened by Dean of FKH IPB, Prof.Dr.drh. I Wayan Teguh Wibawan, invited two speakers: Prof.Dr.drh. M. Agatha Winny Sanjaya (a teaching staff member of the Department of IPH and Veterinary Public Health FKH IPB) and Dr.Ir. Elisina D Morimarna (Head of QA/QC/RnD Dept.) Each speaker presented "Ways of Selecting and Managing Meat", and "Ways of Handling and Storing Processed Livestock Products".

In his presentation, Prof. Winny describes the criteria of healthy beef, namely, bright red color, from the smell of a bit fishy to no smell, a thin fat layer except for certain parts, rather coarse and chewy muscle fibers. Meanwhile the characteristics of a good chicken are yellowish white, bright, shiny and clean skin, the consistently and elastically chewy chest and thigh muscles, moist and not sticky, specific smell of meat - not stinging, rather pale white inner carcass and muscle fibers, and empty (or no blood remains) blood vessels in the neck and wings of an or.

This event was attended by members of PIDHI, Agrianita IPB, mothers from the villages surrounding the Campus, entrepreneurs under the Indonesian Catering Entrepreneurs Association (APJI), students, employees and teaching staff of IPB. (Mtd)