

Quality of Food and Biological Treatment of Waste

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Abstract

The Fair Exports (India) Pvt. Ltd. is a part of EMKE/LULU Group, a well-known group of companies based in Abu Dhabi (UAE). It exports frozen/chilled buffalo/sheep meat to different countries like Egypt, Algeria, Malaysia, Vietnam, Brunei, Iraq Saudi Arabia and other Middle Eastern Countries apart from various CIS Countries and many African Countries, Yemen, UAE, Kuwait. The company was functioning under ISO 9001:2000, HACCP and now recently it has taken up ISO 22000-2005. It is registered with APEDA and Ministry of Food Processing. We maintain a well equipped laboratory for meat testing headed by a qualified veterinarian (Quality control) and a Microbiologist along with lab assistant and other staff. The material is checked at each and every point receiving hall, deboning hall, packing hall, it is frozen at -36°C and packed put into cold store and then dispatch. Shelf life of the meat is 1 year at -18°C . In the lab we are testing pH, temperature, different types of microorganisms, like Streptococcus, TPC, Coliform, E. coli, Yeast and Mold, and Salmonella. Salmonella always absent in our testing. To maintain the whole system our supervising staff is fully trained. The workers (male/female) which are handling meat have a proper system of working. They have to change dress, wear hand gloves; caps, shoes, and pass through foot bath. At regular intervals always taking swab of their hands, gloves, other equipment, and air for maintain the proper hygiene. We have to deal with three types of water, ETP, processing and portable water, test the water pH, physical, chemical and

biological parameters in our lab. In ETP plant clean the wastewater and reuse it, Bone and waste material, send to the rendering plant, where it convert into MBM (meat cum bone meal) and Talo, MBM use by poultry, fish and dog feed and Talo goes to soap and cosmetic industry, skin send to leather industries for shoes, purses and jackets etc.

Keywords: Meat, Micro-organisms, Hygiene.