

Meat Processing Products Business Plan



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You will get to know...

- Products that can be made
- Meat Products Processing Flowchart
- Equipments Required
- Labor/Staff required
- Profit margin



Cold cut products



Sausage



Salami

Cold cut products



Frankfurter



Bologna

Cold cut products



Smoked Chicken Breast



Hot dog

Traditional Products



Seekh Kebab



Shami Kebab

Traditional Products



Chicken Tikka



Biryani
(Hyderabadi/Moradabadi Variant)

Coated/Breaded Products



Chicken Burger-Patties



Chicken Nuggets

Cured Products



Dry cured Ham



Wet cured Ham

Cured Products

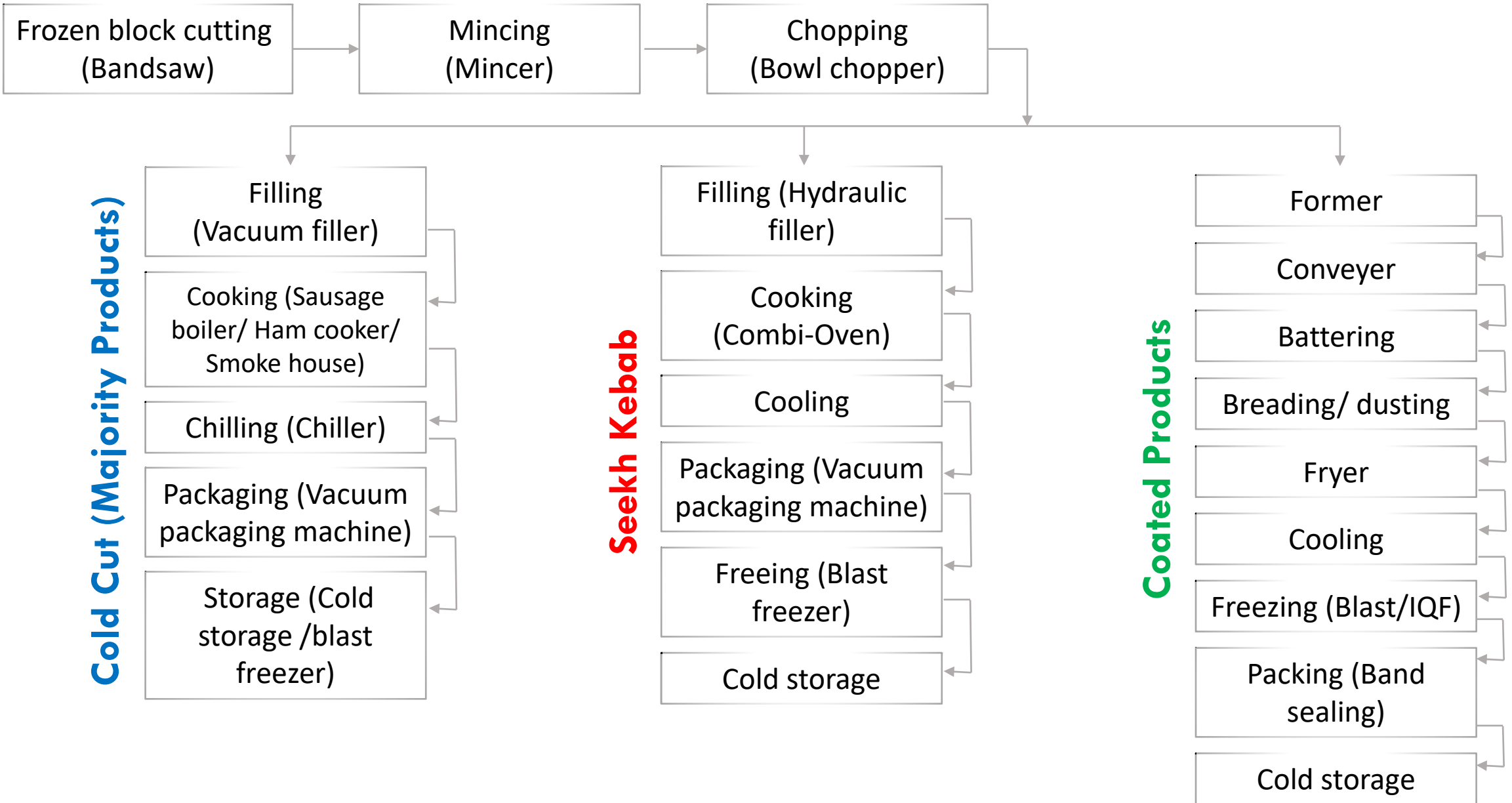


Cured Bacon



**Cured Chicken
Products**

Process flowchart



Equipment Required

Mincer

For Small Scale



For Large Scale



Bowl Chopper

For Small Scale



For Large Scale



Sausage Filler

For Small Scale



For Large Scale



Kebab Filler

For Small Scale



For Large Scale



Tumbler

For Small Scale



For Large Scale



Meat Slicer



Combi-Oven

For Small Scale



For Large Scale



Meat Bandsaw

For Small Scale



For Large Scale



Ice flaker

For Small Scale



For Large Scale



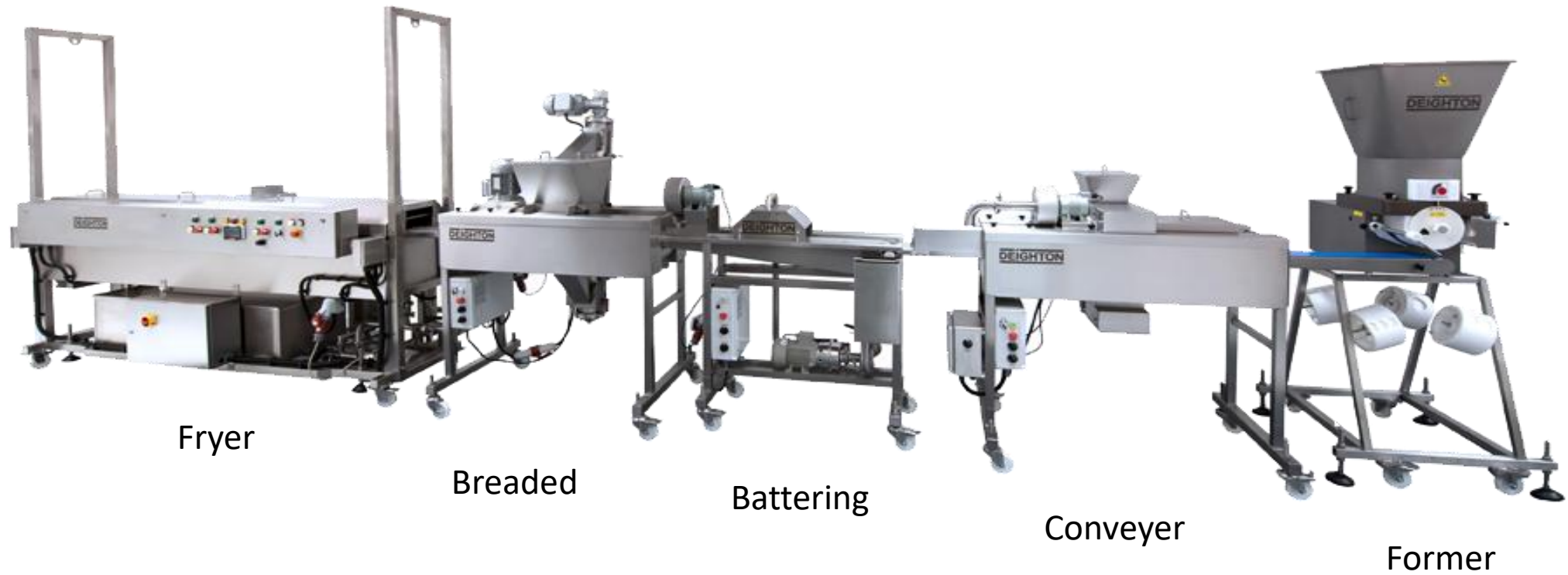
Band Sealer

For Small Scale



Meat Patty line

For Large Scale



Metal Detector



Cooking



Ham Cooker



Smoke House

Vacuum Packaging Machine

For Small Scale



For Large Scale



Cold Storage

For Small Scale



0.5 – 3 ton Capacity

For Large Scale



More than 3 ton Capacity

Blast freezer

For Small Scale



0.5 – 1 ton Capacity

For Large Scale



More than 1 ton Capacity

Chiller

For Small Scale



0.5 – 1 ton Capacity

For Large Scale



More than 1 ton Capacity

Miscellaneous Items



**Cutting
Tables**

Miscellaneous Items



**Meat Cutting
Knives**

Labor/Staff required

For Small Scale:

100-200 Kg/day Production

4-5 workers are required

For Mid Scale:

300-500 Kg/day Production

8-10 workers are required (Including Chef)

For Large Scale:

1500-2000 Kg/day Production

15-30 workers are required (Chef + Helper)

Total Expenses

Products	Chicken Seekh Kebab	Chicken Tikka
Total Cost Price (Raw material + Labor/Staff + Pakaging + Operating cost)	Rs 220/Kg	Rs 450/Kg
Selling Price	Rs 350-550/ Kg	Rs 650-750 /Kg
Profit Margin	60% - 150%	44% - 66%
Total Manpower required	5	9

Support Team

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Thank You