

TDF03-150: Post-mortem aging technology: a way to improve nutritional and sensorial quality of meat

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Industry partner: Anis Associates (Pvt) Ltd

HEC Technology development fund provided the platform for joint industry-academia research to innovation and commercialization projects and UAF PI investigated Post-mortem aging technology and successfully transferred R&D to industry partner Anis Associates (Pvt) Ltd.

The project addressed Pakistani meat market challenges and introduced aging technique to improve its taste, texture, tenderness, juiciness, and quality through value cuts. Additionally, by providing proper aging, international marketing of meat enabled through industry partner. The aged meat process was sold to the industrial partner for five years duration in PKR500000/- out of which 2% was given to Higher Education Commission.

