

CHAPTER 8

STANDARD EDIBLE OFFALS

The standard edible offals prepared from buffalo / sheep and goat are processed and exported as per the detailed specifications.

SHEEP CASINGS

Lamb casings are made from the submucosa, a layer of the intestine that consists mainly of collagen. The fat and mucosa lining are removed to produce natural casings. The casings may be hardened and rendered less permeable through drying and smoking processes.

Lamb casing has a more tender quality to it than beef or pork. It is translucent or white in appearance and has a distinct crisp taste to the casing that enhances the flavouring. Natural lamb casings tend to be more rigid or brittle than pig or beef casings.



STANDARD BOVINE EDIBLE OFFALS

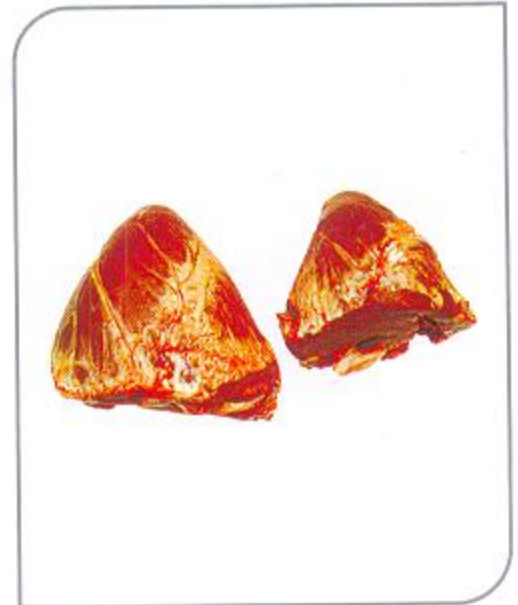
APEDA 301 - Brain

Brain is removed from the skull, Dura mater is also removed. It consists of the cerebrum, cerebellum and small portion of the spinal cord



APEDA 302 - Heart

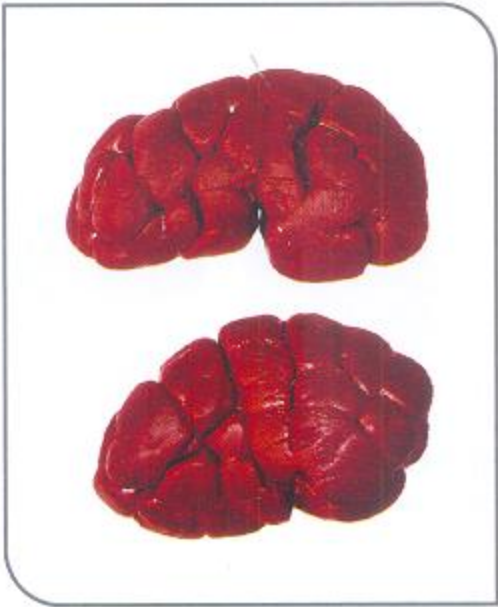
It is prepared by removing the pericardium and blood vessels.



APEDA 303 - Liver

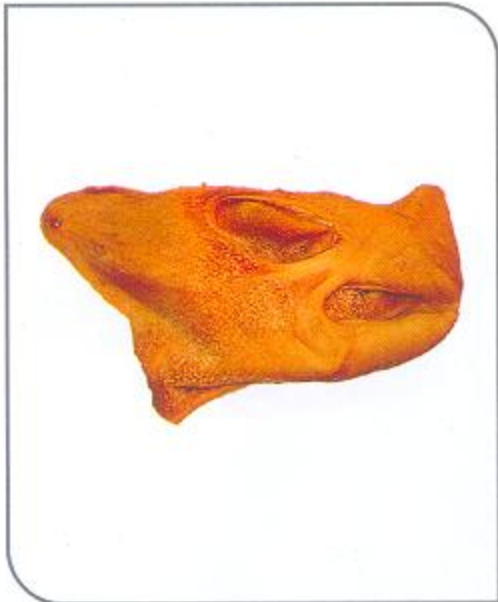
It is prepared by removing all the lymph nodes including hepatic lymph nod, blood vessels and connective tissues..





APEDA 304 - Kidney

It is prepared by removing all the blood vessels and ureter. The kidney capsule is also removed.



APEDA 305 - Tripe

Tripe is scalded and is prepared from rumen (paunch) and reticulum (honey comb). The tripe is cleaned of digesta with water. The mucous membrane is removed by scalding in hot water.

Rumen



APEDA 306 - Honey Comb

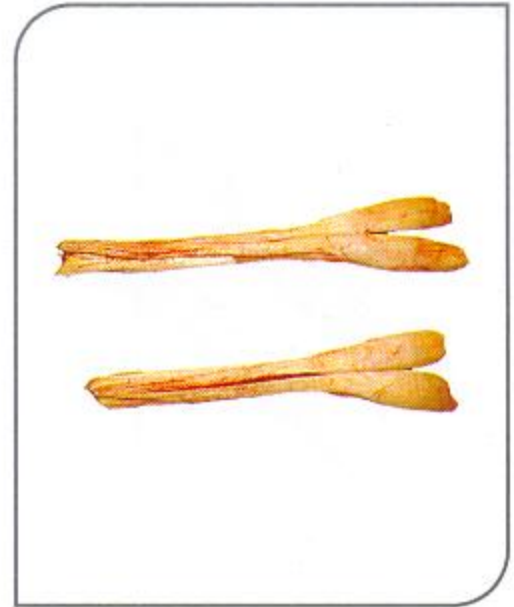
The reticulum is cleaned with water and mucous membrane is removed by scalding in hot water

Honey Comb

APEDA 307- Tendons

Flexor tendons of fore and hind feet are prepared

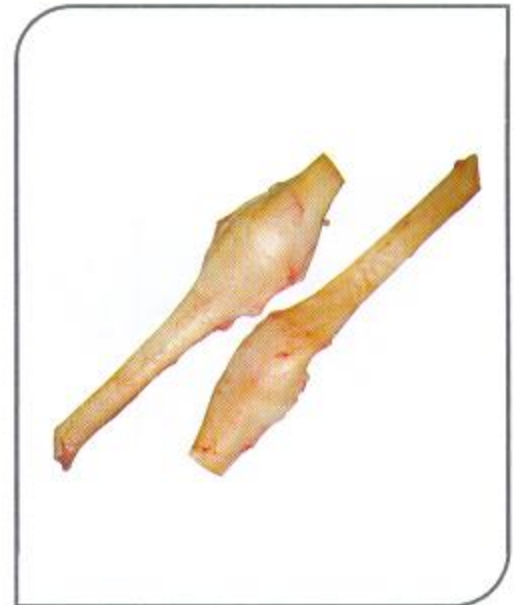
HOCK Tendons



APEDA 308 - Tendons

Flexor tendons from knee are prepared by cleaning all the connective tissues.

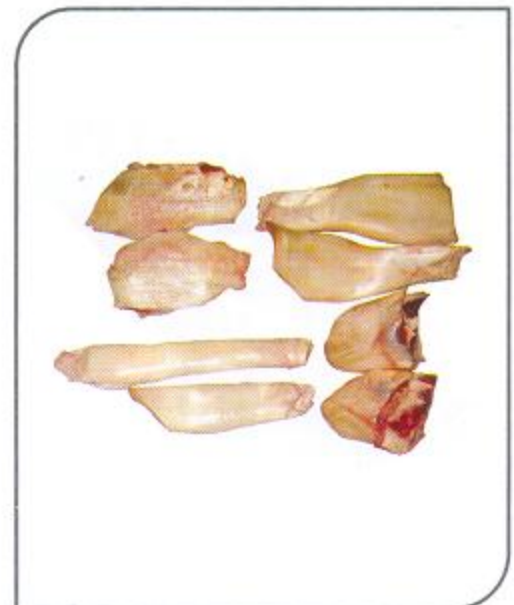
Knee Tendons



APEDA 309 - Tendons

Ligament mical and other small tendons are also prepared

Short Tendons





APEDA 310- Tail

It is prepared after cleaning the skin and switch of the tail.



APEDA 311 - Cheek

Cheek muscles are prepared by slicing meat from the sides of upper & lower jaws



APEDA 312 - Aorta

It prepared by slicing aorta from the heart.

APEDA 313 - Spinal Cord

Spinal cord is prepared by removing the white cord from vertebral column from neck to hind quarters.



APEDA 314 - Nose Bone

Nose bone is prepared by removing the upper jaw bones.



APEDA 315 - Gullet

Gullet is prepared after removing the muscles around pharynx.





APEDA 316 - Trachea

The wind pipe removed from the gullet upto lungs is completely cleaned.



APEDA 317 - Moon Bone

The shoulder cartilage is removed from the shoulder.

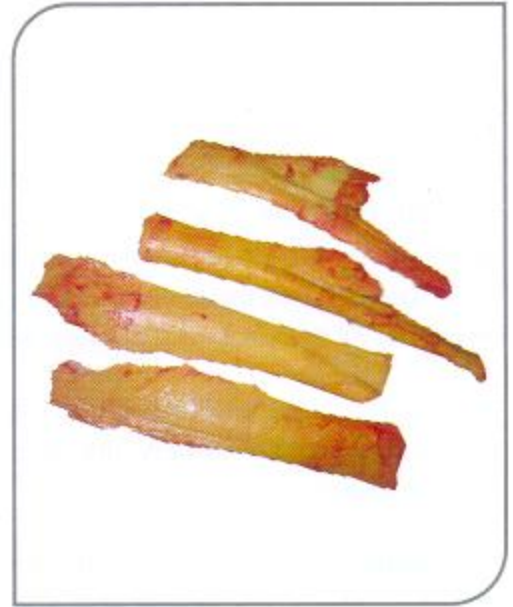


APEDA 318 - Diaphragm Membrane

The thin portion of the Diaphragm covering the red lean muscle is all white.

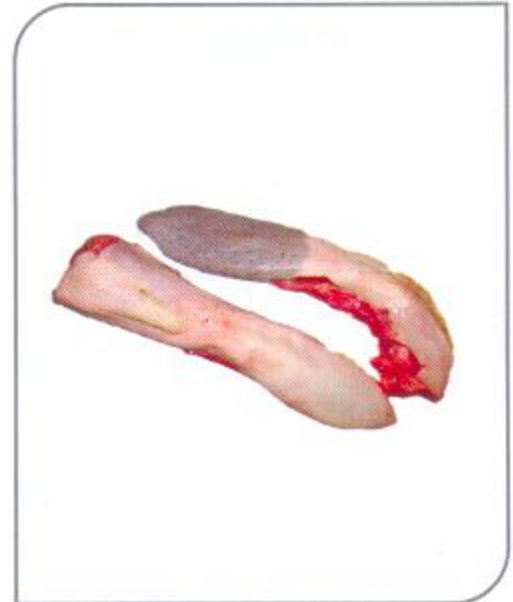
APEDA 319 - Loin Back Strip

Loin back strip is prepared from the sides and consists of muscles lying on the side of spinous process of lumbar, thoracic and cervical vertebra. It starts from 1st cervical vertebra to lumbo sacral junction.



APEDA 320 - Tongue

After removing the hyoid bones and excess muscles from underneath the tongue, the tongue is prepared.



APEDA 321 - FQ Membrane

The fore quarter membrane all white is removed from the FQ meat.

