

AN EVALUATION OF DIFFERENT PACKAGING, PROCESSING  
AND DISPLAY SYSTEMS FOR FROZEN LAMB CHOPS

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by

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A MASTER'S THESIS

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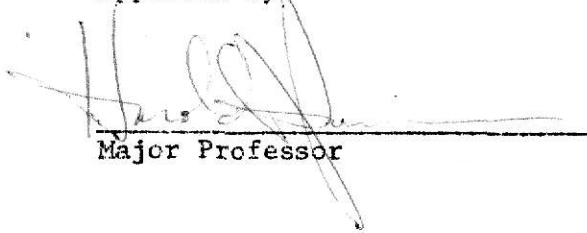
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## Chapter I

### INTRODUCTION

As the meat industry moves toward centralized processing, distribution in frozen form seems a logical link between meat processors and retailers. Lamb marketing could be improved by centralized processing and distribution in frozen form to retail markets. In less populated areas, lamb tends to be a seasonal product and often is not available at all because of low and inconsistent demand. Frozen lamb cuts could be supplied throughout the year from a centralized cutting facility with better economic use made of all cuts; that is, each cut could be channeled to highest demand areas.

Frozen meat products offer greater efficiency and flexibility to meat fabrication, distribution and merchandizing. To date, frozen meat has been used primarily in supplying food service trade. Approximately 60% of the money spent for frozen meat has come from hotel, restaurant and institutional trade. With centralized cutting, labor, materials and facilities could be used with greater efficiency than in the numerous backrooms of retail markets. However, frozen meat has to overcome consumer and retailer skepticism to be successful (Tuma et al., 1973).

To sell frozen meat, the frozen product must be of equal or higher quality and acceptability as compared to fresh meat products. Preservation of the bright red oxymyoglobin pigment, which is commonly associated with fresh meat, is necessary so that frozen meat can gain its market share.

When frozen meat processing, packaging, handling and preservation methods are developed to insure color acceptability and palatability, frozen retail meat will give some marketing alternatives. Hopefully,

the lamb industry can expand its markets with frozen lamb.

The objective of this study was to evaluate color, microbiology, taste panel qualities, and display and cooking losses of displayed chops handled under different packaging, processing and display systems.