

## **PROCESSING MEAT OF *CHICOREUS RAMOSUS* INTO PICKLE**

**By Jamila Patterson, M. Xavier Ramesh & K. Ayyakkannu**

*CAS, Annamalai University, Parangipettai - 608 502, India*

### **ABSTRACT**

Pickle was prepared of *Clucoreus ramosus* meat, common South Indian spices and other ingredients. A suitable standardized recipe was developed. The meat was softened by cooking under pressure (1 kg/cm<sup>2</sup>) before making pickle. The pickle was packed in air tight glass bottles and stored at room temperature. The quality and shelflife was assessed by chemical, microbial and organoleptic characters.