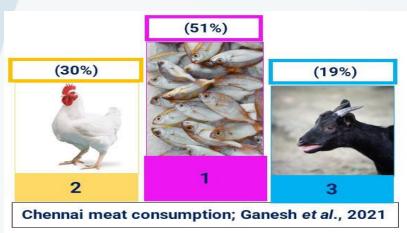
Training on food safety and hygienic meat practices as a tool for empowering poultry meat handling butchers in Chennai

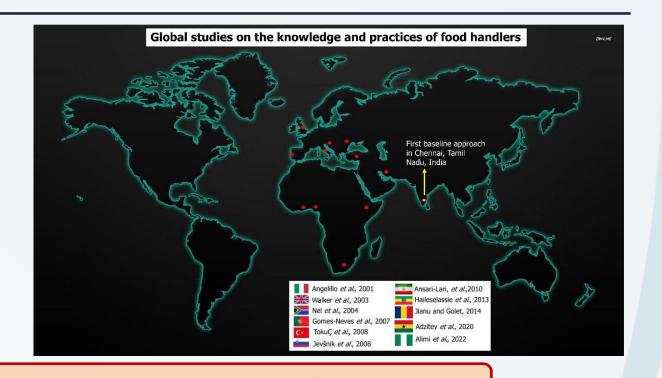


Ganesh.J^{1*}, Vigneshvaran. P¹, Kumaravel. P², Azhahianambi. P³ and R.P.Aravind Babu³

Introduction



Increase in meat borne illness outbreak and related mortality in the society will have negative impact on meat animal production and reduce the market size of meat and meat products in future.



Hypothesis

To test the level of knowledge of poultry meat handlers about food safety and hygiene practices.

Final meeting and conference New Delhi, India

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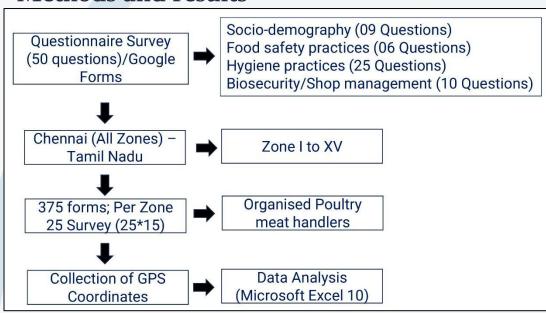
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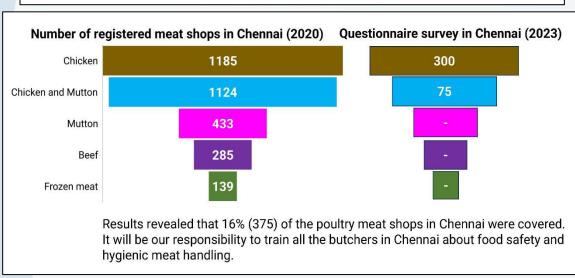
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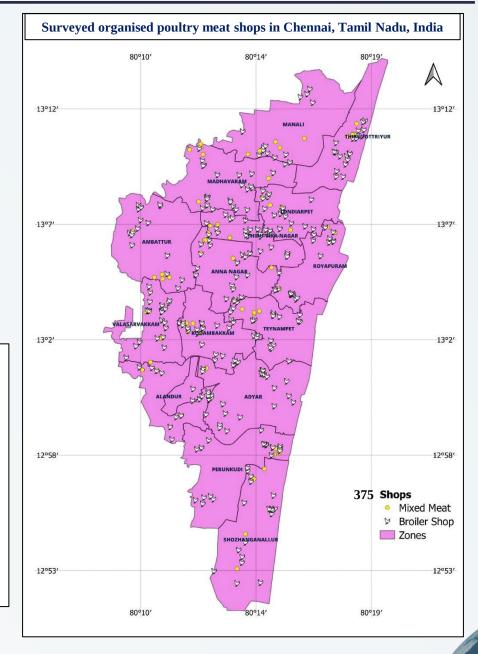
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Methods and results









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