

(PREVIEW)

***Indian Standard***

**MEAT AND MEAT PRODUCTS —  
MUTTON AND GOAT MEAT (CHEVON) —  
FRESH, CHILLED AND FROZEN —  
TECHNICAL REQUIREMENTS**

**1 SCOPE**

This standard prescribes the technical requirements for mutton (including lamb) and goat meat (chevon)-fresh, chilled and frozen.

**2 REFERENCES**

The following Indian Standards contain provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

<i>IS No.</i>	<i>Title</i>
1982 : 1971	Code of practice for ante-mortem and post-mortem inspection of meat animals ( <i>first revision</i> )
4393: 1979	Basic requirements for an abattoir ( <i>first revision</i> )
5402 : 1969	Methods for standard plate count of bacteria in foodstuffs
5403 : 1969	Method for yeast and mould count of foodstuffs
5887 (Part 1) : 1976	Method for detection of bacteria responsible for food poisoning: Part 1 Isolation, identification and enumeration of <i>E.coli</i> ( <i>first revision</i> )
5887 (Part 2) : 1976	Method for detection of bacteria responsible for food poisoning: Part 2 Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and <i>Faecal streptococci</i> ( <i>first revision</i> )
5887 (Part 3) : 1976	Method for detection of bacteria responsible for food poisoning: Part 3 Isolation and identification of <i>Salmonella</i> and <i>Shigella</i> ( <i>first revision</i> )
8182 : 1976	Code of hygienic conditions for processed meat products
10171 : 1987	Guide on suitability of plastics for food packaging ( <i>first revision</i> )