Preservation of Meat and Delivery on Online

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Abstract **- This paper proposed, allows users to check for meat, fish and mutton items via Android app and order their preferred item to get delivered. The project consists of list of fresh mutton, fish items with category and displayed with its price and food details. The user may search through these products as per categories. If the user likes a item, they may add it to their shopping cart. The User can view the lists based on their names & rates in increasing or decreasing order. The User must first register into the system and then is chance to check out the products. The user can place order either to pick up their order or deliver by shop itself. Every time the users click on the item, they preferred the item will be added to its count. If the user preferred their order to be delivered the user must submit their delivery details to the shop owner. Order received from the customer will be acknowledged by the admin and delivery process will be updated as per the distance. The Front End of the App is done using Android Studio and MySQL serves as a backend to store furniture lists and inventory data. The products are added by the Admin user. Thus, the app enables both the supplier and customer to view their preferred item via mobile app and place order of their interest in simple way. The Customer can check his order history or the status of the current order in my orders column. Admin is answerable for changing the status of the orders.**

Index Terms **- Android, Delivery, Meat, Order, Shopping.**

I.INTRODUCTION

With the emergence of the 21st century, we have been able to see India at an increment pace. Previously, to place an order, customers would visit a Butcher's Shop to find out about fresh meat items, and then order and pay. The previous method lack time and manual work and while placing an order on the phone, the client does not have a physical copy of the menu item, and there is no visual acceptance that the order has been placed correctly. But now, the young minds of the country are unpredictable in an era of latest technologies and innovations. The aspect of frozen Meats depends on the aspect and nature of the product to be frozen, on the processing of the product prior to freezing, the freezing process, and the packaging of the product. 0002 During storage, reactions of a physical as well as chemical and biochemical nature will cause changes in the Meat which gradually lead to a loss of quality. The changes are cumulative and the shelf-life of frozen Meat is limited by, and dependent on, the nature and speed of the reactions. These changes, which will be dealt with in more detail in the following sections, are in most cases interacting, and their influence on the overall quality of the Meat is complex in its nature. It is therefore difficult to find a single objective method to determine the shelf life of a product. In some cases, valuable information's can be gained from such tests, e.g., determining the rancidity of fatty products, loss of vitamins, weight loss, color changes, etc. However, in most cases organoleptic tests are the most common methods used to determine the shelf-life for frozen products stored under various conditions. All changes during storage are temperature- 0010 dependent. In general, the lower the temperature, the slower the speed of the deteriorative changes. (See Storage Stability: Mechanisms of Degradation; Parameters Affecting Storage Stability). Meat color provides an perceptive impression of freshness, factor composition as well as about the presence or absence of fabrication. Although aroma and taste are related to the final evaluation of meat quality, color is one of the most important metrics that affect the appearance of meat products and buying inclination. It is not only a comprehensive indicator reflecting the variety in muscle biochemistry, physiology and microbiology, but also an important factor influencing the shelf life of fresh meat. There are strict procedures and testing requirements on chicken while breeding and marketing. When the raw chicken is put into the circulation of Meat and non-staple Meat chain, the Meat safety department and Meat processors have paid much attention to the

quality control of meat. Moreover, the color of raw chicken meat also attracts the attention of chefs and leads to different choices while cooking. The identification of the color of raw chicken meat will provide a transparent guide the choice of raw chicken meat. From subjective judgement by the naked eye to evaluation through automatic measurement, meat color analysis is a practical problem in the topic of raw chicken meat quality evaluation.

A. Objectives

- To manipulate food borne infections and intoxications
- To confirm the security of food from microbes
- To limit the spoilage of foods
- To extend the shelf life of foods
- To enhance the keeping quality of foods.
- To decrease financial losses.

II. LITERATURE SURVEY

Food, which contains needed nutrients, such as fats, proteins, carbohydrates, vitamins, and minerals, is the most essential part of human life. It is the basic necessity without which the survival of living beings is not achievable. Food is an tasty substance of plant or animal origin, which is consumed to maintain life, provide energy and promote growth [1]. The canning of vinegar was introduced in 1782 and the preservation of food by canning was patented by Nicolas Apart, a French Chemist. Later in 1837, Louis Pasteur, a French Scientist, used heat for the first time to destroy unwanted organisms in bear and wine. The need of sodium benzoate as a preservative in certain foods was given official sanction by USA in 1980. In the year 1990, the application of irradiation of the poultry was authorized in the United States [2]. Meat primarily gain from herbivorous animals, such as cattle, buffaloes, goats, sheep, camels, horses, is widely consumed by people of developed as well as developing nations [3]. High rated nutrient matrix meat is the first-choice source of animal proteins for many people all over the world [4]. Poor operational techniques and facilities in any of these operations will result in unwanted suffering and injuries to animals, which can lead to loss of meat, reduced meat quality and spoilage of meat. Herefore, the prevention of contamination during meat cutting and processing is very essential [5]. Storage time can be extended through hygienic slaughtering and disinfect handling of the carcass [6]. Due to nearly neutral pH, high moisture content and rich nutrients, it is highly prone to infection by microorganisms, which makes the preservation of meat more difficult than most other foods [7]. The principle of preservation is to create unfavourable conditions for the growth of microorganisms, which result spoilage of food [8]. Due to spoilage, the texture, flavour and nutritive value of meat are altered and thereby, rendering it inedible for human use [9]. Unless proper preservation methods are accept, decline, microbial activity, enzymatic and chemical reactions along with physical changes is bound to occur [10]. However, once meat is contaminated with microorganisms, their removal is not easy. Hence, preservation of meat is done by various preserving techniques such as chilling/refrigeration, freezing, curing, smoking, thermal processing, canning, dehydration, irradiation, chemicals and pressure processing [11]. Classical methods of meat preservation such as drying, smoking, brining, fermentation, refrigeration and storing have been replaced by new preservation techniques such as chemical, bio-preservative and non-thermal techniques [12]. This communication is an attempt to present an outline of various methods employed for the preservation of meat all over the world. Preservation of Meat preservation became essential for transportation of meat for long distances without spoiling of texture, colour and nutritional value after the development and rapid growth of super markets [13]. A combination of these preservation techniques can be used to reduce the process of spoilage [14].

III. METHODOLOGY

Scope of study

The scope of the research is limited to those consumers who are receiving online Meat delivery services through various apps.

Need of the study

Researchers have noted that sometimes people are unwilling to spend long hours finding good Meat at restaurants. Therefore, we were interested about whether those apps could help customers change their perception of the dining experience.

Data Collection

Last information was collected through a set of questions. Secondary information is collected through information provided by several magazine application websites and people working in the industry.

Items	Qty	Kcal	Fat	cholesterol	Sodium	potassium	protein
Meat	100g	143	3.5 g	73 mg	57 mg	421 mg	26 g
Duck	100g	337	28 g	84 mg	59 mg	204 mg	19 g
Chicken	100g	239	14 g	88 mg	82 mg	223 mg	27 g
salmon	100g	206	12 g	63 mg	61 mg	384 mg	22 g
egg	1	155	11 g	373 mg	124 mg	126 mg	13 g

Fig 1: Nutrition's of Meat items

It is built in such a way that it holds all the knowing areas. Questionnaire was prepared and the defendant were categorized by Age, qualifications, gender, occupation etc. The intention of this learning can be listed as follows:

1. To understand the consumers awareness regarding the mobile Meat Apps.
2. To understand the viable factors considered by the consumers while using Meat Apps.
3. To find out the expectations of the customers while ordering Meat from a new Meat App.
4. To understand the various methods of comparing online Meat Apps.

IV. CATEGORIES OF MEAT ITEM'S

Chicken

Chicken Curry Cut, Chicken leg, Chicken lungs, Boneless chicken.

Mutton

Mutton pieces, Mutton kaima cutting, Kotthukari cutting, Mutton Liver.

Sea Meat

Prawn, Crab, Baracuda, Tuber fish, Shark, Seer fish.

Eggs

White Eggs, Country Chicken Egg, UPF Healthy Eggs, Brown eggs.

A. QUALITY OF MEAT

Meat quality should be defined by most customer preferences. Customer preferences are related directly to the human senses such as appearance, smell, taste and mouthfeel. Also, fresh mutton quality can be decide by scientific factors including composition, nutrients, colorants, water-holding capacity (WHC), tenderness, functionality, flavors, spoilage, contamination, etc.

Fig 2: Quality of Meat

B. MEAT PACKAGING

Packaging fresh meat is run to avoid contamination, delay spoilage, permit some enzymatic activity to reinforce tenderness, reduce weight loss, and where applicable, to form sure an oxymyoglobin or cherry-red color in red meats at retail or user level (Brody, 1997). When noticing processed meat products, factors such as dehydration, lipid oxidation, discoloration and loss of aroma must be taken into account (Monday, 1996). Many meat packaging systems currently run out, each with different attributes and applications. These systems range from extra wrap packaging for short-term chilled storage and/or retail display, to a diversity of specified modified atmosphere packaging (MAP) systems for longer-term chilled storage and/or display, to vacuum packaging, bulk-gas flushing or MAP systems using 100% CO2 for long-term chilled storage. Due to the range of product characteristics and basic meat packaging request and applications, any packaging technologies offering to deliver more product and internal control in an economic and diverse manner would be favorably welcomed.

C. Delivery

The production, processing and packaging of fresh meats, chicken, and seafood products requires that a Hazard Analysis Critical Control Points (HACCP)

plan be in place to safeguard against temperature abuse while the food is in the protected of the purveyor (12, 21). However, the destructible nature of these products and a lack of control over the cold chain once the product leaves the purveyor pose real challenges to their safe shipment from producers to retail users by use of parcel delivery services.

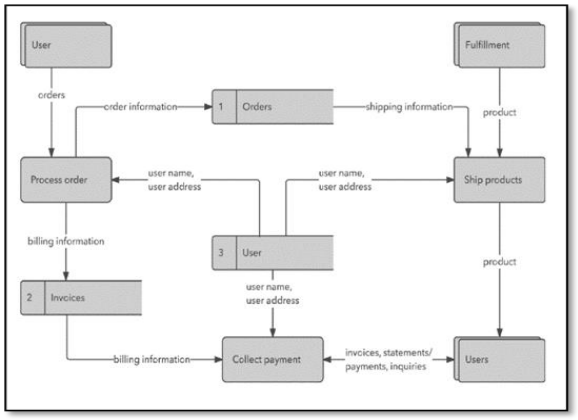

Fig 3: Data Flow Diagram for Meat Order

V. CONCLUSION

From the study, it can be concluded that Online Meat Ordering System is new and many of the users specifically above 40 years of age are not familiar with the ease of ordering Meat online. Mostly students prefer to order Meat online instead of going out for lunch. They feel simple Placing Orders and time efficiency as main reason to prefer it. People generally aren't that comfortable with Digital Payment Platforms and like paying Cash. Customers who wish to enjoy ambience of the restaurant hesitate to order Meat just for the sake of eating a meal.

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