



भा.कृ.अनु.प.-राष्ट्रीय माँस अनुसन्धान केंद्र,

चेंगिचेर्ला, हैदराबाद - 500 092 तेलंगाना, भारत

ICAR-National Research Centre on Meat, Hyderabad

(ISO 9001:2015, ISO/IEC 17025:2017 & FSSC 22000 Certified Organization)

Chengicherla, Hyderabad-500 092 Telangana India



Price list for services and sale of meat and meat products w. e. f. 1st October 2022

S. No.	Services	Charges (Rs + applicable GST)
1.	Incubation fee: provide handholding support to the incubate/entrepreneur for a period of one year in providing detailed technical information, detailed project report (DPR), setting up their business in the area, coordinating with different government authorities involved in giving licenses for undertaking the required business activities, analysis of samples, leasing the infra structure available at centre, etc. and DPR	
	1. Establishment of slaughterhouse for poultry/sheep/goat/ pig	60,000
	2. Establishment of value added meat products processing unit	60,000
	3. Establishment of slaughterhouse and value added meat products processing unit for poultry/sheep/goat/ pig	75,000
	4. Establishment of rendering plant for utilization of slaughterhouse byproducts	55,000
	5. Establishment of retail meat stall	30,000
2.	Consultancy services (Technical advisory)	Charges (Rs + applicable GST)
	1. Establishment of slaughterhouse for poultry/sheep/goat/ pig.	55,000
	2. Establishment of value added meat products processing unit.	55,000
	3. Establishment of rendering plant for utilization of slaughterhouse byproducts	45,000
	4. Small ruminant production	30,000
3	Licensing of technologies/ technical knowhow	Charges (Rs + applicable GST)
	1. Manufacturing of processed meat products	30,000

4.	Training Programme	Charges (Rs + applicable GST)
	1. Sheep rearing for quality meat production (3 days)	3000
	2. Hygienic slaughter practices and fabrication of sheep and goat carcasses (3 days)	3000
	3. Hygienic slaughter and dressing of poultry (3 days)	3000
	4. Entrepreneurship development programme for small and medium scale meat processing (5 days)	4000
	5. Assessment of physical, chemical and microbial quality for meat food safety (5 days)	11,000
	6. Molecular techniques for meat species and sex identification (6 days)	15,000
	7. Analysis of pesticide and antibiotic residues in animal foods (5 days)	12,000
	8. Meat Inspection for state Veterinary Officials (3 days)	7000
5.	Utilization of facilities	Charges (Rs) (Inclusive of 18% GST)
	1. Pilot plant facility for processed meat products	40 / kg product
	2. Slaughterhouse for sheep and goat	100 / animal
	3. Slaughterhouse for poultry (Minimum 100 birds)	1500 /100 birds
	4. Chiller room	800 / day
	5. Cold storage	1500 / day
6.	Testing of samples (meat and meat products)	Rs. Per sample (Rs + applicable GST)
	1. Meat species identification	15,000
	2. Proximate composition (Moisture, fat, protein and ash)	800
	3. pH value	100
	4. Water holding capacity (WHC)	100
	5. Meat pigments	200

6. Emulsifying capacity	200
7. Free fatty acids	200
8. Peroxide value	200
9. TBA values	200
10. Lipid analysis	2000
11. Nitrite content	200
12. Sensory evaluation	800
13. Texture and tenderness of meat and meat products	1100
14. Instrumental colour value	350
15. COD level of slaughter house plant	350
Microbiological analysis	
1. Estimation of Standard plate counts	550
2. Estimation of differential plate counts	800
HPLC and GC based test	
1. Pesticide residues	2200
2. Fatty acid profiles	2200

7. Meat and byproducts

S. No.	Products	Price (Rs/kg) (Nil GST)
1.	Dressed chicken	175
2.	Boneless chicken	325
3.	Chicken mince	350
4.	Mutton/goat meat with bone	600
5.	Boneless mutton/goat meat	800
6.	Mutton/goat meat mince	800
7.	Liver, kidney and heart of sheep/goat per unit	200
8.	Rumen, reticulam, Omasm, Abomasm and Intestine (Sheep/goat) – After cleaning/unit	250
9.	Head and feet of sheep/goat/unit	100

8. Meat Products Price (Inclusive of 12% GST)

S. No.	Products	Chicken products (Rs/kg)	Mutton Products (Rs/kg)
1.	Nuggets	500	1000
2.	Sausage	500	1000
3.	Patties	500	1000
4.	Meat Balls	500	1000
5.	Croquettes	500	1000
6.	Cutlet	500	1000
7.	Restructured	600	1200
8.	Smoked Chicken (Leg/Breast)	600	1200
9.	Enrobed wings and Drummet	500
10.	Chicken pickle	1000	1500
11.	Chicken Kebab	500	1000
12.	Haleem ball	850	1000