

Processing of Mithun Products



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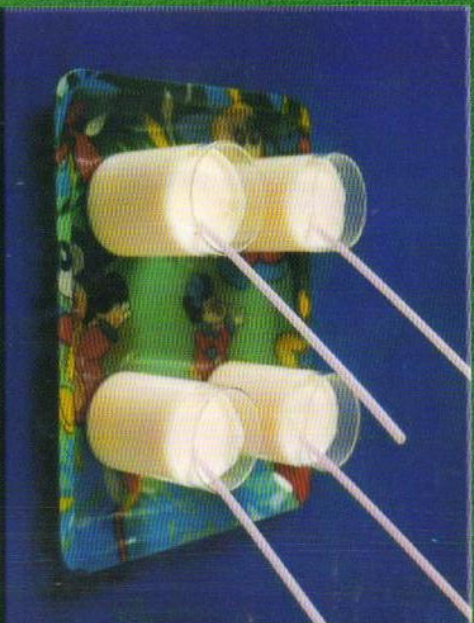
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Barfi prepared from mithun milk



Lassi prepared from mithun milk



Ready to eat mithun meat block



Ready to eat mithun meat patties



Bag prepared from mithun leather

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Introduction

Mithun is a gifted bio-resource of the North-East hills. Mithun is reared basically as a meat animal. Currently processing of different mithun products is not practiced in the region. However, product processing could be important value addition to the existing mithun rearing system. Processing and marketing of different mithun products can generate more income at regular time interval. Recently, NRC Mithun has initiated programme for standardizing processing technologies to prepare different mithun products.

Milk products

Mithun is a low milk producer. It produces approximately 1 to 1.5 kg milk per day. However, mithun milk is nutritionally superior compare to that of any other domesticated bovines. Mithun milk contains high fat (8 to 13%), solid not fat (18 to

24%) and protein (5 to 7%). Its milk is suitable for preparing different indigenous milk products since it contains high fat and protein. The institute has successfully prepared paneer, sweet, ghee, curd and lassi from mithun milk. Moreover, as mithun milk contains high protein, the possibility for producing cheese from this milk can be explored.

Meat products

Mithun meat is considered as a delicacy among the tribal people of North-East region. However, mithun is sacrificed only during important social festivals. Although there is a great demand for this meat, it is not available in the regular market. If processed, the products of mithun meat can be stored for a longer time than raw meat and various ready to eat products can be made available for the consumers in the market. The institute has successfully prepared different meat products like patties,

nuggets, dried meat, meat block and meat pickle from mithun meat.

Leather products

The quality of mithun hide is found to be superior compare to cow hide. Our institute could successfully process different varieties of leather from mithun hide. Mithun hide is extremely good for preparing shoe upper leather, bag leather and garment leather. Bag leather that manufactured from mithun hide has been found to be much superior compare to that of cow. Besides, mithun hide with hairs can be used as an excellent stuff for exotic outer cover of sofa.

Particulars	Range
Milk yield (kg/day)	0.9 - 1.5
TS (%)	20.9 - 22.6
Fat (%)	7.7 - 10.2
Total protein (%)	6.8 - 6.3
Casein (%)	4.4 - 4.7
SNF (%)	13.4 - 13.7
Lactose (%)	4.4 - 4.6

Composition of mithun milk