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American Journal of Food Technology 

Title: Technologies for Value Added Buffalo Meat Products-A Review

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**Abstract:** Meat production and importance of processing of value added products are presented. Physico-chemical and functional properties of buffalo meat and their improvement by using polyphosphates and pre-blending of meat with salt and food additives are discussed. Processing of comminuted meat products such as patties, sausages, nuggets and rolls, low-fat sausages, enrobed cutlets, restructured meat blocks and rolls, cured and smoked meat chunks, snacks, shelf stable and traditional meat products and their packaging have been highlighted. Strategies for quality enhancement of meat and meat products are proposed in this review.

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