Traditional meat preservation techniques used in Anuradhapura district of Sri Lanka

Prasanna P.H.P. 1

There is constant generation of research in various Institutes and Universities on the traditional meat preservation techniques. This study was undertaken to determine the extent of awareness and adoption of traditional meat preservation techniques in Anuradhapura district of Sri Lanka. Nine traditional villages of the district were randomly selected. The villagers of which were interviewed to gather information on preservation techniques, using a structured pre-tested questionnaire. The sample size was 90 and Statistical Package for Social Sciences (SPSS) was used to analyze data. Results revealed that there were eleven different meat preservation techniques prevailing in the study area. Karrukkal method was a special technique used to preserve wild boar meat and it was known by 88% of the sample. Around 60% of the people in the area knew about Thabitigasima, which involves dipping of partially sun dried meat in a concentrated salt solution. Applying of lime juice on meat was known by one fourth of the sample while 62% of the respondents used boiling of meat in a mixture of liquid with salt and turmeric. Using wrappers with natural leaves to preserve meat for about 2 to 3 weeks was known by 42% of the sample. Mixing of meat with salt and hiding of meat under ash was known by 24% and 12% of the sample respectively. Drying under open sunlight, boiling with a mixture of salt and chili powder, smoking and frying were very common and known by all the respondents. There were eleven well known and safe traditional meat preservation techniques in the area and most of these traditional methods are cheap and can be practiced with common household materials. Also these techniques are environmental friendly and they do not require high use of energy for preservation like in most modern methods.

Key words: Meat, Traditional preservation techniques

1. Department of Agricultural Systems, Faculty of Agriculture, Rajarata University of Sri Lanka, Puliyankulama, Anuradhapura, Sri Lanka.

Research and publication Unit, GWAI