



Is Mitanda Is The Best Way To Preserve Meat?

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Introduction

Mitanda is the best way to preserve meat for long time. The project demand to equip the knowledge on how food especially meat can be processed and preserved for future use without lose its taste. Mitanda can be stored for at least a year if freshly prepared.

Mitanda is Kaguru word which refers to a dried meat in thread like structure. That meat prepared through slices of meat and rolled on a piece of dry stick or wire then dried on the sun or other sources of moderate temperature like charcoal burner in a closed room.

Due to high consumption of meat in daily life situation especially in Tanzania Most of people prefer to eat meat because it is rich in protein hence stimulate growth of organism also it is too tastefully. But people suffer a lot due to lack of proper methods of preserving meat for future use. Some use method like refrigeration and canning which are too modern ones so they closetful hence not everyone can afford it, also reduce some quality of meat. And some use local methods like salting, curing and baking which can preserve meat for a short time.

Method

According to the nature of our project, the method of collecting data which we expected to be most applicable for accurate data and ensure information about project concern with mitanda so as to be sure about what we are done we preferred to use the following

(i) Experimentation

For showing on how Mitanda are prepared

(ii) Interview

For testing awareness of people towards our project

Results

On testing the awareness of people on mitanda method we consult 50 participants from Ifakara town council.

A graph below show the results of interview of 50 participants for focus to know the number of participants which were aware with the method. These few participants which were aware with the method the said the saw it in some pastoralists society living in Dodoma, Manyara and Shinyanga.

Through experiment method, we conducted it confirmed that it is simple to preserve meat through use Mitanda method

Also in interview method most of Participants were interested to the method.

Conclusion

Through experiment and interview we conducted during the project on the different places including schools and nearby streets and we were obtained on the need of Mitanda . It shows that there is need of changing our today means of preserving meat.

Advice to the Tanzanians to the use of mitanda more probable eradication of unemployment layer in Tanzania for the mitanda producer.

This has been shown through our interview by number of interviewee respond positively to our project.

This project is a student based project, that done in Ifakara town council and comprise into many positive results as the main one is eradication of modern methods that are cost and reduce the quality of the meat. The Mitanda is the method that will profit the user in terms of cost, quality of meat and in storing.

References

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