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DEPARTMENT OF AGRICULTURE  
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## **LIVESTOCK ROADMAP (Animal Products & By Products Utilization)**

### **RATIONALE:**

The Animal Product and By Products Utilization (APBPU) of the Department of Agriculture was established initially last 1996, since then, creation of APBPU centers were already established region wide except Region XII. People in this region are aiming to much to have one of its kind with a tangible mandate/mission and vision.

With this existence of the said center, it will be great help to the meat processors particularly small and medium entrepreneurship.

### **OBJECTIVES:**

It shall provide the advanced as well as basic technology on Animal Product and By Products Utilization., and provide income generating project.

### **MISSION/MANDATE:**

To support of the meat and slaughter by-products industry through training, development and extension of appropriate technology, leading to improved methods of handling, processing and utilization of APBPU.

### **VISION:**

To continue to pursue the above activities catering to the needs of people from the private and public sectors of meat industry, especially those from the small and medium scale industry in the country and interested countries of Asia-Pacific.

The following are the course topic to be rendered:

#### **1. AWARENESS SEMINAR ON SLAUGHTERING TECHNIQUES FOR PIGS/CATTLE**

Objective: Acquisition of knowledge on appropriate animal slaughtering techniques including hygiene and sanitation, safe work place practices, humane handling of food animals and waste management.

#### **2. BASIC SLAUGHTER TECHNIQUES FOR PIGS/CATTLE**

Objective: Extension of basic knowledge and skills on appropriate animal slaughtering.

### **3. MEAT PROCESSING:**

Objective: Dissemination of knowledge and skills on meat processing, packaging, storage, quality control and marketing of meat and meat products.

### **4. MEAT CUTTING (PORK/BEEF)**

Objective: Equipping prospective meat processors and meat handlers with knowledge and skills on Meat Cutting, Handling, Hygiene, and Sanitation Practices

### **5. UTILIZATION OF FISH/FROG SKINS AS ALTERNATIVE SOURCE OF LEATHER:**

Objective: Dissemination of knowledge and skills on tanning technology of fish and frog skins as alternative source of leather.

6. **RESEARCH AND PRODUCT DEVELOPMENT** – Studies on appropriate cutting schemes for food animal carcasses. Development of new product using different types of meat (pork, beef, buffalo, chicken, chevon, etc.) and low cost meat products using meat extenders and meat additives. Studies on the different tanning techniques and utilization of local tanning materials. Development of simple techniques on the appropriate utilization of animal by-products and waste management.

7. **CONSULTANCY** – technical assistance. advisory services are extended parties in the field of slaughtering, meat fabrication, meat processing, tanning and by-products utilization.

### **SWOT ANALYSIS:**

#### **STRENGTH:**

- Capacity to do training specially on meat processing.
- Trained technical people on Animal Products & By Products Utilization.

#### **WEAKNESS:**

- Lack of Animal Products & By Products Centers.
- Lack of manpower (technical personnel).
- Lack of equipment and facilities in all aspect of APBPU.

#### **OPPORTUNITIES:**

- Training on Animal Products & by Products Utilization.
- Establish APBPU Center with complete equipment and facilities.

**THREATS:** Meat Processors, butchers, meat dealers and prospective entrepreneurs will be behind in the future if APBPU centers not be established.