EVALUATION OF THE EXISTING PROCESSING PRACTICES AND AWARENESS LEVEL OF RETAIL MEAT SHOP OWNERS IN AND AROUND KOLKATA, WEST BENGAL

A K DAS

Eastern Regional Station
ICAR-Indian Veterinary Research Institute
37 Belgachia Road, Kolkata-700 037

Introduction

- In spite of big potential because of large livestock population, the meat industry in India has not taken its due share
- The present production of meat is estimated at 6.27 million tons in 2012 , which is 2.21% of the world's meat production
- The contribution of meat from buffalo is about 23.33%, while cattle contributes about 17.34%, sheep 4.61%, goat 9.36%, pig 5.31%, poultry 36.68% and other species 3.37%
- The meat production has increased from 764,000 tonnes in 1970-71 to 6.27 million tons in 2012

Introduction

- The compounded average growth rate (CAGR) during the last two decades works out to be 4.5%
- About 10.6% cattle, 10.6% buffaloes, 24.1% sheep, 58.7% goats, 95.0% pigs and 190.0% chicken are slaughtered each year
- Value of meat and by-products is Rs 79,889 crore including skin and hides,
- while the export value of meat and meat products work outs to be more than Rs 26,000 crore in the year 20013-14 (APEDA)
- Contribution of buffalo meat accounts for more than 75% of total exports/foreign earnings

Introduction

- Indian animal industry including poultry has made phenomenal progress in the last few decades
- However, parallel with the production, commercial processing and further processing have not taken place with same speed and pace as desired.

- Only 5-10% of animal population–processed under modern processing plant.
- Rest are processed in road side shops, booths in local market in presence of consumers (Rao et al. 1988)

- Little attention paid on hygienic processing at retail shop

Hygiene and food safety

- Microbial food safety and food-borne infections are important public health concerns worldwide.
- However, the neglect in hygiene with the existing practices such as
  - **Floor dressing and washing with contamination water**
  - **Processing of meat in the retail shops with use of reused and highly contaminated water, tools and equipment**

- All the above factors-
  - **not only brings in rapid deterioration in quality of the product due to the presence pathogenic bacteria**
  -
  - **but also brings in food safety issues for consumers and human health**.

Objectives

- To evaluate the existing meat processing practices in retail shops and to know the awareness level of shop owners in retail meat shops in and around Kolkata.

Survey of existing meat processing practices in retail shops

84	101
111	98
Total- 394	



Salient findings of survey

- ✓Almost 90% butchers from retail shops did not heard about humane slaughter
- ✓82 % of the respondents did not follow any pre-slaughter care such as watering and feeding.
- ✓Almost 65% de-skinned and eviscerated goat carcasses on floor
- ✓73% used reused water for hand, knife and carcass washing.

Salient findings of survey

- About 97% did not have prior training on scientific and hygienic processing of meat

- and 67% showed interested to take training on scientific and hygienic meat processing.

- Need to create awareness and training programmes with scientific meat safety interventions for the meat shop owners
  - ✓**to minimize the contamination of meat and**
  - ✓**to reduce the risk of transmission of meat borne pathogens of public health importance.**

Capacity building trainings

- ✓ **Capacity building programme to create awareness on scientific and hygienic processing practices among butchers, meat and fish handlers**

- ✓ **Sensitization programme on adoption of hygienic and sanitary practices among public and school children of slaughterhouse workers, retailers etc on food safety issues.**

- ✓ **Capacity building of entrepreneurs and wholesaler on quality assurance during pre and post handling of fresh and processed meat and meat products marketing**









Capacity Building of entrepreneurs and wholesaler on quality assurance during pre and post handling of fresh and processed meat products in marketing chain





Thank you

