

# **Meat Chain in Egypt**

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- Meat production is not the production of animals
- It is the production of FOOD
- The #1 reason consumers purchase meat is the taste.

# Sources of meat

- $\frac{2}{3}$  Domestic production
- $\frac{1}{3}$  Imported

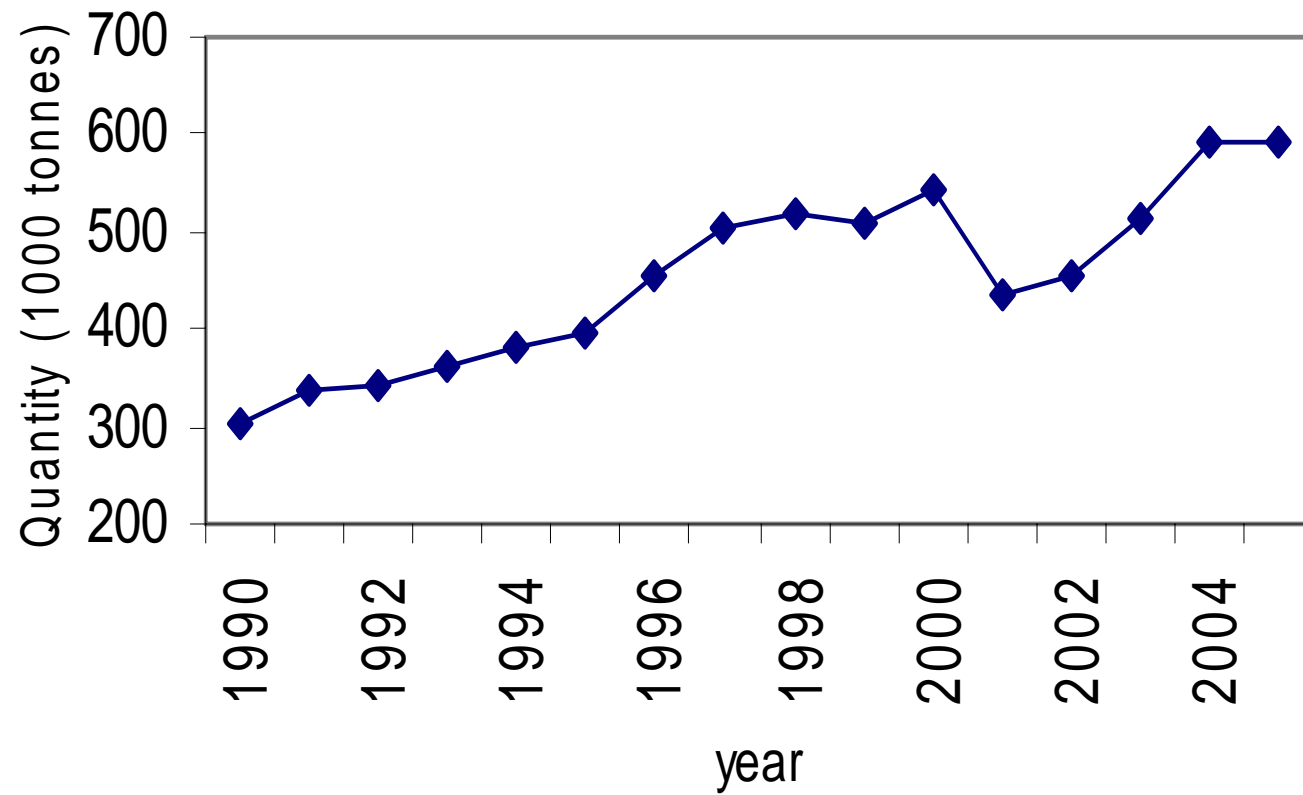
# Sources of meat

- Cattle
  - Baladi (domestic breed)
  - Exotic breeds:
    - Holstein
    - Friesian
    - Brown Swiss
    - Others
  - Crosses (Baladi X Exotic)

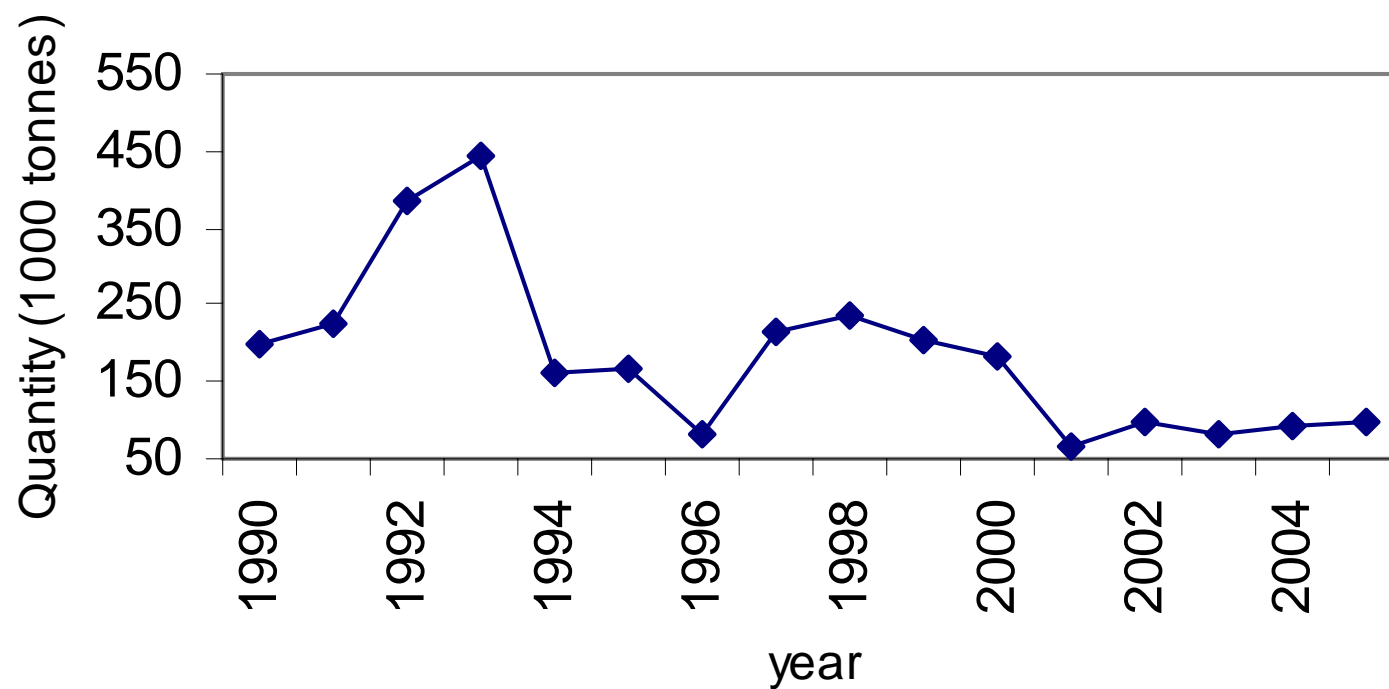
# Sources of meat

- Buffalo
- Sheep
  - Domestic breeds
  - Imported
- Goats
- Camels (all imported)

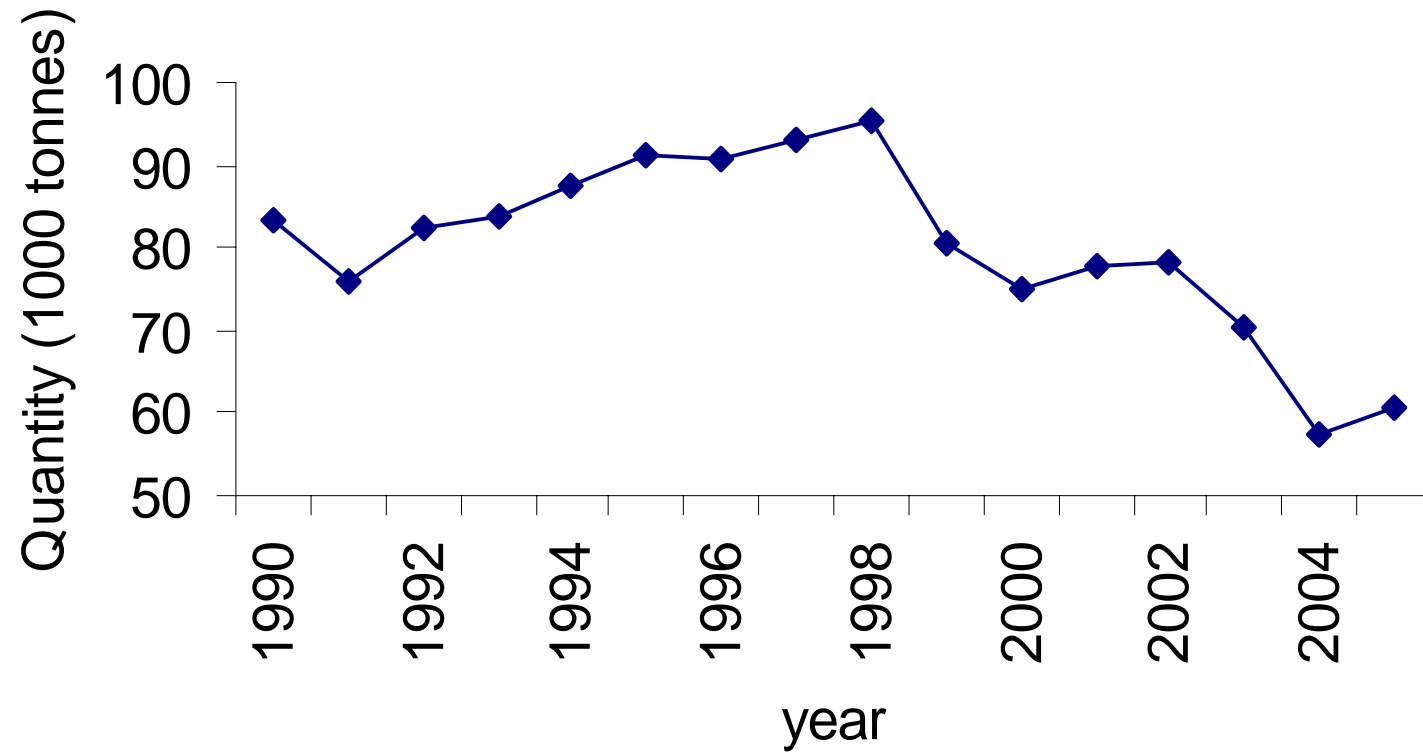
## Bovine meat production



## Imported bovine meat

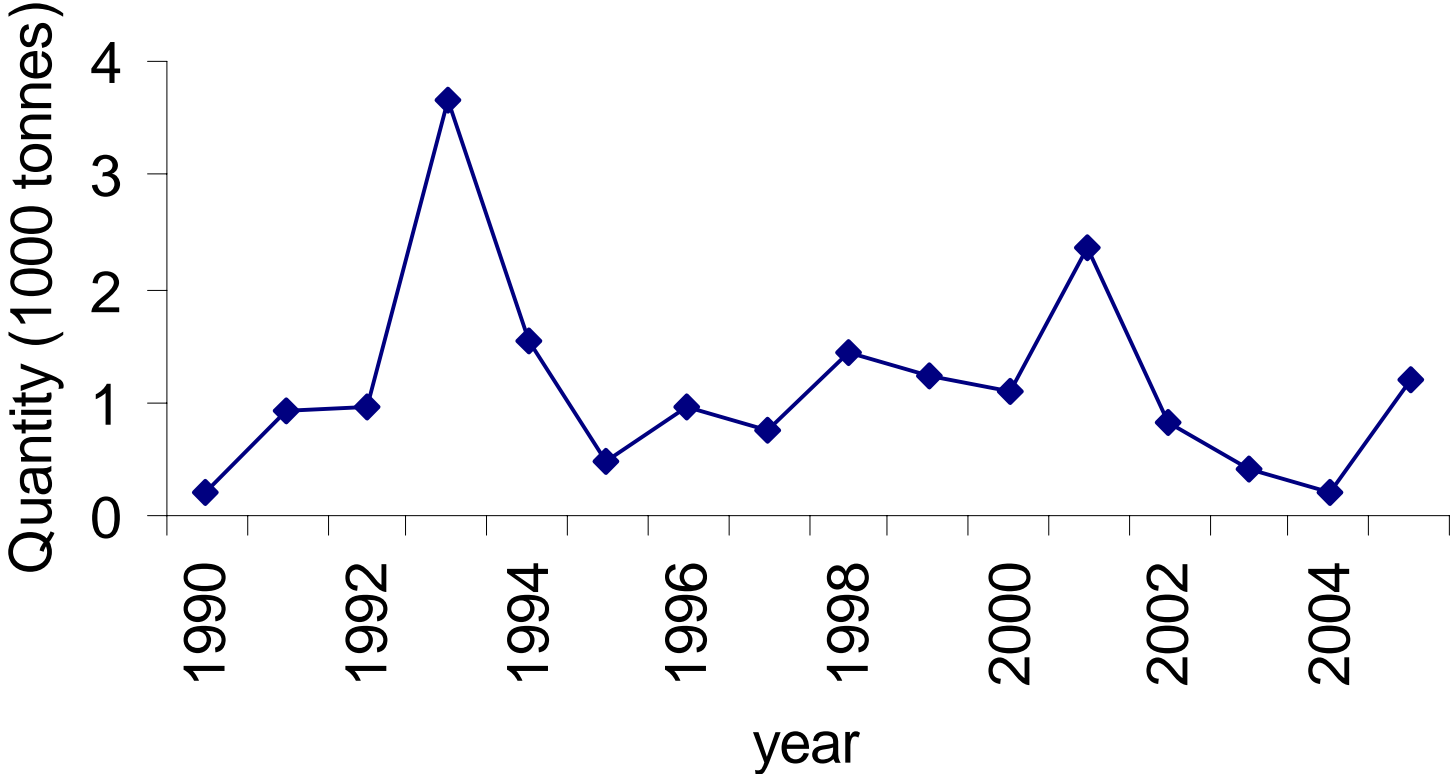


## Sheep and goat meat production





### Imported sheep and goat meat



# Meat chain (from farm to fork)

Producers  
(Farms)

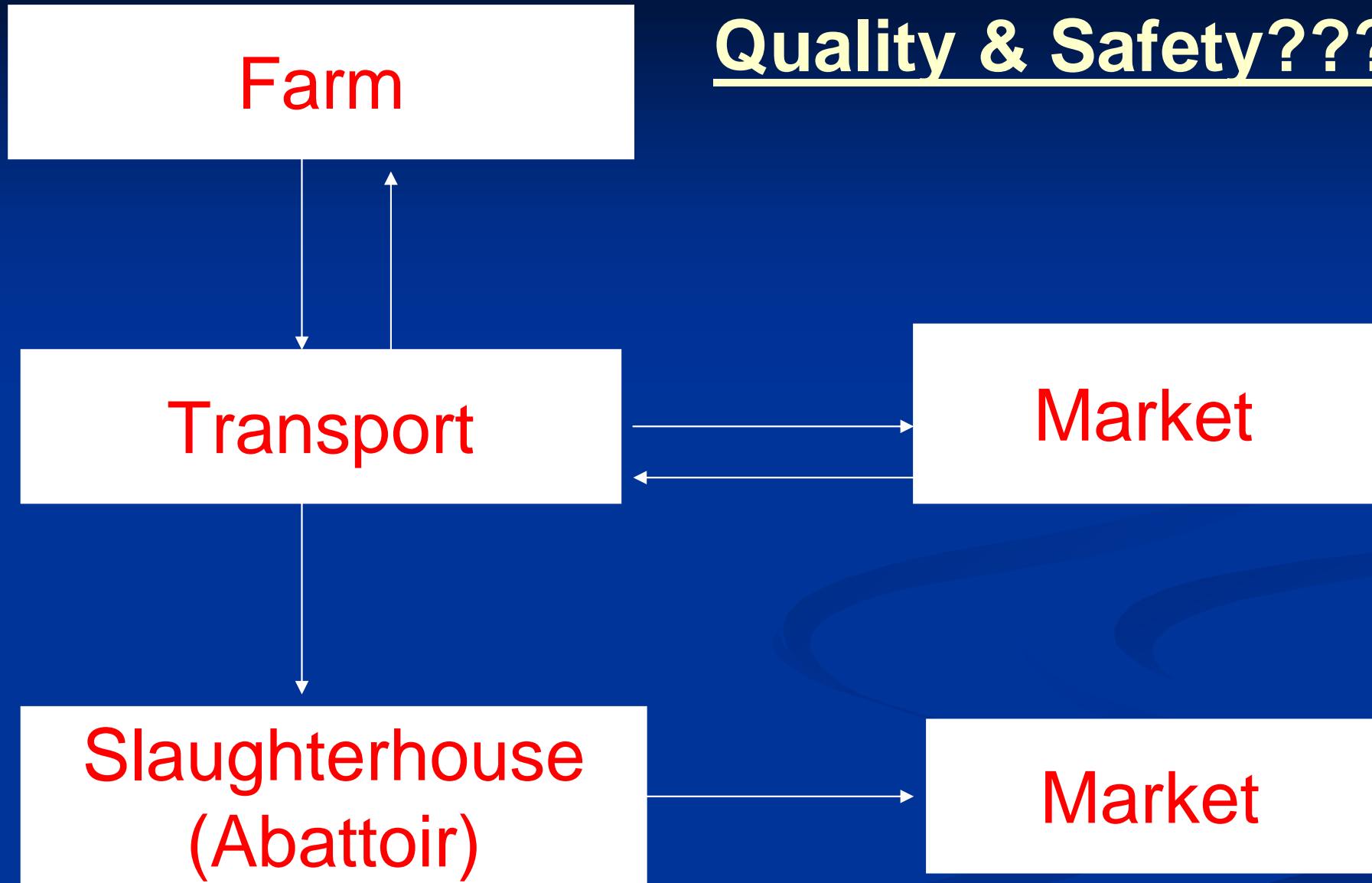


Marketing

Consumers



# Quality & Safety???



# Producers (Farms)

## Different types:

- Veal producers (buffalo)

- 3 stages (Cattle):

Birth to weaning (100 days / 100 kg)

Feeder calf ( 10-12 months / 250 kg)

Fed (finished) calf (3 – 4 months / 400 kg)

- Good animal health is important in the control of meat safety.
- Fed additives and/or hormones usages should be controlled.
- Visible cleanliness of the live animal is directly related to carcass hygiene.
- Finishing diets with low dry matter content result in large quantities of wet faeces.
- Building design can influence cleanliness of livestock finished in housing.

# Transport

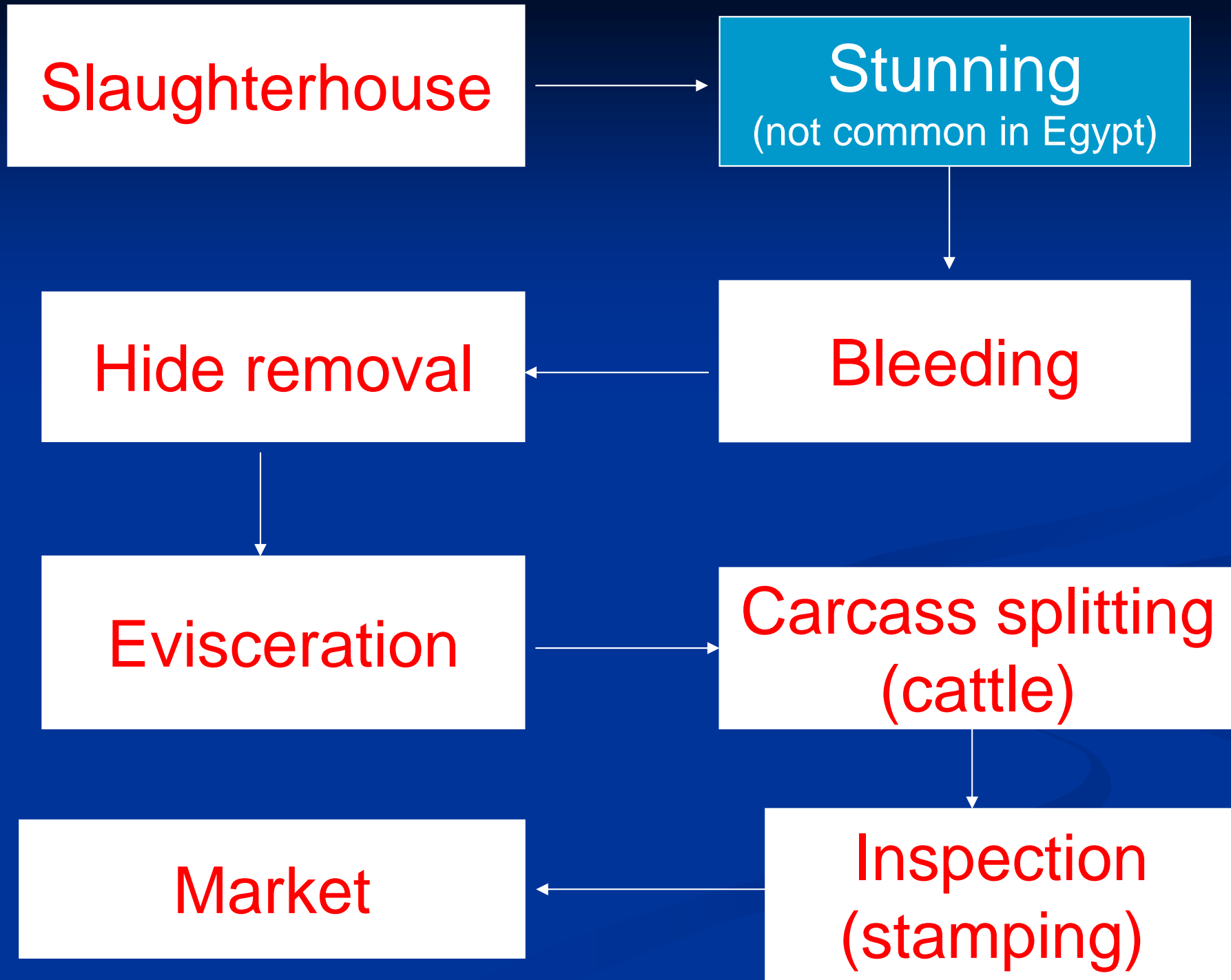
- Vehicles must be cleaned and disinfected between loads.
- Vehicles should be well ventilated.
- Straw bedding should be provided.
- Appropriate group size of uniform animals should be used.
- Carcasses (meat) should be transferred by closed, cleaned, refrigerated and disinfected vehicles.

# Slaughterhouse

- 2 Types:

Governmental

Privet (with govern. vet. Inspectors)





- Removal of hide or fleece is the principal mechanism by which contamination from the outside of an animal is transferred to the exposed subcutaneous surface.
- Contamination with gastrointestinal pathogens can occur during evisceration.
- Care should be taken to avoid puncture of the viscera.
- Leakage from esophagus and anus should be prevented by tying or clamping the alimentary canal at either ends.
- Spray washing of carcass can spread facial contamination to other areas of carcass.
- Trimming of visibly contaminated areas should only be carried out.

# Red meat marketing system

