

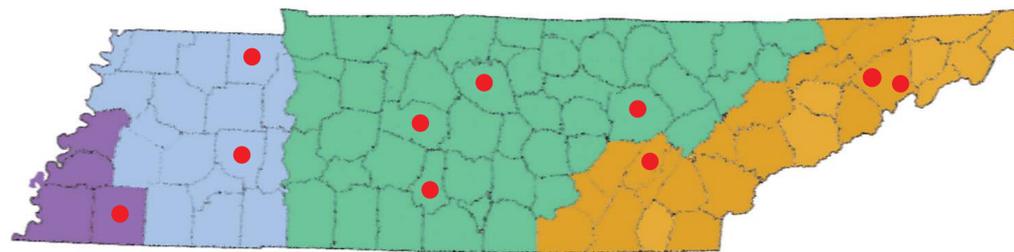


A Review of USDA-Inspected Livestock Slaughtering Facilities in Tennessee

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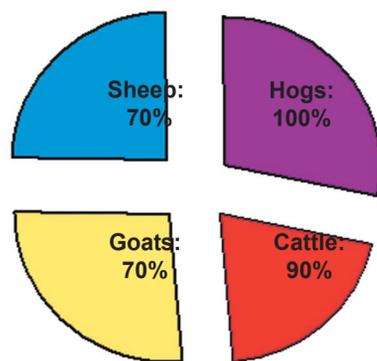
Task #1: to identify meat facilities inspected by USDA that provide slaughtering and processing services for the public



Task #2: to survey these facilities to determine location, species of livestock slaughtered, slaughtering capacity, services offered and costs of services.

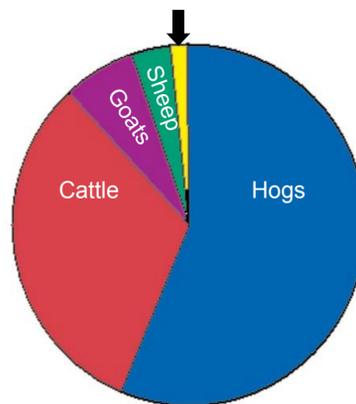
Species & Percent of Respondents Slaughtering Them

First, the survey revealed the species of animals being slaughtered.



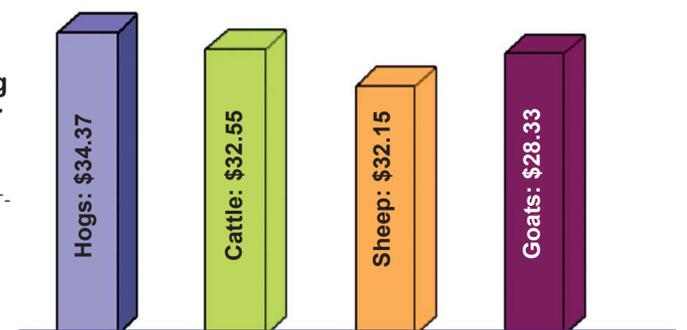
Number of Head Slaughtered

Next, the survey team considered the number of each type of head slaughtered.



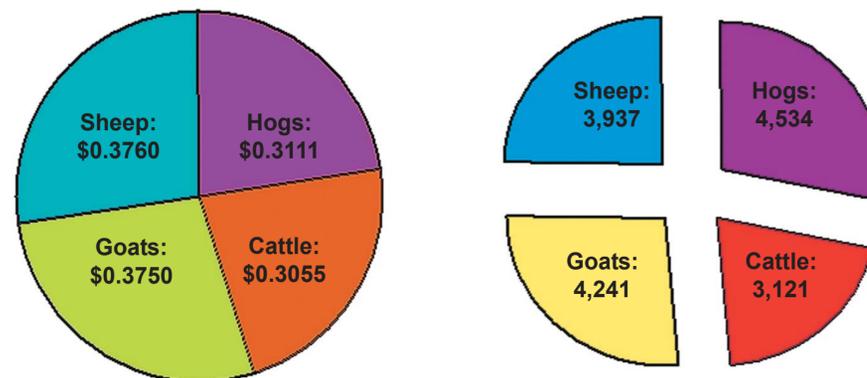
Average Slaughtering Charge (Per Head)

Identifying the average slaughtering charges per head was another



Per Pound Charges for Processing

Once the costs and information on slaughtering was captured, it was important to determine the per pound charges for processing.



Facility Slaughtering Capacity

A final piece of analysis was needed: the slaughtering capacity of the ten different plants in Tennessee. This information will help agri-entrepreneurs evaluate the feasibility of a meat product.

Abstract:

To enhance their economic viability, many agri-entrepreneurs and small farm agri-businesses are striving to develop new market opportunities. Meat represents one potential opportunity, yet meat used in Tennessee value-added enterprises must be slaughtered and processed under USDA inspection. Previous studies have showed that the slaughtering and processing stage is an obstacle to the successful development of value-added meat enterprises. Yet there has traditionally been little information available on USDA-inspected facilities that provide slaughtering and processing services for the public, and it was even difficult to identify such plants. Working with USDA compliance officers in Tennessee to identify ten such plants, researchers analyzed the location of and types of animals slaughtered at each of the plants. This data will be invaluable for agri-entrepreneurs conducting feasibility studies before engaging in a new venture. This study's results represent one of the five objectives of the 2001-2003 Federal-State Market Improvement Program (FSMIP) project entitled "Developing Target Markets for Value-Added Niche Products." The findings set the stage for future studies such as a) evaluating the slaughter capacity of a facility slaughtering only one kind of animal versus a facility slaughtering mixed kinds, b) determining the different services that were included in each plant's definition of the term "process," and c) determining when USDA-inspected slaughtering occurs for each kind of animal.