

SUMMARY

Animals are mainly slaughtered for meat and hence meat forms the major product while all other offals become byproducts. These byproducts can be categorized as edible, non - edible and dual purpose materials. Byproducts constitute 60 - 70% of the slaughtered carcass, of which nearly 40% forms edible and 20% inedible. Many byproducts provide nutrients like protein and several compounds for pharmaceutical purposes. Improper handling of byproducts leads to their putrefaction causing environmental pollution. Recovery of byproducts and their conversion to value added products is essential for better economics of meat industry. Hence, processing of byproducts is important in view of public health and environmental pollution.

Byproducts yield value added end products, generate income and provide valuable sources of protein for human as well as for livestock. Soft organs such as blood, stomachs, intestines, lungs, carcass trimmings, liver and reproductive organs (if not utilized for edible purpose) can go either for meat meal or hydrolysate. Blood is dried into blood meal and used in animal feeds. Gut contents are used for compost or fertilizer or for biogas production. Hard organs such as horn, hoof and bone can similarly (but separately) be processed in to horn / hoof meal and bone meal and used as feed ingredients or as fertilizers. Proteins extracted from horns and hooves are used as foams in fire extinguisher.