



Livestock & Meat Advisory Council

Exhibition Park, Samora Machel Ave West, P O Box BE 209, Belvedere, Harare
Phone: 756 600, 772 915, 777 391 **Fax:** 774 800 **Email:** admin@lit.co.zw

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OVERVIEW

The cholera outbreak has focused public attention on the potential health hazards of open vending of meat and meat products and other foods. It underscores the importance of hygiene and correct handling of meats, which if not kept fresh or properly prepared, can become a source of contamination.

The various Associations uphold and promote strict meat hygiene and handling standards across the meat value chain and recommend that animals are slaughtered at registered abattoirs, which in turn, are compliant with regulatory requirements. As leaders in the meat processing industry, the Meat Processors Association of Zimbabwe has devised a Code of Conduct for its members, based on global standards.

Zimbabwe has strict public health by laws requiring the slaughtering of livestock in licensed abattoirs where every carcass is inspected and the licencing of butcheries and regular inspection of these and other meat outlets by city health authorities.

Council meeting of the Zimbabwe Poultry Association

Production in the now buoyant broiler industry is at its highest level since 2015. Total monthly production in the second quarter of 2018 was 11,644mt with 8,163mt of this coming from the small-scale sector which has almost doubled its production in nine months. The latest newsletter of the Zimbabwe Poultry Association also shows a significant increase in small holder table egg production, from 2.7 to 3.0 million dozen eggs as this industry has also rebounded in tandem with the recovery of day-old chick production.

Market intelligence points to a large build-up of imported chicken products in South Africa (from Brazil and the EU). A ban on the importation of all poultry products from South Africa has been in effect since 2017, as a veterinary precaution against Avian Influenza which continues to spread in South Africa.

Meeting of the Meat Processors Association of Zimbabwe

Some product lines of processed meat have had to be discontinued as production costs have escalated. This is driven by the premium on the procurement of foreign currency for ingredients and increased packaging costs.

This is evident in the production costs of the three anchor products of the industry – braaiwors, sausages and bacon. The braaiwors market is a barometer of increased production costs in the industry, with this popular, ready-to-eat meat staple now being retailed in much smaller portions for the same price.

The meat processing industry is challenged all round with escalating costs – of casings, mechanically deboned meat, spices and soya, as well as packaging. This has also changed production dynamics in the industry, where some factory lines are geared for specific ingredients and processes.

Food and Agriculture Organisation

FAO have extended an invitation to the next **Fall Army Worm Information session on Thursday 4th of October** - venue to be announced, (in Harare). The information session will provide a platform for the exchange of updated information, sharing of empirical evidence, lessons learnt and key messages. We have an interesting line up of presentations from the Ministry of Lands Agriculture and Rural Resettlement, FAO, research institutions and NGOs.

Schedule of forthcoming meetings and events: September

Monday 16 th	Open meeting of the Zimbabwe Association of Abattoirs
Wednesday 18 th	Poultry Indaba
Wednesday 26 th	Meeting of the Stockfeed Manufacturers Association
Friday 28 th	Council meeting of the Zimbabwe Fish Producers Association