

Processing chicken meat for cold storage

Preserving Quality, Expanding Opportunity: Value Addition for Poultry

The “Processing chicken meat for cold storage” technology is a streamlined method for poultry processing. It uses mechanized equipment to convert raw chicken into value-added products and includes cold storage for long-term preservation and transport. It's designed for small and medium enterprises, with cooperative models for capital and volume generation.



Processed poultry products popular with consumers

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INTERNATIONAL
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INSTITUTE

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Technology from

[ProPAS](#)

Commodities

Poultry

Sustainable Development Goals



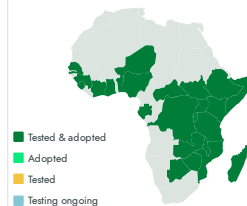
Categories

Transformation, Practices,
Agri-food processing

Best used with

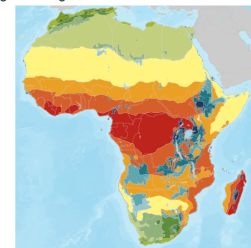
• [Mechanized Defeathering and Egg Sorting](#)

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups



This technology is **TAAT1 validated**.



Scaling readiness: idea maturity: 8/9; level of use: 7/9

Cost: \$\$\$ **500—1000 USD**

Prices of small electric processing machines

15,600 USD

basic processing plant with defeathering, cutting and storage lines for 500 chicken per day

ROI: \$\$\$ **303 %**

Internal return rate



Unknown

Problem

- **Live market sales:** Hurt farmer profits, risk public health, cause shortages.
- **Unmet demand:** Can't satisfy growing need for ready-to-cook chicken.
- **SME challenges:** Lack resources to build processing plants, limiting participation.

Solution

- **Value addition and storage:** Converts raw chicken, enables long-term storage, ensures supply.
- **Hygiene and mechanization:** Ensures hygiene, uses mechanized processing.
- **SME empowerment:** Accessible tech, boosts participation in poultry.

Key points to design your business plan

For Entrepreneurs:

Starting a poultry processing plant offers several advantages. It provides steady revenue by processing and selling poultry products, expands market reach, and aligns with sustainable practices. Follow these steps for successful integration:

1. **Laws and Regulations:** Comply with food safety regulations and obtain necessary permits and licenses.
2. **Target Market and Sales Strategies:** Tailor product offerings and sales strategies based on your target market.
3. **Location and Infrastructure:** Choose a suitable site with access to essential resources and accommodate necessary equipment.
4. **Equipment and Staff Training:** Invest in proper poultry processing equipment and ensure staff training.
5. **Quality Assurance Procedures:** Implement quality control measures throughout the processing chain.
6. **Cost Considerations:** Budget for equipment, setup, and ongoing operational expenses.

Gender assessment



Climate impact



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<https://taat.africa/isl>

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