

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

ILRI
INTERNATIONAL
LIVESTOCK RESEARCH
INSTITUTE

International Livestock Research Institute (ILRI)
Adeniyi Adediran

Technology from

[ProPAS](#)

Commodities

Poultry

Sustainable Development Goals



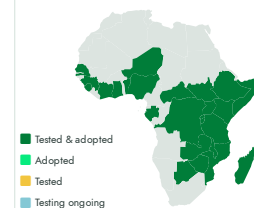
Categories

Transformation, Practices,
Agri-food processing

Best used with

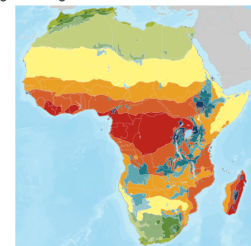
- [Mechanized Defeathering and Egg Sorting](#)

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**.

8·7



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

Gender assessment

4

Climate impact

6

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 project

The “Processing chicken meat for cold storage” technology empowers women through income-generating roles in poultry. It promotes resource efficiency and waste reduction, aiding sustainable practices. Aligning with SDGs like Zero Hunger, Decent Work, and Responsible Consumption, it's a valuable tool for sustainable development and gender equality in government projects.

For successful integration in a project :

1. **Awareness and Training:** Educate breeders about the technology, covering equipment usage, hygiene, and cold storage management.
2. **Laws and Regulations:** Comply with food safety regulations and obtain necessary permits and licenses.
3. **Infrastructure Setup:** Assist breeders in procuring and installing equipment (e.g., cutting, deboning, chilling, refrigeration).
4. **Technical Support:** Provide ongoing assistance and troubleshoot issues.
5. **Monitoring and Evaluation:** Regularly assess adoption and impact using key indicators.

Remember to address both technical and regulatory aspects for effective implementation

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



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<https://taat.africa/oft>

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Enquiries e-catalogs@taat.africa