

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



International Livestock Research Institute (ILRI)
Adeniyi Adediran

Technology from

ProPAS

Commodities

Poultry

Sustainable Development Goals



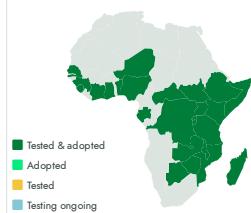
Categories

Postharvest, Practices, Agri-food processing

Best used with

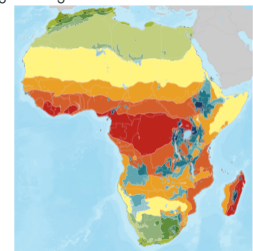
Mechanized Defeathering and Egg Sorting
See all 1 technologies online

Tested/adopted in



Where it can be used

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



Target groups

Processors

✓ This technology is **TAAT1 validated**.

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

Inclusion 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 program

Processing Chicken Meat for Cold Storage can be integrated into poultry value chain development, agribusiness, food security, and employment programs to reduce post-slaughter losses, improve food safety, increase value addition, and strengthen market access. Its adoption contributes to **SDGs 1, 2, 3, and 8**.

To integrate this technology into your project, plan and budget for the following activities and prerequisites:

- Facilitate access to processing equipment, cold storage facilities, and cold chain infrastructure.
- Build partnerships with ILRI, poultry cooperatives, processors, veterinary services, and cold chain providers.
- Train beneficiaries on meat processing, hygiene, food safety, packaging, and cold chain management.
- Promote women's and youth participation in poultry processing enterprises.
- Monitor processing volumes, food safety standards, post-slaughter losses, jobs created, and income growth.

15,600 USD

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



Unknown



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<https://taat.africa/bis>

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