

ASSESSMENT OF ABATTOIR AND SLAUGHTER SLAB OPERATIONS IN OYO STATE, NIGERIA

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ABSTRACT

A study of daily activities at 15 registered slaughter points in Oyo State was conducted for six months. A total of 43,087 animals were slaughtered during the period. Cattle accounted for 62.06%, sheep 4.50%, goats 28.13% and pigs 5.31% of the total. Male species were slaughtered in most cases. Ante-mortem inspection was restricted to the two abattoirs in the state while stunning of pigs was only observed in one of the abattoirs. Processing of blood and bones for livestock feeds was common to all the slaughter points in Ibadan. However, inadequate water supply and poor drainage were the major problems identified in most of the slaughter points.

Key words: Abattoir, slabs, slaughter operations.

INTRODUCTION

Consumption of meat and meat products in Nigeria has declined in recent times due to the economic recession in the country. Consequently, the number of animals slaughtered per day has decreased compared to the period of oil boom. In Oyo State, the meat industry is currently experiencing low patronage. Butchers and meat shop owners who could not stand the test of time have pulled out of the industry. Nevertheless, sale of beef is more common in the state than meat from other animals. Oyenuga (1982) observed that beef accounts for more than 50% of Nigeria's total meat supply. Generally, animal by-product utilization in Nigeria is not encouraging. Facilities for processing such products are lacking. Okubanjo (1991) reported the haphazard and inefficient by-product recovery at Bodija abattoir in Oyo State. The economic importance of animal by-products has been documented (Aganga and Aganga, 1985).

The present study was undertaken to assess the operations at abattoirs and slaughter slabs in Oyo State and to identify problems associated with such operations in the State.

MATERIALS AND METHODS

Abattoir and slaughter slab operations in 15 registered slaughter points in Oyo State were monitored for 6 months between January and June 1994. Oral interviews were conducted for 150 respondents comprising butchers, meat inspectors and animal by-product processors. Problems affecting the operations of the abattoirs and slaughter slabs in the State were investigated. Animal slaughter figures for 6 months were obtained from the Veterinary Monitoring Unit of Oyo State Ministry of Agriculture and Natural Resources for analysis. Data collected were analysed using simple averages and percentages.

RESULTS AND DISCUSSION

During the period under review, (January to June, 1994), a total of 43,087 animals were slaughtered in the State and were made up of cattle (62.06%), sheep (4.5%), goats (28.13%). Animal slaughter figures are presented in Table 1. The indigenous breeds of cattle slaughtered were White Fulani (55%), Sokoto Gudali (35%) and Bunaji (Red Bororo 10%) while the goats were mostly red Sokoto. Most of the pigs slaughtered were exotic breeds. Respondents reported that beef tasted better than other meat, hence, the reason for the slaughtering of more cattle in the State. A great deal of the beef cattle slaughtered have lost their youthfulness (Okubanjo, 1982).

Sheep and pig slaughtering was restricted to the abattoirs because of the low demand in the state. Animals slaughtered alone in Ibadan (State Capital) accounted for 65.93% of the total because of high demand for meat for

TABLE 1: ANIMAL SLAUGHTER FIGURES IN OYO STATE (JANUARY - JUNE, 1994)

S/N	Location	Cattle	Sheep	Goats	Pigs	Total
1.	Ibadan	15,487	1,941	10,129	848	28,405
2.	Moniya	3,381	-	272	-	3,653
3.	Lalupon	2,737	-	645	-	3,382
4.	Idiayunre	1,210	-	640	-	1,850
5.	Iseyin	1,147	-	85	-	1,232
6.	Akanran	683	-	320	-	1,003
7.	Igboora	611	-	-	-	611
8.	Oyo	406	-	19	-	425
9.	Saki	302	-	-	1,441	302
10.	Eruwa	298	-	3	-	1,742
11.	Omi-Adio	240	-	6	-	246
12.	Otcho	140	-	-	-	140
13.	Sepeteri	55	-	-	-	55
14.	Otu	29	-	-	-	29
15.	Igboho	12	-	-	-	12
Total		26,738	1,941	12,119	2,289	43,087
Mean		1782.53	-	1346.56	1144.50	2872.47
S.E.		1012.98	-	1101.06	297.39	1849.94
%All Animals		62.06	4.50	28.13	5.31	100
Males(%)		59.38	68.68	56.62	61.07	59.12
Female (%)		40.62	31.52	43.38	38.93	40.88

TABLE 2 UTILIZATION OF ANIMAL BY-PRODUCTS IN OYO STATE

By-Products	Uses
Hides and Skins	Food for human consumption, partly for leather industry.
Blood	Blood meal, Blood cheese (sinkin)
Bones	Bone meal
Intestinal Content	Manure for vegetable garden
Bile	For local treatment of stomach-ache and peptic ulcer
Foetuses	Usually cooked for dogs and cats.

home consumption and festivities.

Most of the animals slaughtered during the period were males, which is contrary to the findings of Ojo (1977) and Oyekunle *et. al.* (1992). Slaughtering of male animals was common in order to satisfy consumer preference. Most consumers interviewed argued that meat from male animal is more tender compared to the meat from female animal. Hence, butchers preferred to leave the testicles attached to carcasses for the purpose of identification.

Ante-mortem inspection of animals was restricted to the two abattoirs in Ibadan and Eruwa. This was not possible in the slabs because of inadequate security resulting in pilfering of animals in the night. Stunning and slaughtering of large number of pigs was observed at UAC abattoir in Eruwa because of large scale production of pork sausage by the company. However, Muhammedan slaughtering was practised in other slaughter points resulting in bruising and blood splash carcasses. The significance of blood splash in

lambs, pigs and beef carcasses has been demonstrated (Restall, 1981). Slaughtering of sheep alone was restricted to Ibadan where few consumers have shown high susceptibility to the characteristic "goat odour."

Cases of fascioliasis resulting in 80-85% of liver condemnation were reported in all slaughter points visited. Alonge and Antia (1981) in a survey on abattoir data in Southern Nigeria identified fascioliasis to be responsible for 84% of liver condemnation. However, Aganga (1983) recorded a value of 16% for fascioliasis at Zaria abattoir in the Northern part of the country.

Blood and bones were the major animal by-products usually processed for livestock feeds. The processing was gender specific. Women produced blood meal by sun-drying while men produced bone meal by burning in the premises. Since more blood is obtained from cattle i.e. 8% of liveweight (Gracey, 1981), most of the blood meal sold in the state is derived from cattle. Hides and skins were usually processed for human consumption

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while very little attention was given to other animal by-products. The utilization of some animal by-products is presented in Tabel 2.

All the slaughter slabs in the state are privately owned and they operate in unhygienic environment, posing health risks to humans. Okolo (1986) isolated 310 bacteria species out of 500 swab samples collected from slaughter house drains and slabs in Nsukka area of Nigeria.

Inadequate water supply and poor drainage were the major problems identified in 85% of the slaughter points visited. The state government should endeavour to provide modern abattoir that will produce good quality carcasses for human consumption. Slaughter slabs in the state must be provided with all facilities for thorough and effective slaughtering operations.

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