

Value Addition of livestock products make a difference in the life of a Slaughter House Employee

Meet Ali Kilonzo a resident of Makueni County who is a flayer in Makindu Slaughter House. He has been a flayer for the past twenty years and attributes his employment to his uncle who introduced him to the facility. As soon as Ali landed in Makueni from Nairobi in search of green pasture, he began working at a nearby Mosque. Shortly after, Ali started assisting his uncle at his place of work- Makindu Slaughter House. Not long after, he develop a liking and gained some basic skills on flaying and later on joined his uncle at the facility where he has worked since.

Having worked for many years at the same facility, Ali did not realize that the market has since changed and the need for better quality of meat and hygiene had risen. All this while, he never bothered with ensuring he wore the required clothing during flaying neither did he observe proper hygiene in the handling of the carcass.

Through the Kenya Semi- Arid Livestock Enhancement Support (K-SALES) Project, Ali was among the slaughterhouse employees selected to be trained on post-harvest handling of meat and its by-products. The project aimed at expanding trade of livestock products, seemed like a good idea to Ali and his colleagues and they decided to take part in it.



Figure 1: Ali Kilonzo (right) with Direne Packaging Consultant

In 2017, they were trained on the importance of Personal Protective Equipment (PPE), proper hygiene in the slaughterhouse, the importance of animal welfare before slaughter, the correct flaying techniques, value addition among others.

From the trainings, they learnt of the importance of ensuring sufficient rest of the animal for more than 12 hours before slaughter. This they learnt, improves their meat quality- a fact they had never heard of before in their lives. Makindu Slaughterhouse was the recipient of a cradle as a result of the K-SALES project and this has led to the improvement in slaughtering and dressing during slaughter. They have since embraced that and have even seen the results of this already.

From the training they received on flaying, Ali and his colleagues properly flay the carcass thus resulting to an improvement in the quality of hides and skin, even though this has not translated to higher revenue due to the current political environment, market forces and also policies regarding hides and skins. Previously, they viewed the bull's penis, commonly referred to as a pizzles as a waste product but Ali Kilonzo was amongst the trainees who were trained on processing of pizzles and has since started processing of pizzles. The processing and the sale of pizzles have resulted in an increase in Mr. Ali Kilonzo's income by kshs 2500 per month as he processes 8kgs of pizzles a month.



Figure 2: Processed pizzles by Mr. Ali Kilonzo

The slaughterhouse employees also got a chance to attend General Practice Management tours to other slaughterhouse facilities in Nairobi where they learnt on the use of new equipment that can be used during slaughter to avoid any wastage of meat. With the new knowledge they now possess, there are plans of improving the hygiene of the slaughter house in order to attract more market for their meat and value-added products.