

Building a Small Meat Processing Plant



NICHE MEAT PROCESSOR
ASSISTANCE NETWORK

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www.nichemeatprocessing.org

Common Issues When Building Small Meat Plants

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Issues inside and outside plant.

A few suggestions based on:

- **Plant owners and managers who wish they would have done things differently.**
- **Perspectives involving new regulatory constraints.**

Issues inside the plant



Reduce
seams.
Use
cove
molding,
etc.

Issues inside plant



Planning
for on-rail
hide
removal
saves
time.
Easier on
backs and
saves
hides.

Issues inside plant



Plan for adequate boxed cold storage. Don't just use carcass cooler.

Issues inside plant



Don't forget
cooked products
need separate
refrigeration
from fresh

Issues outside plant



Wastewater treatment is huge issue. Get professional help with design.

Issues outside the plant



Plan
waste
product
removal
and
storage.
Keep
barrels
protected

Issues outside plant



Consider composting plant waste, blood, paunch. Properly plan location. Must contain leachette.