



ASOCIACIÓN DE MÉDICOS VETERINARIOS ESPECIALISTAS EN AVES

Conferencia:	Cómo debemos de medir el desempeño de las plantas de beneficio
Fecha:	Miércoles 11 de Mayo
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The future is extremely bright for the continued expansion of poultry meat production and trade. Economic prosperity will continue to drive the world-wide demand for traditional as well as value-added poultry meat and egg products in the future. Broiler chicken meat production represents one of the most efficient means to convert vegetable proteins to animal protein and currently accounts for over 70% of the global poultry meat production.

In addition to good reproductive capacity (egg production, fertility and hatchability), modern-day broiler chicken strains possess excellent growth performance (rate of growth and feed efficiency; meat yield; and livability) for the most efficient conversion of vegetable proteins to animal protein. Broiler chicken markets are rapidly evolving from those once dominated by live birds and minimally processed carcasses to a diverse ready-to-cook and ready-to-eat products increasingly marketed by grocery chains, retailers and food service. The commercial strains of broiler chickens allow producers/processors easily meet many quality attributes (yield, grade, color, portion size and shape, composition, safety and wholesomeness) demanded by these high-volume markets. Without a well designed, managed and integrated production and processing system, it would be very difficult to meet ever increasing market/customer demand for product value, quality and safety on a consistent basis.

As with all foods of animal origin, safety is considered the most important product attribute. Food safety starts with healthy animals and assured through a distribution and marketing system with a comprehensive food safety system.





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Therefore, poultry production system must be designed and operated as an “all-in, all-out” system with effective sanitation, bio-security, immunization, feed/water hygiene, feed additive and health monitoring and surveillance programs to supply the slaughter plants consistently with healthy flocks. Emphasis during slaughter and processing is then placed on globally endorsed food safety program, such as HACCP, to prevent the introduction and/or reduction or elimination of known physical, chemical and biological (i.e., microbiological) hazards in consumer-ready poultry products. Sanitary facility and equipment requirements, effective veterinary inspection oversight, sanitary slaughter/processing systems, and enforceable microbial finished-product performance standards are a must to assure consistency in product safety and wholesomeness.

Processing plant is the only profit center in a vertically integrated broiler chicken operation. A different set of metrics are used to assess flock performance during slaughter and processing operations. These metrics include: dead-on-arrivals (DOA's), live weight shrinkage and uniformity, whole carcass and parts condemnations, carcass/component yields, shelf-life, line efficiency and overall processing cost. Even a small percentage of real improvement (or loss) in any one of these parameters will have a tremendous impact on profitability and competitiveness of an operation. Optimal product quality, yield, and safety are assured through careful design and integration of live production and processing operations.