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Small-scale Poultry Processing



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by  
**D. Silverside  
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## CHAPTER 1

### INTRODUCTION TO THE POULTRY PROCESSING INDUSTRY

#### Poultry Production

As poultry production is a prime example of a vertically integrated agricultural industry, with intensive rearing systems of birds of efficient feed conversion ratios and products of handy size and ready marketability, it is not surprising that it is currently showing the strongest growth in output of any category of meat. World-wide, it is a huge industry. Estimates of poultry populations are detailed in Table 1. The largest increase in poultry populations between 1979 and 1989 are in N&C America, S America & Asia. As a general rule, poultry populations in developing countries are rising at a faster rate than in developed countries.

TABLE 1

World population of poultry in selected regions ('000's)

	1979	1987	1988	1989	% increase 79-89	% increase human pop 79-89
Africa	560	837	867	873	56	38
N&C America	758	1715	2089	2125	180	16
S America	552	843	896	961	74	22
Asia	2816	4347	4500	4702	67	22
Europe	1265	1373	1392	1394	10	3
Oceania	56	73	84	73	30	17
USSR	953	1174	1177	1207	27	10
Developed Countries	3135	4362	4780	4810	53	8
Developing Countries	3826	6001	6226	6525	71	25
World	6962	10364	11005	11335	63	20

Source: FAO Production Year-book

Because poultry has a very short life cycle and poultry products are traded internationally, data on regional flock sizes are difficult to interpret. Estimates of world poultry meat production in metric tonnes are detailed in Table 2.

The largest increase in poultry meat production took place in S America, particularly in the mid 1980's. The increase in developing countries has generally been higher than in developed countries but the impact is reduced because the increase in human population has been greater. Poultry production is three times population growth in developed countries but only double population growth in less developed countries.