

Abstract

Slaughter of animals (cattle, goats, sheep and camels) is very common in the pastoral areas to satisfy the high local demand for meat. Most of this slaughter is informal. Slaughter is aimed at producing meat but at the same time many by-products are produced. However information on the traditional use of slaughter by-products is scanty, in spite of their high potential for commercial utilization. This study therefore was designed to establish how beef by-products are utilized and assess their potential for utilization in commercial processed products. The counties of Turkana, Garissa, Kajiado and Marsabit were purposively selected because they are the largest livestock producers among the pastoral counties. They are inhabited by Turkana (Turkana), Somali (Garissa), Maasai (Kajiado), and Borana, Rendile and Orma (Marsabit) communities. Data was collected using key informant interviews and focus group discussions. Visual observations in selected slaughterhouses were also employed. Results showed that the by-products could be divided into wastes (hooves and sometimes horns), commercial (hides, sometimes horns and bones) and food (blood, glands and organs and meat on bones). The by-products that were used for food were prepared for consumption in different ways by the different communities. The study established that the by-products were not effectively utilized leading to high post slaughter wastage. The inedible by-products such as the hides were sold to tanneries, the horns were used for ornamentals, skins as dry-skin containers and hooves were just cast away