

GENERAL ABSTRACT

Indigenous pastoral processing and preservations techniques have not been competitive along the formal meat value chain. Deep-fried products being the main indigenous pastoral products, low engagement in the formal chains and dynamics in their processing and preservation limit their competitiveness. The primary reasons for these include limited knowledge on standard methods of meat processing and preservation; limited access to modern infrastructures; and lack of a standardized processing and preservation technique. There lacks empirical evidence on safety and quality of pastoral deep-fried beef chunks, preserved using spices, herbs, smoke and encapsulation using deep-frying fats. In addition, modern preservation techniques such as curing and modern packaging have failed to find their way in the deep-fried meats.

It is against this background that this project was conceptualized. The main objective was to integrate traditional and conventional meat processing and preservation techniques with view of mainstreaming pastoral deep-fried meat products in the formal markets. In order to accomplish this, the study was designed to collect and authenticate information on the current status of meat preservation technologies among the main pastoral communities in Kenya, and to evaluate the quality of the main deep-fried products. This study also sought to develop a framework for standardizing deep-frying process, and preservation and packaging of deep-fried products.

Structured questionnaires, key informants interviews and focus group discussions were used to collect data from 30 meat processors, 15 county government officials and other experts in livestock sectors and 28 representatives of community groups across three pastoral communities, namely Somali, Maasai and Turkana, in a cross-sectional survey. The researcher also closely observed as the indigenous products were prepared by the focus