



Voluntary Report - public distribution

Date: 10/7/1999

GAIN Report #HK9106

Hong Kong

Livestock

Hong Kong Modernizes

Its Fresh Meat Processing Facilities

1999

Prepared by:

Howard R. Wetzel

U.S. Consulate General, Hong Kong

Drafted by:

Caroline Yuen

Report Highlights:

The startup of Sheung Shui Slaughterhouse fulfils the Hong Kong government's determination to enhance food safety in the food chain.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Hong Kong [HK1], HK

Under the dual pressures of growing environmental concerns and increasing food safety awareness, Hong Kong has modernized its livestock slaughter facilities. While Hong Kong's local slaughter of pigs and cattle is not expected to increase significantly as a result of the new facilities, the modernization move ensures that local supplies of freshly-slaughtered meat will continue to be available in the future to satisfy the traditional demand for fresh meat.

On average, the Hong Kong daily consumption of livestock amounts to 6,300 pigs, and 190 cattle. In the past, centralized slaughter took place primarily in three out-dated abattoirs built over thirty years ago in the densely populated urban areas. In view of the fact that they could not cope with the growing demands of today's hygienic and environmental standards, the government decided to build a new slaughterhouse in Sheung Shui to replace the major three abattoirs. In 1997, Ng Fung Hong successfully bid for the right to operate the new slaughterhouse. Sheung Shui Slaughterhouse, which is a state-of-the art facility and the largest in Asia, commenced its operation in August 1999.

Occupying an area of 57,800 square meters with a total construction cost of \$2.3 million, the Sheung Shui slaughterhouse started to operate in August 1999 and is expected to be in full operation in mid-2000. Its capacity reaches 5,000 pigs, 400 cattle and 300 goats per day. It was built with modern design to improve hygiene. For example, it has fully mechanized slaughtering lines, four for pigs and one for cattle; automatic stunning devices for pigs before slaughter, automatic pig dehairing and cattle dehiding machines; ultrasonic cleaning system for empty gambrel and quarter hooks, etc. Pigs are pre-washed and vertically scalded to avoid cross-contamination. Also, the "dirty area" where pigs are stunned, bled, dehaired and washed is separated from the "clean area" where they are eviscerated and meat is inspected.

With respect to environmental protection, the abattoir has a waste water treatment plant, spraying system for non-toxic agents to neutralize odor, and noise barrier walls. Pig lairs are installed with acoustic louvers and silencers.

The Sheung Shui Slaughterhouse contrasts greatly with the old abattoirs located in densely populated urban areas and are outdated in design. Their operations have created an environmental nuisance, particularly with odor and noise. The startup of Sheung Shui Slaughterhouse also fulfils the Hong Kong government's determination to enhance food safety in the food chain.