

Value Addition in Goat Meat

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Introduction

Value addition in goat meat refers to the transformation of raw goat meat into processed, preserved, packaged, or specialty products that offer greater utility, improved shelf life, convenience, enhanced safety, and higher economic returns. This process includes preparing ready-to-cook (RTC) and ready-to-eat (RTE) products, marinated cuts, sausages, kebabs, dehydrated products (like jerky), pickles, and meat spreads.



With changing lifestyles, increasing urbanization, and rising demand for hygienic, nutritious, and convenient meat products, value addition has become a key area of interest for farmers, entrepreneurs, meat processors, and policymakers. Furthermore, the integration of modern processing techniques with traditional recipes has opened new avenues for small-scale meat industries and rural livelihoods.

Value addition not only increases the income of goat rearers and processors but also reduces post-slaughter losses, promotes better utilization of by-products, and contributes to rural employment generation. It is thus a vital step towards the development of a sustainable, market-oriented goat meat sector.

Benefits of Value Addition in Goat

1. Meat Improved Shelf-life: Through processing and preservation (e.g., vacuum packaging, curing).

2. Enhanced Market Value: Processed meat fetches higher prices than raw meat.
3. Convenience for Consumers: Ready-to-eat (RTE) and ready-to-cook (RTC) formats save preparation time.
4. Diversification: Encourages development of new products like sausages, meatballs, kebabs, etc.
5. Utilization of By-products: Skins, bones, and offals can be converted into valuable products.

Value-Added Products from Goat

Meat Value addition in goat meat refers to processing raw meat into products that are more convenient, shelf-stable, nutritious, or appealing to consumers. Below is a classification and description of major value-added goat meat products:

Ready-to-Cook (RTC) Products

1. Marinated Goat Meat	Fresh meat cuts marinated with spices, herbs, oil and tenderizers
2. Spiced Meat Cuts	Pre portioned meat cuts with dry rubs or spice coatings

Ready-to-Eat (RTE) Products

1. Goat Meat Pickle	Boneless goat meat cubes cooked and preserved in oil, vinegar, oil and spices
2. Cooked Goat Meat Curry	Pre-cooked traditional dishes like Rogan Josh, Goat Stew or Vindaloo
3. Goat Meat Kebabs	Minced or sliced goat meat combined with spices and binders, shapes and grilled/fried

Comminuted Meat Products

1. Goat Meat Sausages	Minced meat blend with spices and fat, stuffed into casings
2. Meatballs	Minced goat meat with binders and shaped into balls

Dry and Cured Products

1. Goat Meat Jerky	Thin, marinated strips of meat dehydrated under controlled heat
2. Dried/Smoked Ground Meat	Traditional curing/smoking methods enhance flavour/shelf life

Novel and Functional Products

1. Goat Meat Nuggets/Burgers	Goat meat formed into patties/bite size pieces, breaded and frozen
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Health Enhanced Goat Meat Products: Enriched with dietary fibres, omega-3 fatty acids, probiotics/ herbal extracts.



Traditional and Ethnic Speciality Products: Goat head/ offal-based dishes. For ex. Paya, Kaleji Fry.

Tribal/ Regional Specialities: Bamboo smoked meat (N-E India)

Sundried goat strips (Rajasthan)

Fermented goat sausages (Bhutia Tribe)

By-products Based Value Added Products

1.Goat Skin	Used in leather production for gloves, bags / shoes
2.Blood	Processed into blood sausages or used as fertilizer
3.Bone	Rendered into bone meal or soup bases
4.Intestine	Used as natural sausage casings

Technological Interventions in Value Addition

1. Vacuum packaging and modified atmosphere packaging (MAP) to improve shelf-life.
2. Cold chain management to maintain freshness.
3. Use of natural preservatives like rosemary extract or vinegar in minimally processed products.
4. Incorporation of functional ingredients (herbs, omega-3 oils) to make health-enhanced meat products.

Economic Importance of Value Addition in Goat Meat

1. By moving up the value chain, goat rearers become processors and marketers, thereby increasing their income and reducing dependency on middlemen.
2. It generates employment in areas such as slaughtering, processing, packaging, distribution, quality control, and marketing.
3. Skilled and semi-skilled labour opportunities arise, especially for women and youth, supporting inclusive economic development.
4. Goat meat value addition fosters the development of micro, small, and medium enterprises (MSMEs) in rural areas. Such enterprises benefit from government schemes like PM FME (Pradhan Mantri Formalization of Micro food processing Enterprises) and MSME development programs, strengthening local economies.
5. Enhanced processing and value addition increase the goat sector's share in agri-export earnings, nutritional security, and economic resilience, particularly in arid and semi-arid regions.



Strategies to Promote Value Addition in Goat Meat

1. Training in hygienic slaughtering, meat processing, preservation, and packaging techniques.
2. Workshops on product development (e.g., meat pickles, sausages, kebabs, dried meat).
3. Promoting goat meat-based startups through subsidies and loans.
4. Establishing goat meat product catalogues and recipe documentation to aid processors and entrepreneurs.
5. Branding and packaging innovations to attract health-conscious consumers.
6. Educating consumers on the nutritional benefits of goat meat and its value-added forms.

Conclusion

Value addition in goat meat is a promising strategy to enhance the economic viability of goat farming and meet the evolving preferences of modern consumers. By transforming raw meat into value added products not only increases the profitability of farmers and processors but also minimizes post-harvest losses and improves meat safety and shelf life. Promoting value-added goat meat products will contribute to rural livelihood generation, nutritional security, and a more vibrant, consumer-driven meat industry in India and beyond.

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