

THE PRESENT STATE AND PROSPECT OF MEAT INDUSTRY IN CHINA

Tian Ai Jia

Tianjin Food Research Institute
36 Wei Jin Nan Road, Nankai District, Tianjin 300381, People's Republic of China

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China is one of a large country for consumption and production on meat and meat products in the world. Meat and meat products are the main source of protein to people on daily life. The foods of animal protein mainly comprising of pork, poultry and egg which play an important role in our diet and among them the meat and Meat products especially are much more closely related to human beings. Synchronize the improving living standard, the consumers tend to emphasize on qualified nutritious meat products with high quality, adequate hygienic safety and contribute convenience for consumption to ease the house work as well. Under this situation, a readjustment of the composition of nutrients and varieties of meat products is required to face the challenge. It is necessary to renew and reform the final meat products to be beneficial to the health and longevity and good in appearance, hygienic nutrition, colour, taste, convenience and time-saving. It is a direction to meet consumers' demands of life every day. Therefore, we would like to discuss the present state and development of meat industry in China to promote a great advance in meat production in the near future.

Meat Production and The Trend of The Consumption

Generally speaking, the general condition in our meat processing industry is still simple in product structure, lack of further processing and without strong stand quality stable ment products, especially fresh meat and frozen meat, to dominate the market. In 1960's, the "cut of meat" was classified into 1. 2. 3. and 4 (1-frozen neck and back muscles, 2-frozen foreleg muscles, 3-frozen loin muscles, 4-frozen hind leg muscles) and retailed in the market. Some of them were exported to other countries in the world as well. Until 1980's frozen packaged portioning meat are progressing and step into market selling that have enjoyed growing favor among consumers yet they are away from demands due to limitation in quality and variety. In recent years, in order to develop the production and reform the constitution or structure of meat products to meet the demands of the consumption, most enterprises of meat processing endeavor to reforming meat product patterns and structure, increasing varieties, changing large general cut-pieces into small specified packaged portioning products, transforming rough to fine, increasing cooked-meat ratio, changing frozen meat into chilling meat and making comprehensive utilization of by-products. Also, the imported production line has been put into operation, it improves the marketing competition, strengthens the ability of further processing and increases the varieties of product. The production is reformed into much more further processing area and switched to serial and standardized convenient packaged products rich in varieties.

Meat Products and by-products

China is a large of the consumption market on meat products. Pig meat and poultry meat are the most significant meat in China. It would be that the production of pig meat and poultry meat will continue to grow faster than that of beef and mutton. The annual meat production of China approximates 35 millions tons, and about 15% of this huge supply is processed into meat products. Western-style and traditional meat products are on the market in China, but traditional meat and meat products are prevalent. The traditional Chinese meat products can be grouped into nine categories, and these are: 1. Cured meat, 2. Dried meat, 3. Sausage, 4. Ham, 5. Marinated, cooked meat, 6. Roasted and smoked meat, 7. Deep fried meat, 8. Canned meat and 9. Miscellaneous meat products. However, how to produce more and more new meat products? This is very important thing to all technicians in China, because China has rich meat materials. We can say that a important factor will be the introduction of new processing technology and modern production equipment. In recent years, many new processing technology and equipment which were exported from Germany, Denmark and Australia etc have gone into Chinese meat processing enterprises as a result of arising of new meat products in the market, and these meat products are welcomed by chinese consumers, especially packaged meat and meat products in supermarket. These packaged products will be a direction. We find that it is the efficient way to meet the modern social demands. Their advantages are: i) It is favorable to consumers from different social stratum. It is easy to be carried and stored into their family refrigerator, and it makes you save housework and can be easy cooked at any time whenever you need it. ii) It is beneficial to the development of domestic super-market, the frozen packaged portioning meat and meat products will offer a good contribution to commercial development. iii) Hygienic food safety and quality is absolutely guaranteed. iv) Protect the consumer's benefits, packaged portioning meat and meat products are processed definitely according to the specification and standards that each package is distinctly labelled with its net weight, price and date of production. This gives an impetus to improve the management and administration of retail shops.

Livestock after slaughter is basically divided into meat and by-products, except bone and non eat parts in it. In which, there are still some other parts, such as tongue, liver and ear etc. These will be made into different flavour and style products by adopting traditional processing technology. Many chinese consumers very much like to eat these meat products with different flavour and nutrient compositions. In addition, by-products is still a material with applied value as comprehensive utilization, for example, hair, skin and blood etc. Comprehensive utilization of by-products in China are mainly divided into four categories:

- 1) Industrial material: Casing, bristel, blood powder, leather, fat of pig, gelatin (skin gelatin, bone gelatin)
- 2) Food additives: animal plasma, Natural amino acids, bone gruel, typical delicious soup material
- 3) Animal feed: animal blood, hair, skin fragment, meat scraps, stomach contents, bone scraps.
- 4) Biochemical drugs, biochemical reagents, biological medical material, hygienical cosmetics

As the utilization of by-productions developes along in those four areas, by products processing industry will be having a bright future.

Conclusion

With the increasing of economic basis and the demands of consumers on life, especially in the increasing of super-market, chinese consumers need more and more high quality and new meat products. Consumers prefer new meat products with a soft texture, lighter colour and less sugar addition. Therefore chinese meat products need to improve the quality by using modern processing technology and equipments and by adopting recent knowledge. In addition, shelf-life of meat and meat products at ambient temperature is very important for foods. It is necessary to be sure that products are stable and safe during the consumption in supermarket. We believe that chinese meat industry must be a broad prospects.

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Wheat is a major crop in China and is widely cultivated in the provinces of Honan, Shensi, Szechwan, and others. It is used for bread, noodles, and other food products.

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China is now a major wheat producing country and has been an important wheat exporting country since the 1950s. The wheat industry in China has been developing rapidly since the 1950s.

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Wheat Production and The Trend of The Consumption

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Wheat Products and Its Production

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