Marketing of Meat Goats and goat meat in Texas: What, where and When

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Objective and Covered Topics

• The objective of the project is to connecting small-scale goat producers, meat processing establishments and consumers in Texas

• Overview of the Goat Industry in the US and Texas

• Marketing of live goats and goat meat in Texas
  • Where to sell?
  • What to sell?
  • When to sell?
  • Whom to sell?
Overview of the Goat Industry in the US and Texas

Major caprine meat consumers and marketing seasons for caprine meat in large metropolitan areas

Consumer preference for caprine meat cut ups (both Chevon and Cabrito or Capretto)

Processing (portioning, deboning), and grading of fresh caprine meat cut ups.

Composition and nutritional value of caprine meat types, both Chevon and Cabrito.

Further processing of caprine meat as a means of improving quality and developing value added commodities.

Quality categories of live goats and goat carcass
According to NRC, the term Small Ruminants includes the following eight species of animals:

<table>
<thead>
<tr>
<th>Common Name</th>
<th>Species Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Sheep</td>
<td>Ovies aries</td>
</tr>
<tr>
<td>2 Goats</td>
<td>Capra hircus</td>
</tr>
</tbody>
</table>

**Cervids**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>White tail deer</td>
<td>Odocoileus virginianus</td>
</tr>
<tr>
<td>2</td>
<td>Red deer</td>
<td>Cervus elaphus</td>
</tr>
<tr>
<td>3</td>
<td>Elk</td>
<td>Cervus elaphus</td>
</tr>
<tr>
<td>4</td>
<td>Reindeer</td>
<td>Rangifer tarandus</td>
</tr>
</tbody>
</table>

**New World Camelids**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Llamas</td>
<td>Lama glama</td>
</tr>
<tr>
<td>2</td>
<td>Alpacas</td>
<td>Vicugna pacos</td>
</tr>
</tbody>
</table>
Small Ruminant Animals

Domestic Small Ruminant

Sheep (*Ovis aries*)

Goat (*Capra hircus*)

New World Camelids

Llama (*Lama glama*)

Alpaca (*Vicugna pacos*)
Cervids

White Tail Deer (*Odocoileus virginianus*)

Red Deer (*Cervus elaphus*)

Reindeer (*Rangifer tarandus*)

Elk (*Cervus elaphus*)
Small Ruminant Production

- **Small Ruminant are characterized as :**
  - Cloven- footed animals
  - Have four compartmentalized stomach
  - They play important roles in the socio-economic and cultural lives of the MILLIONS OF people:
    - They provide meat and milk to humans
    - Serve as source of income and employments
    - Provide non-food products such as
      - Wool and mohair
      - Skin
      - Manure
• **Why do we raise goats**
• They are important producers of
  • Meat [Chevon and Cabrito or *capretto*]
  • Milk [dairy goats]
  • Fiber [Cashmere and Mohair]
  • Companionship or pet
• Worldwide, over 100 different breeds of goats have been developed
## Breeds of Goats and their Primary Products

<table>
<thead>
<tr>
<th>Breed name</th>
<th>Primary purpose</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alpine</td>
<td>Dairy</td>
<td>Alpine</td>
</tr>
<tr>
<td>Angora</td>
<td>Mohair</td>
<td>Turkey</td>
</tr>
<tr>
<td>Boer</td>
<td>Meat</td>
<td>South Africa</td>
</tr>
<tr>
<td>Spanish goa</td>
<td>Meat</td>
<td>Spain/ Mexico</td>
</tr>
<tr>
<td>LaMancha</td>
<td>Dairy</td>
<td>California/ US</td>
</tr>
<tr>
<td>Nigerian Dwarf</td>
<td>Pet/show</td>
<td>West Africa</td>
</tr>
<tr>
<td>Nubian</td>
<td>Meat, milk and hides</td>
<td>Nubian Africa</td>
</tr>
<tr>
<td>Saanen</td>
<td>Dairy</td>
<td>Saanen (Switzerland)</td>
</tr>
</tbody>
</table>
Types of Goats by Primary Products

Examples:
- *Angora* goats are used primarily for fiber production
Examples:

• *Boer goats* are more suited to meat production.

*Boer known meat type of goat*
Examples:

- *Alpine, Saanen are dairy goat breeds* primarily used for milk production in the U.S and elsewhere

*Alpine known dairy goat*
Meat and Other Goats In the U.S

- Goats are more heavily concentrated in the eastern parts of the U.S
Texas has about one-third of the goat population in (36.3 percent)
California and Wisconsin account for nearly one-fourth of all U.S. milk goats (22.6 percent).
Texas Goat Population and Distribution

- Texas is the first goat producer in the USA
- There are about 890,000 goats across the state
  It also ranks first in goat meat production
- Meat goats
- Fiber goats
- Dairy goats
- Most of the goats are located in the West-central part of the State
  - Edward Plateau region
  - West Texas
Distribution of Goats In Texas

Texas All Goats Inventory by County
2012 Census of Agriculture

As an aid, this map displays goat density by county from the 2012 Census of Agriculture. The January 2018 estimates in this report are state level only.

Inventory
- Not Published
- 999 head or less
- Between 1,000 and 4,999 head
- Between 5,000 and 9,999 head
- Between 10,000 and 29,999 head
- 30,000 head or more

Overview of the Texas Goat Production

According to 2012 USDA census three counties

- Sutton County (98,000)
- Edwards County (45,700)
- Schleicher County (21,935)

are among the ten top goat producers in the US.
Why Goats are Important In Texas

**Important reasons:**

- First because of Texas’s dry climate and suitable forage and browse species that are palatable for goats.
  - Ecologically, the Southwest and West Central Texas are generally characterized by arid and semi-arid ecological conditions.
- In Texas goat raising occurs under extremely varied conditions.
- Access to inexpensive forage/browse forbs, woody plants, vines, brush is critical for economical production
Important reasons:

• First because of Texas’s dry climate and suitable forage and browse species that are palatable for goats.

  • Ecologically, the Southwest and West Central Texas are generally characterized by arid and semi-arid ecological conditions.

• Second the presence of ethnically diverse large metropolitan areas, namely
  • Houston
  • Dallas- Fort Worth
  • San Antonio
  • Austin
Goat Meat In Texas

Major Ethnic groups that consume goat meat in Texas

- Immigrant population from:
  - Africa
  - Caribbean
  - Hispanic
  - Middle East
  - Eastern Europe

These ethnic groups have different cultural and religion backgrounds:
- Muslim
- Orthodox Christian
- Catholic
- Jewish
1. Types of goat operations

A. **Open or fenced** range with uncultivated acreage is the most common production setting used for goats intended for meat or fiber production.

B. **A dry lot**, where feed is delivered to the goats, is typical of dairy goat operations,
c. **Combination:**

Many producers will use a combination of some or all of these, depending on seasonal feed availability and access.

2. **Feeding Goats**

- Goats are ruminant like sheep and cattle
- Goats have a preference for **browse**
- Pasture grasses, either native or cultivated, are the primary feed source used by goat operations

Goats can be grazed with other livestock, and can complement sheep and cattle, thus maximizing the use of marginal pastureland
Goat Production

A. Free grazing range goat production

B. Dry lot fenced goat production
## Average Seasonal Diet Comparison of Goats.

<table>
<thead>
<tr>
<th>Season</th>
<th>% Browse</th>
<th>% Grass</th>
<th>% Forbs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring</td>
<td>34</td>
<td>49</td>
<td>17</td>
</tr>
<tr>
<td>Summer</td>
<td>33</td>
<td>53</td>
<td>14</td>
</tr>
<tr>
<td>Fall</td>
<td>53</td>
<td>37</td>
<td>10</td>
</tr>
<tr>
<td>Winter</td>
<td>53</td>
<td>42</td>
<td>5</td>
</tr>
</tbody>
</table>

Goats are very agile and will stand on their hind legs to reach vegetation.
Grazing Goats
Overview of the U.S Goat Production

• The U.S has a total of 3.5 million goat population

Graph 17. Number of Goat Operations by Type - United States
Graph 22. Goat Slaughter - United States

Thousand head


Legend:
- Federally Inspected (FI)
- Non-Federally Inspected (NFI)
Graph 24. Distribution of Goat Inventory by Type of Goat - United States

January 1, 2011

82%

6%

12%

- Angora Goat
- Milk Goat
- Meat Goat

http://usda.mannlib.cornell.edu/usda/current/ShpGtInd/ShpGtInd-08-09-2011.pdf
Graph 23. Live Goat Imports and Exports - United States

Source: Foreign Agricultural Service and United States Census Bureau

Thousand head

Live Imports

Live Exports
Classification of Goats:

The simplest classification is by the product of the animals:

1. Dairy goats
2. Fiber goats
3. Meat goats
4. Pets or companions
Classification of Goats

**Meat goats:** meat from all breeds can be used.

- 45 breeds are most common meat goats worldwide.
- In the US there are seven breeds used for meat.

In addition goats are raised for:

- brush control
- livestock shows
- lively companions
## Age Classifications of Goats (USDA Standard)

<table>
<thead>
<tr>
<th>Description</th>
<th>Definition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kid</td>
<td>Under 9 months of age, male or female</td>
</tr>
<tr>
<td>Yearling</td>
<td>9-16 months of age</td>
</tr>
<tr>
<td>Nanny/Doe</td>
<td>Mature female over 16 months of age or earlier bred</td>
</tr>
<tr>
<td>Billy/buck</td>
<td>Uncastrated male over 12 months of age</td>
</tr>
<tr>
<td>Whether</td>
<td>Castrated male of any age</td>
</tr>
</tbody>
</table>
MARKET GRADES OF LIVE GOAT AND GOAT CARCASS

According to the USDA guideline for grading carcass quality:

- Live goat
- Carcass from goats are categorized into four classes
  - USDA Selection 1
  - USDA Selection 2
  - USAD Selection 3
  - Utility

The description for each class is presented as follows:
# SLAUGHTER GOAT GRADING

## Live Goat or Carcass Quality

<table>
<thead>
<tr>
<th>Quality</th>
<th>Description</th>
</tr>
</thead>
</table>
| i. Selection No. 1 | • They are live goats and/or carcasses that have a superior meat type conformation without regard to the presence of fat cover.  
                   | • They shall be thickly muscled throughout the body as indicated by  
                   | • a pronounced (bulging) outside leg (biceps femoris and semitendinosus)  
                   | • a full (rounded) back strip (longissimus dorsi), and  
                   | • a moderately thick outside shoulder (triceps brachii group). |
## Live Goat or Carcass Quality

**Quality**  
ii. **Selection No. 2**

- **Description**
  - Live goats and/or carcasses have an average meat type conformation without regard to the presence of fat cover.
  - They shall be moderately muscled throughout the body as indicated by
  - a slightly thick and a slightly pronounced outside leg (biceps femoris and semitendinosus)
  - a slightly full (flat or slightly shallow) back strip (longissimus dorsi)
  - a slightly thick to slightly thin outside shoulder (triceps brachii group).
### Live Goat or Carcass Quality

<table>
<thead>
<tr>
<th>Quality</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>iii. Selection No. 3</td>
<td>• Live goats and /or carcasses have an inferior meat type conformation without regard to the presence of fat cover.</td>
</tr>
<tr>
<td></td>
<td>• The legs, back, and shoulders are narrow in relation with its length</td>
</tr>
<tr>
<td></td>
<td>• they have very angular and sunken appearance.</td>
</tr>
</tbody>
</table>
### Live Goat or Carcass Quality

<table>
<thead>
<tr>
<th>Quality</th>
<th>Description</th>
</tr>
</thead>
</table>
| iv. Utility | • Utility goats exhibit symptoms of poor management including nutrition and/or parasite  
• Genetic deficiencies  
• Utility goats are very thin fleshe with a hair coat that is rough and dull in appearance. |
Marketing Goats and Goat Meat

Dressing percentages, shrinkage and yield

- The “dressing percentage” is the amount of the live weight that will enter the cooler in the form of a carcass and can be calculated as:

\[
\text{(hot carcass weight ÷ live weight)} \times 100
\]

- For goats the dressing percentage range from

- 45 to 48%
MAJOR MEAT TYPE GOAT BREEDS

• The Boer goat originally imported from South Africa (1990’s)
• White body with red head
• Large muscular body frame
• Hardy animals with great capacity for adaptation arid lands
• known for their high prolificacy and high dressing percentage
### Table 8. Reproductive performance characteristics of Boar Goats

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Definition</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conception rate</td>
<td>Does kidding/does mated</td>
<td>90</td>
</tr>
<tr>
<td>Kidding rate</td>
<td>kids born/does mated</td>
<td>189</td>
</tr>
<tr>
<td>Fecundity</td>
<td>kids born/does kidded</td>
<td>210</td>
</tr>
<tr>
<td>Weaning rate</td>
<td>kids weaned/does mated</td>
<td>149</td>
</tr>
<tr>
<td>Weaning weight</td>
<td>weight at 120 days</td>
<td>64 lb. (29 kg)</td>
</tr>
</tbody>
</table>
The Spanish goats came from Spain to the U.S through Mexico.

Relatively small goats and have relative lower dressing percentage than the Boer goats.

Spanish goats are used in brush control projects with nicknames:
- “wood”, “brush”, “barrier”, “hill” or “scrub” goats.
What, where and When

- Goat meat have been used as major red meat source by many ethnic groups
- Islam, Jewish and Orthodox Christian religions
  Slaughter and process according to their belief or dietary laws
- Different ethnic groups have traditional holidays
- Demand for goat meat exceeds supply in many metropolitan areas of Texas
MARKETING OF MEAT GOATS AND GOAT MEAT IN TEXAS

Islam

Christian

Jewish
<table>
<thead>
<tr>
<th>No</th>
<th>Ethnic Holidays</th>
<th>Date</th>
<th>Preference</th>
<th>Required Optimum (Weight in Pounds)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Western Roman Easter</td>
<td>March-April</td>
<td>Mild fed kids, 3 months or younger</td>
<td>30</td>
</tr>
<tr>
<td>2.</td>
<td>Eastern Orthodox Easter</td>
<td>April-May</td>
<td>Mild fed kids, 3 months or younger</td>
<td>35</td>
</tr>
<tr>
<td>3.</td>
<td>Mother’s Day</td>
<td>May</td>
<td>Suckling kids or Larger</td>
<td>60</td>
</tr>
<tr>
<td>4.</td>
<td>Cinco de Mayo</td>
<td>5-May</td>
<td>Suckling kids</td>
<td>15-30</td>
</tr>
<tr>
<td>5.</td>
<td>Ramadan</td>
<td>June-July</td>
<td>Male or female with all milk teeth ≤12 months, intact or castrated</td>
<td>60</td>
</tr>
<tr>
<td>6.</td>
<td>Id al Fitr</td>
<td>July-August</td>
<td>Male or female with all milk teeth ≤12 months, intact or castrated (wethers)</td>
<td>60</td>
</tr>
<tr>
<td>7.</td>
<td>Navadurga, Dashain</td>
<td>October</td>
<td>Castrated male (wethers)</td>
<td>60-120</td>
</tr>
<tr>
<td>8.</td>
<td>Eid al-Adha</td>
<td>September-October</td>
<td>Yearlings</td>
<td>60-100</td>
</tr>
<tr>
<td>9.</td>
<td>Muharramn</td>
<td>October-November</td>
<td>Male or female with all milk teeth, ≤12 months, whole or castrated</td>
<td>60</td>
</tr>
<tr>
<td>10.</td>
<td>Diwali</td>
<td>October-November</td>
<td>Castrated male</td>
<td>60-120</td>
</tr>
<tr>
<td>12.</td>
<td>Caribbean holidays and Chinese market for goat</td>
<td>October-November</td>
<td>Young, smelly bucks, older animals of all sexes</td>
<td>60-80</td>
</tr>
<tr>
<td>13.</td>
<td>High school and College graduation Days**</td>
<td>May-June</td>
<td>Male or female with all milk teeth ≤12 months, intact or castrated (wethers)</td>
<td>60</td>
</tr>
<tr>
<td>No</td>
<td>Selection Number</td>
<td>Class</td>
<td>Maturity</td>
<td>Breed Type</td>
</tr>
<tr>
<td>----</td>
<td>------------------</td>
<td>--------------</td>
<td>--------------------------------</td>
<td>------------</td>
</tr>
<tr>
<td>1</td>
<td>Selection #1</td>
<td>Buck (male)</td>
<td>Kid goat (14 months or less)</td>
<td>Diary</td>
</tr>
<tr>
<td>2</td>
<td>Selection #2</td>
<td>Doe (female)</td>
<td>Yearling goat (14 to 24 months)</td>
<td>Meat</td>
</tr>
<tr>
<td>3</td>
<td>Selection #3</td>
<td>Wether (castrated)</td>
<td>Goat (more than 24 months)</td>
<td></td>
</tr>
</tbody>
</table>

Source: Institutional Meat Purchase Specifications 2001 for more detail definition of Selection number see table 4)
COMMON GOAT MEAT CUTS AVAILABLE ON MARKET
COMMON GOAT GIBLET AVAILABLE ON MARKET

Tongue
Hearts
Head

Ribs
Testicles
Paya
What types of goat meats are available?

- Based on age
  - Chevon
  - Cabrito or Capretto

- Based on slaughtering method
  - Conventional Meat
  - Halal Meat
  - Kosher meat
Figure 6. Market channels for live goats and goat meat
When to sell goats?

The best time to sell goats largely depends on the type of goats:
- Age
- Weight
- Sex
- Whom to sell/ consumers
  - Religion and culture
- **Example:**
  - Holiest months of year for Islam May through August
  - Ramadan (fasting period)
  - Id al-Fitr (Festival of the breaking of the fast)
  - For better returns, therefore, producers can sell their goats two to three weeks before the holiday.
What to Sell?

Different ethnic and religious groups have preference for different goat class and types
Figure 7. Percentage of the protein, fat and moisture contents of goat meat
# Protein Contents OF GOAT MEAT

Table 5. Amino acid composition (g/100g) of muscle of male kids, young female, castrates and does

<table>
<thead>
<tr>
<th>Amino Acid</th>
<th>Male Kids</th>
<th>Young female</th>
<th>Castrates</th>
<th>Does (mature female)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alanine</td>
<td>4.83</td>
<td>4.82</td>
<td>5.03</td>
<td>5.10</td>
</tr>
<tr>
<td>Arginine</td>
<td>5.53</td>
<td>5.44</td>
<td>5.67</td>
<td>5.95</td>
</tr>
<tr>
<td>Aspartic acid</td>
<td>7.65</td>
<td>7.73</td>
<td>8.01</td>
<td>8.13</td>
</tr>
<tr>
<td>Cysteine</td>
<td>0.92</td>
<td>0.94</td>
<td>0.92</td>
<td>0.93</td>
</tr>
<tr>
<td>Glutamic acid</td>
<td>13.4</td>
<td>13.25</td>
<td>13.8</td>
<td>14.14</td>
</tr>
<tr>
<td>Glycine</td>
<td>3.76</td>
<td>3.91</td>
<td>3.93</td>
<td>3.88</td>
</tr>
<tr>
<td>Histidine</td>
<td>2.26</td>
<td>2.44</td>
<td>2.48</td>
<td>2.55</td>
</tr>
<tr>
<td>Isoleucine</td>
<td>3.93</td>
<td>3.82</td>
<td>3.86</td>
<td>4.04</td>
</tr>
<tr>
<td>Leucine</td>
<td>7.03</td>
<td>6.83</td>
<td>7.1</td>
<td>7.34</td>
</tr>
<tr>
<td>Lysine</td>
<td>8.36</td>
<td>8.11</td>
<td>7.52</td>
<td>8.04</td>
</tr>
<tr>
<td>Methionine</td>
<td>2.22</td>
<td>2.22</td>
<td>2.29</td>
<td>2.25</td>
</tr>
<tr>
<td>Phenylalanine</td>
<td>3.63</td>
<td>3.5</td>
<td>3.43</td>
<td>3.61</td>
</tr>
<tr>
<td>Proline</td>
<td>3.15</td>
<td>3.27</td>
<td>3.32</td>
<td>3.34</td>
</tr>
<tr>
<td>Serine</td>
<td>3.76</td>
<td>3.79</td>
<td>3.89</td>
<td>3.99</td>
</tr>
<tr>
<td>Threonine</td>
<td>4.64</td>
<td>4.67</td>
<td>4.67</td>
<td>4.82</td>
</tr>
<tr>
<td>Tryptophan</td>
<td>0.99</td>
<td>1.00</td>
<td>0.79</td>
<td>0.77</td>
</tr>
<tr>
<td>Tyrosine</td>
<td>3.07</td>
<td>3.01</td>
<td>3.24</td>
<td>3.27</td>
</tr>
<tr>
<td>Valine</td>
<td>3.97</td>
<td>4.02</td>
<td>4.06</td>
<td>4.24</td>
</tr>
</tbody>
</table>

*Source Webb et al. 2005*
### What Makes a Goat Meat High Quality and Healthy?

#### Fat Contents

<table>
<thead>
<tr>
<th>Species</th>
<th>Energy Calories</th>
<th>Fat (g)</th>
<th>Saturated fat (g)</th>
<th>Protein (g)</th>
<th>Iron (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat</td>
<td>122</td>
<td>2.58</td>
<td>0.79</td>
<td>23</td>
<td>3.2</td>
</tr>
<tr>
<td>Beef</td>
<td>245</td>
<td>16</td>
<td>6.8</td>
<td>23</td>
<td>3.0</td>
</tr>
<tr>
<td>Pork</td>
<td>310</td>
<td>24</td>
<td>8.7</td>
<td>21</td>
<td>2.7</td>
</tr>
<tr>
<td>Lamb</td>
<td>235</td>
<td>16</td>
<td>7.3</td>
<td>22</td>
<td>1.4</td>
</tr>
<tr>
<td>Chicken</td>
<td>120</td>
<td>3.5</td>
<td>1.1</td>
<td>21</td>
<td>1.5</td>
</tr>
</tbody>
</table>

*Source Malan (2000)*
What Makes a Goat Meat High Quality and Healthy?

**Processed value added goat meats**

- Smoked sausages
- Fermented sausages
- Deboned carcasses
- Fabrication of goat carcasses into cuts and cut sizes
Figure 8. Number and percentage of granted meat processing establishments in ten top counties in Texas
• **Custom Exempted Establishments**

• **USDA-Inspected Establishments**
Table 7. Small scale granted slaughter and process establishments in Harris county

<table>
<thead>
<tr>
<th>Slaughter House Name</th>
<th>City</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas Farm Fresh Halal Meat</td>
<td>Houston</td>
<td>13221 Old Richmond Rd, Houston, TX 77083</td>
<td>(281) 564-9088</td>
</tr>
<tr>
<td>Cabrito Garza Meat Processing and Taquera</td>
<td>Humble</td>
<td>4519 Theisis drive, TX 77336</td>
<td>(281)-443-8185</td>
</tr>
<tr>
<td>Tai Hung Farm Poultry</td>
<td>Houston</td>
<td>13227 Old Richmond Rd, Houston, TX 77083</td>
<td>(281) 495-8847</td>
</tr>
<tr>
<td>Mercy Slaughter</td>
<td>Katy</td>
<td>2755 Porter Rd, Katy, TX 77449</td>
<td>(281) 650-0300</td>
</tr>
<tr>
<td>Harris Country Farms</td>
<td>Houston</td>
<td>15437 Miller Rd 1, Houston, TX 77049</td>
<td>(281) 452-3250</td>
</tr>
<tr>
<td>Old Richmond Farm</td>
<td>Houston</td>
<td>13235 Old Richmond Rd, Houston, TX 77083</td>
<td>(281) 495-3099</td>
</tr>
<tr>
<td>Jimmy's Goats &amp; Sheep</td>
<td>Houston</td>
<td>4110 Hopper Rd, Houston, TX 77093</td>
<td>(281) 449-2067</td>
</tr>
<tr>
<td>Hamza Farm</td>
<td>Rosharon</td>
<td>9002 Puritan Way, Rosharon, TX 77583</td>
<td>(713) 459-3556</td>
</tr>
<tr>
<td>Texas Livestock and Halal Meat Processors</td>
<td>Houston</td>
<td>7206 McHard Rd, Houston, TX 77053</td>
<td>(346) 888-6535</td>
</tr>
</tbody>
</table>
The most common cuts produced by USDA-inspected plants

- Fresh meat (Chevon and Cabrito) cuts
- Chilled or frozen whole carcass
- Chilled or frozen cuts with bone in
- Chilled or frozen boneless cuts
- All these products reach to individual consumers through
  - Wholesaler
  - Retailers
MEAT TYPES ACCORDING TO SLAUGHTER METHOD

- **Halal Meat**
  
  According to Islamic Food and Nutrition Council of America
  
  “halal meat” or Zibaha
  
  Requires the pronouncing of God’s name (Allah) at the time of slaughtering

- **Kosher meat**
  
  Jewish eat Kosher
  
  According Jewish religious dietary law, meat from land animals, including goat should be processed following the laws of slaughtering known as Shehitah.
CONCLUSION AND PERSPECTIVES

• Trend shows that demand for leaner and healthier meat is expected to increase.
• Particularly with increase ethnic population in the Texas demand for goat meat is expected to rise substantially.
• Yet goat meat is not part of the American mainstream eating habit.
• (African American and none Hispanic White American populations)
• No ready-to-cook goat meat products on market.
• Fabrication of goat meat into different further-processed products (hot dog, ham and sausage)
• will add value to the product
• Will enhance marketing
Thank You!!!
Questions

Comments

Suggestions!!!