|  |  |
| --- | --- |
| **Item type** |  |
| **Bibliography** | Moore, B.L. (1971) The marketing of abattoir offal, In: Harvest, Vol.1 (3), 80-82, Department of Agriculture, Stock and Fisheries, Port Moresby, URL: http://hdl.handle.net/1885/315906 |
| **Abstract / Content summary** | During the slaughtering of animals, all parts removed except the skin are considered to be offal. This offal is classified as edible or inedible. In Papua New Guinea until recently the only offal considered edible was the liver, heart, kidneys, tail, tongue and in some cases the cheek meat. The rest was burnt, buried or used for pig food. Now at Goroka the lungs, spleen, fat and cheek meat are being sold through the local market to the people for food. It contains high grade protein which is in such short supply in the Highlands, and a thriving and profitable business has been established. This article describes the establishment of the marketing scheme and gives facts which will help people in other areas to start similar schemes to use offal as food for people. |
| **refs tags** |  |
| **File** |  |
| **File info** | 497.16 KB, PDF |
| **External web link** | http://hdl.handle.net/1885/315906 |
| **Library Locations** |  |
| **Associated conference** |  |
| **identifier** |  |