

POULTRY INTESTINE SILAGE - FERMENTED

INTRODUCTION

Aquaculture and poultry raising industries are fast coming up in India. Feed is a key input and fish-meal is a main ingredient as a source of animal protein in the diet. Production of fish-meal is limited and its cost is increasing. Annually about 65,000 tonnes of poultry intestine is produced in the country, which is discarded causing environmental pollution besides loss of nutrients. If suitably treated, the offal could be an alternative source of animal protein (and other nutrients) in diets and help to control environment pollution.

The main emphasis has been on developing processes with low investment costs and in small isolated places where rendering plant cannot be operated economically. Silage offers an opportunity to make use of intestines, blood etc which are soft offals that are easily biodegradable.

Use: Ingredient in animal feed formulation as a source of animal protein and other nutrients.

MARKETING

Technology of fermentation ensiling of these offals could be best suited for the preparation of value-added product, which can find its application in animal protein in diet formulations, which is in short supply. Poultry intestine silage can substitute fishmeal in diets partially or fully.

RAW MATERIAL

Poultry intestine, Molasses etc.

PROCESS

Poultry intestine → Disintegration → Poultry intestine paste → Mixing → Fermentation

PLANTS AND MACHINERY

Stephan universal machine, Portable stirrers, Weighing scale, pH meter etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)
(Estimate for a model project)

a)	Rented shed (annually)	60.00
b)	Plant and machinery	100.00
c)	Miscellaneous fixed assets	10.00
d)	Pre-operative expenses	50.00
e)	Total fixed capital	220.00
	Working capital margin	5.00
	Total Project cost	225.00

Means of finance

Promoters contribution	60.00
Term loan	165.00

PRODUCTION CAPACITY- (estimate)

Capacity: 110 Kg poultry intestine silage / 8 hour shift
Working days: 300

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Poultry intestine silage - fermented. Apart from this procedure for quality control, packaging and packaging material specifications, the institute also provides equipment details.

The manufacturers have to take a license under PFA (Government of India)

For Technology and Technical assistance please contact

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