



Regional Pastoral Livelihoods Resilience Project

REGIONAL WORKSHOP ON GRADES AND STANDARDS

7-8TH OCTOBER 2015, NAIVASHA, KENYA



RPLRP Grades & Standard Workshop
Held at Elementaita Country Lodge Naivasha ,Kenya from 7th-8th Oct,2015.

Workshop Report

October 2015

Nairobi, Kenya



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Background

The IGAD region is rich in livestock resources, which is the major source of livelihood for millions of agro-pastoralists and pastoralists. The demand for livestock and livestock products within the region, in Africa and in the Middle East (ME) is high and raising. In 2014, the region exported 9.6 millions of live animals to the Middle East and North African countries. In terms of meat, the region exported 6.4% of what demanded annually by the Middle East. The demand for hide and skin is also high and being exported at different finish levels. The major factors dragging down of an increase in livestock market share are trans-boundary and zoonotic diseases, low production and productivity of animals and limited compliance to international requirements, among others.

Many agricultural commodities today exist in a new business and safety environment and demand the market participants to achieve higher level of services, and to capture substantial added value. However adequate and consistent grade and standards are their prerequisites. With the expanding globalization of trade, these various grades and standards help to set the 'rules of the game' and their implications for the participation and competitiveness of developing countries are becoming increasingly relevant.

The IGAD RPLRP supports the IGAD member States, particularly the three project participating countries, towards strengthening Regional livestock marketing information system including grades and standards. The action is indicated under Output 2 of Sub-component 2.1 of the RPLRP PAD. Thus this regional meeting was supported by the RPLRP to review the available grades and standards on live animal, meat and hide and skin in the region. The meeting aims to pave way towards harmonization of the grades and standards thereby facilitate trade on livestock and livestock products.

Objectives of the meeting

- Understand grades and standards on live animal, meat and hide and skin applicable by the different countries, from the member States representative presentations,
- Understand status of implementation of the grades and standards on live animal, meat and hide and skin by the member States,



- Document the modalities of promotion & popularization of grades and standards of the live animal, meat and hide and skin,
- Facilitate lessons sharing on dissemination of grades and standards from the countries, and
- Discuss & agree on the way forward for harmonization of grades and standards.

Expected outputs

- The available grades and standards on live animal, meat and hide and skin in the IGAD member states and their implementation status documented,
- Modalities of popularization of grades and standards of the live animal, meat and hide and skin identified,
- Lessons learnt on dissemination of grades and standards documented, and
- Way forward agreed for harmonization of grades and standards in the Region.

Introduction

IGAD Regional pastoral Livelihoods Resilience Project (RPLRP) with technical guidance of ICPALD convened a meeting of IGAD member states to review status of grades and standards for live animals, meat, hides and skins in the region. The meeting took place from the 7th to the 8th of October 2015 at the Elementaita Safari Lodge, Naivasha, Kenya. It was attended by delegates from Uganda, Kenya, Ethiopia, ICPALD Secretariat, IGAD Regional RPLRP office and ILLIA. The list of delegates is attached as Annex 1 of this report.

The Workshop presentations

Welcome remarks

The welcoming remarks were delivered by Dr. Dereje Wakjira, Regional Coordinator RPLRP. He presented a brief on the RPLRP and the relevance of harmonized standards in achieving the development objective of the project. The opening remarks were addressed by Dr. Munyua, Director ICPALD. He expressed happiness on the fact that this is the first time that member states are planning together, sourcing funding together and implementing regional project to address drought in a harmonized manner. He informed the meeting that IGAD had carried out a study on the contribution of the livestock industry to the economies of the member states and this had revealed that the sectors contribution had been underestimated. This realization had resulted in increased investment in the sector by member governments. Lastly, on the behalf of the Government of Kenya, Dr. Charles Ochodo, welcomed the delegates to Kenya and invited them to see more of Kenya's country side after the meeting.



Overview of roles and benefits of grades and standards

An overview of the roles and benefits of grades and standards were presented by Dr. Kimutai Maritim. In his remark, he cautioned on private sector standards which are stricter and may become a trade barrier. He presented definition of standards and grades and their significance and benefits (Annex 1). In the plenary discussion held after the presentation, the following were pointed out:

1. There needs to be an agreed nomenclature in use of words standards, grades and quality
2. Private sector led standards setting and enforcement is a very effective way of developing standards
3. There is a need to diversify the professionals base in the livestock sector to address specific needs and demands from our markets

Status of grades and standards among IGAD member states

The three member states (Kenya, Ethiopia and Uganda) national standards bodies presented live animal, meat and hides and skins standards in sue in their respective countries (Annex 2-4). After presentation, the plenary agreed on the following:

1. The standards on live animals, meat, hides and skins exist in the member states but the detail varies and the stage of implementation/application varies. Therefore the need for harmonization to ease regional trade.
2. The harmonized standards will need to be customized to different breeds of livestock
3. The standards are living documents that can be reviewed to take into consideration the ever changing market demands an new technological developments.
4. Standards that have implications on public health and safety need to be mandatory
5. Awareness creation among users should be pursued and use of popular versions and local languages should be encouraged.
6. Identification of gaps in the standards and grades in the region should be identified and resources mobilized to fill these gaps.

Experience in developing of standards in Somaliland: TERA NOVA

Dr. Ricardo presented the experience of TERA NOVA in the development of grades for live animals in Somaliland destined for the Middle East Market. The plenary identified the following as lessons that could be useful in developing standards for live animal:

1. Stakeholder identification at the beginning of the process in order to gather all the views and cultivate ownership of the standards
2. Local knowledge and rationale is important. The traders and farmers in Somaliland have traditional grading systems which TERA NOVA found useful and built on to develop formal standards.
3. Building on what is in use, bottom up approach and involvement of all stakeholders



Good practices and lessons from other RECs

Dr. Kimutai presented his experiences on grades and standards from the Botswana and Namibia meat industries (Annex 6). The following were agreed by the plenary as good practices to promote in the region.

1. LITS
2. Production programs like breeding, feedlotting
3. Promotional programs trade fairs, auctions
4. Movement regulations and animal welfare
5. Information dissemination
6. Ethics integrity and law abiding population
7. Strong institutions and information dissemination
8. Private sector led initiatives and endeavours.

Experiences of LLPI on promotion and dissemination of grades in hides and skins

Dr. Tadesse from the LLPI presented the challenges and lessons in promotion and dissemination of grades in Hides and Skins in the COMESA region.

1. Pre, peri,post slaughter poor conditions lead to poor grade hides and skins
2. No incentives for improved quality
3. Lack of industry integration
4. Main causes of hides and skins rejects are pre-slaughter despite the efforts to train through extension.

He recommended the following as a way forward.

1. Leather value chain strategies
2. Triple helix approach
3. Promotion of Small and medium scale enterprises in the leather industry
4. Technical cooperation among players
5. Top down pull approach- create enterprises that demand for high quality leather supply to stimulate production of good leather.

His presentation is attached in annex 7.

Experiences of SMAP

Dr. Kimutai presented the experience of the SMAP standards project in Kenya (Annex 8). His presentation generated the following recommendations and observations from the plenary:

1. What is being done about eggs The array of products should be widened and should cover all markets



2. Standards for slaughter facilities based on export standards may not be easy to implement. The transition needs to be gradual and consultative .
3. What is the sustainability plan of the project. This crucial not only for this project but for all projects in the region.
4. The development process of the standards and changes should be all inclusive of the relevant government institutions instituted by mandate or law.
5. Enhance coordination and increase communication among different institutions

GROUP Work and presentations

The meeting participants divided into two and tasked with assignment. The focuses of commodities were live animals, meat, hides and skins and discussion on the following points:

1. Review status of implementation of the grades and standards for each commodity by country
2. Verify and enrich gaps and challenges faced by member states in implementation of the standards
3. How do we go about recruiting graders for the commodities
4. Suggest actions way forward for harmonization of grades and standards for the commodities.

Group presentations: Group 1

Group member

Dr Kauta Nicholas Chairman

Dr DerejeWakjira

Dr KimutaiMaritim

Mrs Agnes Mwatu

Dr Charles Ochodo

Mr Maurice Ouma Secretary



Summary of group 1 presentation			
ISSUE	LIVE ANIMALS	MEAT	HIDES AND SKINS
Review the status of implementation (promotion; dissemination) of the grades and standards for each commodities	<ul style="list-style-type: none">• In Kenya has guidelines but not national standards. No standards for Uganda but Ethiopia has national standards.• Promotion of grades and standards done in National in agricultural shows, Producer associations Breed societies and National Livestock Marketing System	<ul style="list-style-type: none">• Meat standards are available in all three countries• Promotional workshops by relevant institutions and other extension methods.	<ul style="list-style-type: none">• Hides and Skins standards are available in all three countries• Promotional workshops by relevant institutions and other extension methods.
Verify & enrich the gaps and challenges faced in implementation for each commodity	<ul style="list-style-type: none">• Majority of Producers not aware of G&S• Poor livestock marketing facilities• Inadequate compliance assistance• Price distortion by Middlemen to disadvantage of Producers• Weak linkages among key actors in the Value chains• Inadequate Human resources	<ul style="list-style-type: none">• Majority of Producers not aware of G&S• Poor livestock marketing facilities• Inadequate compliance assistance• Existing G&S need to be reviewed to reflect the current production• Weak linkages among key actors in the Value chains• Inadequate Human resources	<ul style="list-style-type: none">• Producer prices are the same for all grades and this remains a challenge. Majority Producers not aware of G&S for Hides and skin• Poor livestock marketing facilities• Inadequate compliance assistance• Price distortion by Middlemen to disadvantage of Producers• Existing G&S need to be reviewed to reflect the current production• Weak linkages among key actors in the Value



			chains <ul style="list-style-type: none"> Inadequate Human resources
<ul style="list-style-type: none"> Verify & enrich recommendations to enhance promotion of grades and standards in each of the three commodities 	<ul style="list-style-type: none"> Establish and harmonise G&S in the three countries Invest in value addition at source or area of origin Designing and implementing effective awareness creation strategy Promote self-regulation by sector based on government developed G&S Enhance capacity building and infrastructural Support 	<ul style="list-style-type: none"> Designing and implementing effective awareness creation strategy Promote self-regulation by sector based on government developed G&S Enhance capacity building and infrastructural Support Invest in value addition 	<ul style="list-style-type: none"> Designing and implementing effective awareness creation strategy Promote self-regulation by sector based on government developed G&S Enhance capacity building and infrastructural Support Invest in value addition
<ul style="list-style-type: none"> How do we go about producing of graders for live animal; meat & hide and skin the region? 	<ul style="list-style-type: none"> Institutions exist in member states for training of Graders in live animals and Meat. Review of curriculum maybe necessary in the case of Uganda. Need to increase the numbers trained. Revamp relevant training institutions in terms of equipment and infrastructure. 	<ul style="list-style-type: none"> Institutions exist in member states for training of Graders in live animals and Meat. Review of curriculum maybe necessary in the case of Uganda. Need to increase the numbers trained. Revamp relevant training institutions in terms of equipment and infrastructure 	<ul style="list-style-type: none"> Institutions exist in member states for training of Graders in hides and skins. Introduce curriculum for hide and skins in the case of Uganda. Need to increase the numbers trained. Revamp relevant training institutions in terms of equipment and infrastructure.



<ul style="list-style-type: none"> Suggested actions/way forward for harmonization of grades and standards on 	<ul style="list-style-type: none"> Organise Producers into cooperatives cut out middlemen Review existing regional in view to accommodate/ accommodating ISO standards Develop regional standards upon establishing national standards 	<ul style="list-style-type: none"> Review existing regional in view to accommodate/ accommodating ISO standards <ul style="list-style-type: none"> Harmonise regional standards 	<ul style="list-style-type: none"> Develop Code of practise for hides and skins regional trade Review existing regional in view to accommodate/ accommodating ISO standards Harmonise regional standards
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Group 2 Presentation

Group members

1. Etienne – Chairman
2. Dr. Ayore
3. Dr. Taddese Hailemariam
4. Dr. Steven Kajura
5. Ms. Norah Kandiye
6. Mr. Yohannes – Secretary
7. Mr. Hakim Mufumbiro – Secretary



Summary of Group 2 presentation

SN	Issues	Commodities	Status	Gaps	Recommendations
1	Review of the status of implementation of grades and standards for each commodities	Live Animals	<ul style="list-style-type: none"> • UGA and KEN – doesn't have the standard; • ETH – have a standard 	<ul style="list-style-type: none"> • Dissemination problem for lower levels in Ethiopia • Implementation – implemented for export purpose only 	<ul style="list-style-type: none"> •
		Meat	<ul style="list-style-type: none"> • The three member countries – do have the standard; • KEN – is using Kenyan meat commission act, not the national standard; 	<ul style="list-style-type: none"> • The standards are not well promoted; • Implementation limited to export meat in the three member countries. 	<ul style="list-style-type: none"> • Standard for related facilities should be developed; •
		Hide and Skin	<ul style="list-style-type: none"> • The three member countries – do have the standard; 	<ul style="list-style-type: none"> • The problem comes with the implementation of the standards; 	<ul style="list-style-type: none"> •
2	Verify and enrich the gaps and challenges faced in implementation for each commodities	Live Animals	<ul style="list-style-type: none"> • UGA - Lack of the national standard; Capacity issues; • KEN – same as UGA • ETH - Awareness, capacity and regulation problem; • Subsistence farming, 		<ul style="list-style-type: none"> • Awareness creation campaign at regional level; • Private sector participation; •



SN	Issues	Commodities	Status	Gaps	Recommendations
			<p>less emphasis given to the sector;</p> <ul style="list-style-type: none"> The standards are not demand driven, lack of facility, lack of attention; 		
		Meat	<ul style="list-style-type: none"> KEN – have meat graders approved by gazette, but not incentivized; ETH – meat inspection act being implemented, have meat inspectors but not meat graders 	<ul style="list-style-type: none"> Dispute b/n processors and producers; not being universally applied; conditions stated on the act for grading is a challenge (holding until 24hrs); breeds puts challenges to grading; extension service problem. 	<ul style="list-style-type: none"> Government to allocate budget to train graders; Graders sustainability – <ul style="list-style-type: none"> Employment opportunity for graders Policy for butchers to hire professionals
		Hide and Skin	<ul style="list-style-type: none"> UGA – Unstructured system in the sector; Inadequate facilities; ETH – significant number of slaughtering at backyard. 	<ul style="list-style-type: none"> UGA - Knowledge, attitude and practices; ETH - Market development problem; poor regulation, poor facility and lack of awareness; 	



SN	Issues	Commodities	Status	Gaps	Recommendations
				<ul style="list-style-type: none">• KEN - Implementation based on their own experience not the standards; challenge to grade wet salted ones; lack of price differentiation; lack attention to graders; challenge from decentralization;	
3	Verify and enrich recommendations to enhance promotion of grades and standards in each of the three commodities	Live Animals			<ul style="list-style-type: none">• Close collaboration among stakeholders to enforce the standards;• Government should invest to realize the implementation of the standards for the local market as well - (invest on infrastructure development and market access);• Appropriate clauses of meat standard should be mandatory because of safety reasons;• Ensure availability and



SN	Issues	Commodities	Status	Gaps	Recommendations
					ease of access of the applicable standards – Free access
		Meat			<ul style="list-style-type: none"> • Certification of butcheries and slaughterhouses
		Hide and Skin			<ul style="list-style-type: none"> • Certification of tanneries • Capacity building for graders • Grading of leather
4	How do we go about producing of grades for live animals, meat and hide and skin for the region?	Live Animals			<ul style="list-style-type: none"> • Partner States to invest in Professional development of key personnel • Development of curriculum for graders in the region for live animals, meat and hide and skin • Develop procedure for certification of graders in the region
		Meat			
		Hide and Skin			
5	Suggest actions/way forward for harmonization of grades and standards on:	Live Animals			<ul style="list-style-type: none"> • Involve all stakeholders in the process of harmonization especially private sector • Exploit synergies among facilitating institutions like COMESA, EAC and ICPAD • Consider including grades and standards for camels, ostrich, crocodile,
		Meat			
		Hide and Skin			



SN	Issues	Commodities	Status	Gaps	Recommendations
					<p>donkey and other emerging livestock</p> <ul style="list-style-type: none">• Partner States meet to harmonize the standards• Regional Technical Committee to facilitate the process of harmonization



Appendices

Appendix 1: OVERVIEW OF THE ROLES AND BENEFITS GRADES AND STANDARDS ON LIVE ANIMAL, MEAT AND HIDES AND SKINS by Kimutai Maritim and Ayore Nicholas

Background 1

- Commercialization of livestock keeping: 71% of livestock purchased for slaughter are kept in pastoral communities as a cultural orientation.
- There is lack of commercialization of the practice and the farmer loses out economically.
- Beef is the third most consumed meat in the world after pork and poultry at 38% and 30% respectively
- Hides and skins account for a significant portion of the value of livestock output
- In some countries it is an important source of foreign exchange earning
- Grades and standards (G&S) are defined parameters that segregate similar products into categories and describe them with consistent terminology that can be commonly understood by market participants
- Definition
- Standards is a document approved by a recognize body that provides, for common and repeated use, rules, guidelines, or characteristics for a product or related processes and production methods, with which compliance is NOT mandatory.
- Grades are specific systems of classifications that uniformly and consistently identify quantifiable and qualifiable attributes

Benefits of Grades and Standards

- Many agricultural commodities today exist in a new business and safety environment
- one that has industrial specification characteristics, sophisticated logistics, concentration of actors, and increasingly more demanding grades and standards
- Standards have come to be crucial elements facilitating transactions and trade both within and between countries
- With the globalization of trade, - grades and standards help to set the 'rules of the game'
- While grades and standards have obvious value for international transactions, they also provide a valuable impetus to the development of quality in the domestic market by distinguishing among quality levels and rewarding, often with higher prices, the better products
- they have replaced tariffs as a hot political economics topic, particularly regarding sanitary and phytosanitary (SPS) issues and technical barriers to trade (TBT)
- The shift in the role of G&S from just reducing transaction costs of commodity market participants, to serving as strategic tools for market penetration, system coordination, quality and safety assurance, brand complementing, and product niche definition
- Beef grading is important for the following purposes:
- Assist Livestock producers in identifying and receiving the prices commensurate with the quality and quantity of livestock they produce.
- Uniform supply of meat of quality desired by the consumers, retailers and institutions
- Help in promotion and marketing of quality products.



- Nationwide grading programme providing feedbacks to industries to everyone that sufficient supply provided and keep competition
- Standards are instrumental in facilitating the flow of information between consumers and producers, particularly providing information on unobservable characteristics such as food safety
- Standards provide an important mechanism for technology transfer to developing countries
- Harmonized Grades and standards between countries and/or industries can reduce transaction costs by reducing duplicative conformity assessment functions, including testing and certification



Appendix 2: Presentation by Ethiopian Standards Agency

Overview of the Available Grades and Standards on Live Animals, Carcass, Hide & Skin and the Status of Implementation in Ethiopia by Yohannes melese

Introduction

Ethiopia is endowed with large and diverse livestock resources;

- ✓ 52million cattle
- ✓ 71 million shoats (36 sheep & 35 goats)
- ✓ 5 million camels (2009)

Livestock contributes 40% of Agricultural GDP and 20% of the total, 15% of export earnings and 30% of agricultural employment;

Annual estimated production of 620,000 tons meat and 16.7 tons of hides and skins;

For many decades agriculture, esp. livestock was considered as a poor investment option for development;

Now, it has got attention and included on the top agenda of the government on the second GTP.

Available Ethiopian standards on live animals, carcass hide & skin:

1. Live Animals & Carcass: ES 2789:2006 (R 2012) -Grading of Live Animals and Carcass
2. Hide & Calf Skin: ES 1199:2008 - Grading of Raw Cattle Hides and Calf Skins
3. Skin: ES 1201:2008 - Grading of raw lamb, sheep, kid, goat and pickled sheep skins

2.1.1 Grades of Live Animals

- Development and conformation of the body is important
- Characteristics of the different breeds
- In case of abnormalities – consult veterinarian

Procedure to grade live animals

- Identify the breed
- Determine the sex
- Determine the age
- Estimate the live weight
- Observe the animal
- Palpate the d/t parts
- Decide the grade
- Mark the animal

A. Cattle

Categories

A: Uncastrated males with 1 pair of front teeth changed (min. weight 300 kg)

B: Uncastrated males with more than 2 pair of front teeth changed

C: Castrated males with 1 pair of front teeth changed

D: Castrated males with more than 2 pair of front teeth changed

E: Females with 1 pair of front teeth changed (min. weight 200 kg)

F: Females with more than 2 pair of front teeth changed

	Profile	Description				
Grade		HL	L	SH	R	H&B



1	Convex Round	VWD HBNV THNV	VWD BBNV	MVWD BNV	NV WCWM/F	VWD
2	Straight	WD HBNV THL	WD BBNV	WD	NV	Full
3	Concave curved inside	MD HBNV HTSR	MD BBSV	MD Blade- SV	SV	Slack-skin
4	Highly Concave	PD HBPr. THSO	PD BBV	PD BV	HV	SkinF VS

Fat Development

Fat grade	Description
I	No fat development, some muscle visible (semi tendemosus, biceps femoris, quaticeps femoris), no fat could be detected by palpation, hump development moderate.
II	Moderate fat cover. Fat palpable at the flank and brisket, hump well developed
III	well developed fat cover. Fat palpable at the flank, ribs and loin, visible at the brisket. Hump full

Goat categories

A = Young male and female goat, age below eight month

B = Uncastrated males, live weight below 20 kg

C = Uncastrated males, live weight more than 20 kg

D = Castrated males, live weight below 20kg

E = Castrated males, live weight more than 20 kg

Grade	Profile	Description				
		HL	L	SH	R	B
1	Convex Round	MVWD THL	WVWD BBNV	VWD BBNV	NV	WD CWM/F
2	Straight	MD THL	MD BBSV	MD BBSV	NV MMC	MD



3	Concave curved inside	PD THSR BV	PD BBV	PD BV	V	PD
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Fat Development

Fat grade	Description
I	No fat development. No fat could be seen or detected by palpation, belly not bulged (pronounced)
II	Moderate fat cover. Fat palpable at the flank, visible at the brisket, belly bulged (could be due to overfeeding)
III	Well developed fat cover. Fat palpable at the flank, ribs and loin, visible at the brisket. Belly full.(shall not be due to overfeeding)

Sheep

A = Young lambs, male and female, age under eight month

B = Uncast rated males, live weight below 25 kg

C = Uncast rated males, live weight more than 25 kg

D = Castrated males, live weight below 25 kg

E = Castrated males, live weight more than 25

Grade	Profile	Description					
		HL	L	SH	R	B	T
1	RoundConvex	VWD THL	WVWD BBCM	VWD BBNF	WCWM/F	FWWD	WDFD
2	Straight	MD THL	MD BBDF	MD BBDF	NV CD	MD	MDFD

Fat Development

Fat grade	Description
I	Small fat development, some fat could be detected.
II	Moderate fat cover, Fat palpable at the flank and loin, visible at the brisket, and tail.
III	Well developed fat cover. Fat palpable at the flank, ribs and loin, visible at the brisket and tail.

2.1.2. Grading carcass of beef, sheep and goat

2.1.2.1 Beef

i) Determination of beef carcass

The body of a slaughtered animal cut along a symmetric line through the column vertebral, the sternum and the symphysis pubica.



Parts belonging to beef carcass:

- ✓ Body of a slaughtered animal without head, legs separated in the carpal and tarsal articulation respectively, without skin, without the udder from females, undeveloped udder from heifers remains with the carcass, without penis and testicles from males, without organs of the thoracic and abdominal cavity, without kidneys, without tail, without diaphragm, without spinal cord.

a) Male

- a) Body conformation: Bulged front quarter; Well developed neck, (hump) and shoulder.
- b) Testicular cavities in the abdomen
- c) Remaining tissue of the penis at the symphysis pubica

b) Female

- a) Body conformation: Front quarter moderately developed; Shoulder, neck (hump) less developed.
- b) Undeveloped udder of heifers remain with the carcass
- c) Udder from cows removed from the carcass. Connective tissue of abdomen easy to detect.

iii) Categories of beef carcass

JB = not mature, not grown up male or female with a carcass weight below 70 kg. The cartilage of the skeleton shows no sign of ossification.

JM = Carcass of grown up bulls, where the cartilage on the spine (button) up to the four thoracic vertebrae shows no significant sign and from the fifth to ninth thoracic vertebra shows signs of ossification. Discs intervertebral of the sacral vertebra with signs of ossification.

M = Carcass of other grown up bulls

O = Carcass of castrated males*

JF = Carcass of females below two years, that did not give birth yet. (Observe udder development). The cartilage of the spine up to the first four thoracic vertebrae shows no significant sign of ossification and, from the fifth to ninth thoracic vertebra show signs of ossification. Discs intervertebral of the sacral vertebra with signs of ossification.

F = Carcass of other females

* only to verify if the animal has been castrated at an age below 8 month

iv) Procedure for grading the carcass

1. Determine the sex of the carcass
2. Determine the age of the carcass (ossification)
3. Determine fat grade
4. Observe the carcass from the inside and the outside and from the small side with a view at the loin and the hind leg
5. Decide the grade of the carcass, following your findings and the established criteria
6. Mark the carcass with the corresponding data.

v) Grades



Grade	Description	Additional information
1	All profiles convex with a very well muscle developed	Hind quarter: silverside (biceps femoris), rump (gluteus medius) ; knuckle (quadriceps femoris) very well developed Loin : wide, very well developed up to the shoulder region Shoulder : very well bulged, scapula not visible Topside (m. semi membramosus) overlapping the aitchbone (symphysis pelvis)..
2	Profiles straight with a good muscle development	Hind quarter: all muscle well developed Loin : well developed, back bone not visible Shoulder : bulged, scapula not visible Top side (m. semi membramosus) well developed
3	All profiles concave with a moderate muscle development	Hind quarter: muscle moderately developed visible Loin: moderately developed, back bone slightly visible Shoulder: moderate developed, scapula slightly visible Topside moderately developed

vi) Development of Fat Cover

Fat Grade	Description	Additional Remarks
I	Small or no fat coverage	No fat could be seen in the thoracic cavity
II	Fat visible on the whole body, except on the hind leg and shoulder	The meat between the ribs in the thoracic cavity is still visible
III	Whole carcass covered with fat. Large fat deposit in the thoracic cavity	The hind leg and shoulder totally covered with fat.

2.1.2.2 Goat

i) Parts belonging to goat carcass

Body of a slaughtered animal without head, legs separated in the carpal and tarsal articulation respectively, without skin, without the udder from females, without penis and testicles from males, without organs of the thoracic and abdominal cavity, without kidneys, without tail, without diaphragm, without spinal cord, the last 5 to 6 vertebra of the tail remain with the skin.

ii) Categories

GM1 - Males with carcass weight below 8 kg

GM2 - Males with carcass weight more than 8 kg

GF1 - Females with carcass weight below 6 kg



GF2 - Females with carcass weight more than 6 kg

iii) Grades

Grade	Description	Additional Information
1	All profiles convex, round, with a very well muscle development	Hind leg: very well developed, especially silverside (biceps femoris) and round eye (semi tendenosus) Loin : very well developed up to the shoulder region, backbone not visible, well covered with meat. Shoulder: very well developed, blade bone not visible (scapula Rips : not visible, well covered with meat Brisket : full, well covered with meat and/or fat

2	Profiles straight with a moderate muscle development	Hind leg: all muscle well developed. Loin: w ell developed up to the shoulder region, backbone slightly visible Shoulder: well developed blade bone (scapula) slightly visible Rips: slightly visible, moderately coverage with meat Brisket: moderately developed,
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Fat Grade	Description	Additional Remarks
1	Small or no fat coverage	No fat could be seen in the thoracic cavity
2	Fat visible on the whole body, except on the hind leg and shoulder. Moderate fat deposit in the tail and brisket.	The meat between the ribs in the thoracic cavity is still visible. Fat cords in the muscle divisions clearly visible.
3	Whole carcass covered with fat. Large fat deposit in the tail, brisket and the thoracic cavity.	The hind leg and shoulder totally covered with fat.

2.1.2.3 Sheep

i) Parts belonging to sheep carcass:

Body of a slaughtered animal without head, legs separated in the carpal and tarsal articulation respectively, without skin, without the udder from females, without penis and testicles from males, without organs of the thoracic and abdominal cavity, without kidneys, without tail, without diaphragm, without spinal cord

ii) Categories

SM1 - Males with carcass weight below 10 kg

SM2 - Males with carcass weight more than 10 kg

SF1 - Females with carcass weight below 8 kg

SF2 - Females with carcass weight more than 8 kg

Grades



Grade	Description	Additional Information
1 Mutton	All profiles convex, and round, with a very well muscle development	Hind leg: very well developed. Especially topside and rump. Loin : very well developed up to the shoulder region, backbone not visible covered with meat and fat respectively. Shoulder: very well developed, scapula not visible Rips : not visible, well covered with meat and/or fat respectively Brisket : full, well covered with meat and/or fat

2 Mutton	Profiles straight with a moderate muscle development	Hind leg: well developed. Loin : well developed up to the shoulder region, backbone slightly visible Shoulder: well developed blade bone (scapula) slightly visible Rips : slightly visible, moderate coverage with meat, slight fat cover. Brisket : moderately developed, slight fat cover
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Fat Grade	Description	Additional Remarks
1	Small or no fat coverage	No fat could be seen in the thoracic cavity
2	Fat visible on the whole body, except on the hind leg and shoulder. Moderate fat deposit in the tail and brisket.	The meat between the ribs in the thoracic cavity is still visible. Fat cords in the muscle divisions clearly visible.
3	Whole carcass covered with fat. Large fat deposit in the tail, brisket and the thoracic cavity.	The hind leg and shoulder totally covered with fat.

2.2 ES 1199

Grading of raw cattle hides and calfskin by appearance and mass

1. Scope

Specifies requirement for grading of hides by appearance and mass in their fresh or preserved state intended for tanning

2. Classification

Raw cattle hide are classified as:

- Light
- Medium
- Heavy
- Extra heavy

Each of these classification further be identified as:

- Butchery (Abattoir) – properly flayed, washed, drained, preserved and delivered
- Caravan – doesn't meet (i)

3. Grading

Principle – raw cattle and calfskin shall not carry excess material or excess portions of hides or calfskins

3.1 Grading by Appearance

Table 1: Assessment of defect location on cattle hides

Defects	Defect units allocated on		
	Bellies	Shoulder	Butt
Hand hole, hole or hole caused by beetles; each	0.5	0.5	1



Weak spot, gouge, or gash or channels caused by beetles; each	1	1	1
Badly shaped head		1	
Poor pattern	2	2	
Siding or corduroying; per side	0.5	0.5	1
Heating or grain damage; per ave. area of 10*30cm	1	1.5	2
Scars; per ave. length of 15cm &/or brand mark	1	1	2
Dung or traces of urine; per ave. of 15*30cm	1		2
Salt spots, red or purple spots; per ave area of 30*30	1	1.5	2

Table 2: Assessment of defect location on calfskin

Characteristics	Defect units allocated
Hand hole, hole or hole caused by beetles; each	2
Weak spot, gouge, or gash or channels caused by beetles; each	1
Poor pattern	2
Siding or corduroying; per scale	1
Edge soiled with urine or dung	2
Heating or grain damage; per ave. area of 10*15cm	2
Salt spots, red or purple spots; per ave area of 30*30	2
Brand mark scars	2

Table 3: Classification and grading of salted and dry raw cattle hides and calf skins in relation to defects and useable area

Grade category	Useable area by % of total area	Defect description
1	90-100	No visible defect in the butt area appear beyond 2.5cm from the edge Not more than 3 defect units in shoulder or belly area
2	75-89	1 defect unit in the butt area, and not more than 4 defect units in shoulder or belly area



3	50-74	Defects shall not be more than 3 defect units in the butt, shoulder or belly area
Reject	<50	Defects covering less than 50% useable area

Note: Ball dried, dried and rehydrated, strongly smoked, horny hides and calfskins are considered as rejects

3.2 Grading by Size

The mass of raw cattle hides pr calfskins shall be determined by weighing each

- ✓ Before salting fresh hides and calfskins shall be drained for a min 2hrs;
- ✓ Air-dried hides and calfskins shall be sufficiently dehydrated (ES 1198);
- ✓ Salted hide or calfskins shall be opened out, shaken violently by knocking it, flesh side down, against the ground or any smooth clean and solid surface to remove excess salt;
- ✓ The mass shall be expressed to the nearest of 0.5kg for hides and 0.1kg for calfskins;
- ✓ Each hide or calfskin shall be graded into its mass category

Table 4: Grading of raw cattle hides & calfskins in relation to mass

Classification		Types of raw hides and calfskins by mass in Kg			
		Fresh	Wet salted	Dry salted	Dry
Calfskin	Light	<=3	<=2.4	<=1.5	<=1
	Medium	3.1 – 5.0	2.5 – 4.0	1.6 – 2.5	1.1 – 1.7
	Heavy	5.1 – 7.0	4.1 – 5.6	2.6 – 3.5	1.8 – 2.3
Cattle hide	Light	5.5 – 10.8	5.2 – 8.3	2.8 – 5.4	1.9 – 3.6
	Medium	10.9 – 16.5	8.4 – 12.6	5.5 – 8.3	3.7 – 5.5
	Heavy	16.6 – 21.9	12.7 – 16.8	8.4 – 11.0	5.6 – 7.3
	Extra heavy	>=22.0	>=16.9	>=11.1	>=7.4

2.3 ES 1210

Grading of raw lamb, sheep, kid, goat and pickled sheep skins by appearance and size

1. Scope

Specifies the method for grading skins by appearance and size

2. Classification

- A) Lamb skins
- B) Sheep skins
- C) Kid skins &
- D) Goat skins

3. Grading

General: raw skin shall not carry excess material or excess portions of skins

Identification of major and minor defects

- A) Major Defects:



- ✓ Itch, hole, putrifaction, pox, poor pattern, wound/sears, deep knife cut, heat damage, old animal skins, poor substance, & process defects

B) Minor Defects:

- ✓ Scratch, blood stains, gouge mark, wrinkles, pinhole, heat damage and veniness,

3.1 Grading by Appearance

Detect the defect

Assess the defect according to its importance based on no. of defect units

Table 1: Assessment of defect – unit on skins

SN	Defects	Defect Unit
1	Hand hole, hole or holes caused by beetles; (each)	2
2	Weak spot, gash, gouge or channel caused by beetles; (each)	1
3	Siding or corduroying (per side)	1
4	Edge soiled with urine or dung	2
5	Heating or grain damage, per average area of 10*15cm	2
6	Salt spots, red or purple spots, per average area 30*30cm	2
7	Parasitic defects	2
8	Scars/Brand marks/wound	2

Each skin shall be graded by its appearance according to the characteristics shown on table 2.

Grade category	Useable area by %	Characteristic Description
1	90-100	No visible defects which are likely to depreciate the skin appearing beyond 2.5cm from the edges
2	75-89	Defects assessed to a total of 1-4 defect units which are likely to depreciate the skin appearing beyond 2.5cm from the edges
3	50-74	not more than 8 defect-units
Reject	<50	more than 8 defect-units

Skins with poor pattern, fallen animals, smoked dry, preserved with used salt, putrefied & dried, and rehydrated wet salted skins are considered as rejects.

Kid skin shall be graded by its appearance according to the characteristics shown on table 3.



Type of skin	Grade by appearance and hair	Characteristics
Kid	1	Skins with wavy and smooth hair and with no visible defects
	2	Skins with straight and rough hair and with no visible defects
	Reject	Skins with one or more defect units

Pickled sheep skin shall be graded by its appearance according to the characteristics shown on table 4.

Grade category	Useable area by % of total area	Description
1	85-100	One minor defect in one of quadrants of the pelt which are likely to depreciate the skin appearing beyond 2.5cm from the edge
2	70-84	No defect visible in 3 Q, not more than 3 minor defects in the 4 th Q beyond 2.5cm from the edge
3	55-69	No defects visible in the two quadrants, not more than 3 minor defects & 1 major defect appear in the 3 rd and 4 th quadrants of the pelt
4	40-54	No defects visible in the two quadrants, not more than 5 minor defects appear in the 3 rd and 4 th Q
5	25-39	Not more than 10 minor defects in all Q and 2 major defects two of the Q
Reject	<25	Major defects visible in all 4 of Q of the pelt appearing beyond 2.5cm

3.2 Classification by Size

Each pickled skins shall be graded individually into size category as indicated in table 5.

Table 5: Grading of pickled sheepskins in relation to size

Classification	Skin in dm2 /skin	Size sq.ft
Extra small	<23	<2.5
Small	23-32	2.5-3.5
Medium	33-42	3.6-4.5
Large	43-51	4.6-5.5
Extra large	>51	>5.5

Sampling: 100% sampling inspection



Packing: in the form of bundle or bale

Labeling - the bundle shall be labeled with:

- ✓ state of the skin
 - A) Fresh
 - B) Air-dried
 - C) Dry salted, pickled
- ✓ Type and grade of the skin
- ✓ Size of the skin
- ✓ Any other labeling information required by the purchaser.

3. Means and Mechanism of Promotion

Media

- ✓ Print – selling the standards, reading and borrowing service at the library.
- ✓ Electronic – available for public comments during the standards development as well as review process.

Extension services – MoA

NGO's

ESA

Linkage with Stakeholders

TC 26 Processed Meat and Poultry Products

Scope:

Standardization of specification, codes of practice for the classification, description and grading of carcasses and cuts of beef, veal, mutton, lamb and pork, and poultry meat with particular reference to terminology, sampling methods, chemicals and physical test methods, pesticide residues, packing, packaging relating to meat and meat products.

Composition		Status
1	Ministry of Agriculture	chairperson
2	Ethiopian Meat and Dairy Technology Institute	member
3	FMHACA	member
4	ELFORA Agro Industries PLC	member
5	Addis Ababa Abattoirs Enterprise	member
6	Ethiopian Consumers Protection Association	member
7	Hashim Meat Export PLC	member
8	Ethiopian Food Science & Nutrition Association	member
9	Ethiopian Veterinary Association	member



10	VDAFACA	Member
11	Ethiopian Standards Agency	member & secretary

TC 34 Live Animals

Scope

Standardization of transporting, labeling, grading, sampling and test methods of live animals.

Composition		Status
1	Ministry of Agriculture	chairperson
2	Addis Ababa University, Faculty of Veterinary Science	member
3	Ethiopian Animal Health Research Center	member
4	Ethiopian Society of Animal Production	member
5	Haromaya University	member
6	Addis Ababa Abattoirs Enterprise	member
7	ELFORA Agro Industry	member
8	Ethiopian Standards Agency	member & secretary

TC 73 Raw Hides and Skins, and Tanned Leather

Scope:

Standardization on terminology, sampling, grading, labeling and marking, codes of practice, test methods and specifications for raw hides and skins, tanned leather, and related machineries and equipment used its production and testing.

Composition		Status
1	Ethiopian Leather Industries Development Institute	chairperson
2	Ethiopian Agricultural Research Institute	member



3	Chemical Society of Ethiopia	member
4	Ethiopian Tanners Association	member
5	Ethiopia Tannery S. Co.	member
6	ELICO- Awash Tannery	member
7	Environmental Protection Authority	member
8	Ethiopian Conformity Assessment Enterprise	member
9	Ethiopian Standards Agency	member & secretary

5. Challenges Faced on Implementation

- ❖ Lack of awareness
 - ✓ Technical knowhow
 - ✓ Consequences of non-compliance
 - ✓ Poor facilities
- ❖ Poor regulation by the concerned organ

Low market value for the product

6. Recommendations

- Designing and implementing effective awareness creation strategy;
- Strong capacity building and technical support;
- Mandatory application of the standards;

Market development



Appendix 3: OVERVIEW OF GRADES AND STANDARDS ON HIDES AND SKINS AND THE STATUS OF IMPLEMENTATION in Kenya By AGNES MWATU

INTRODUCTION

KEBS-ESTABLISHMENT

- The National Standards body of Kenya;
- Established through “*The Standards Act*” Cap. 496 of the Laws of Kenya;
- Started its operations on 12th July 1974;
- Reports to the Ministry of Industrialization & Enterprise Development
- INTRODUCTION CONTIN....

KEBS-MANDATE

- To promote standardization in industry and commerce
- To encourage or undertake educational work in connection with standardization
- To provide facilities for testing and calibration of precision instruments ,gauges and scientific apparatus
- STANDARDS DEVELOPMENT AND TRADE

KEBS acts as the secretariat for several Technical Committees (TC's) that develop/adopt standards in:

- Food & Agriculture,
- Chemical & Environment,
- Engineering
- Electro-technical & ICT/ Textiles & Leather
- Civil Engineering,
- Mechanical Engineering and
- Services sector e.g. Financial, Education and Tourism sectors.

What are standards?

- Standards are specifications or guidelines that outline safety or performance requirements for products, processes or services. Standards deal with a multitude of



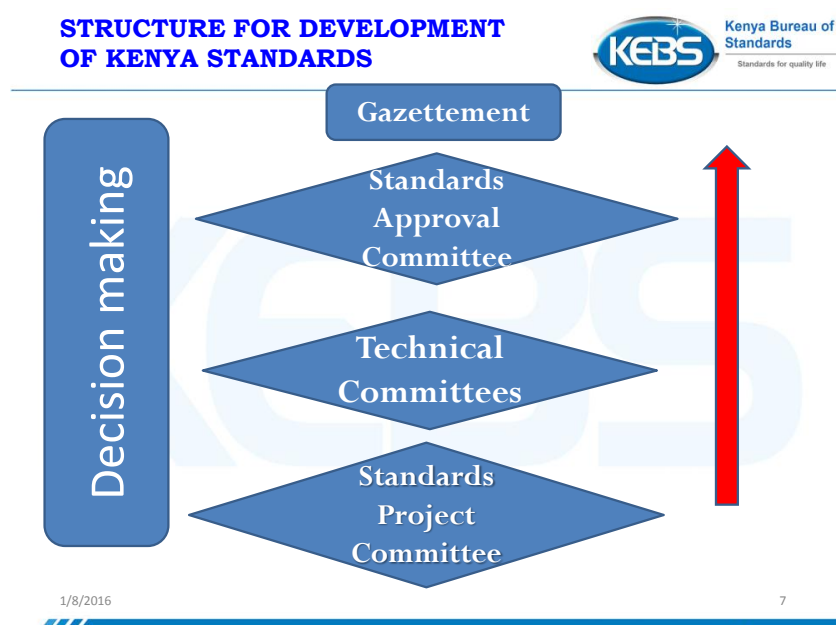
topics ranging from product specifications, to quality assurance programs and the environment.

- They must be written in clear, precise and in unambiguous language. Standards are widely used as references.

Why standards?

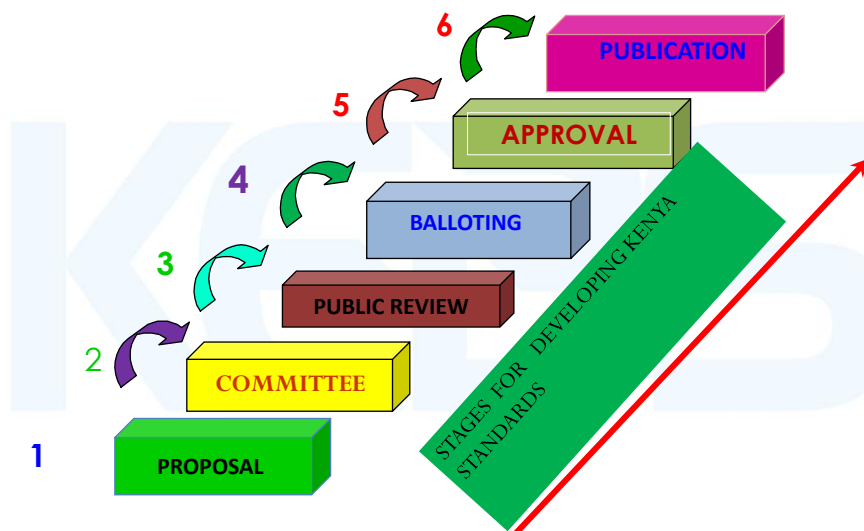
- To facilitate the exchange of goods and services through the elimination of technical barriers to trade.
- A Standard embodies the essential principles of global openness and transparency, consensus and technical coherence.
- These are safeguarded through its development in a Technical Committee represented by interested parties, supported by a public comment phase.

STRUCTURE FOR DEVELOPMENT OF KENYA STANDARDS



EFFECTIVENESS AND RELEVANCE OF KENYA STANDARDS

STAGES OF THE DEVELOPMENT OF KENYA STANDARDS



1/8/2016

8

Stakeholder involvement ensures that Kenya Standards shall be relevant and effectively respond to:

- i. Regulatory needs (e.g. Security, safety, health and environment considerations);
 - ii. Market needs;
 - iii. Scientific and technological development;
- Government priorities;
- iv. Export promotion legislation(s).
 - v. At regular intervals, a formal review of each Kenya Standard shall be conducted to determine its continued applicability, and the need to amend, revise, withdraw, etc

FACTORS AFFECTING GRADES OF HIDES AND SKINS BEFORE SLAUGHTER

- Overall health of animal before slaughter
- Natural defects caused by diseases and parasites on living animals e.g. wobble worms, ticks etc
- Mechanically caused defects on living animals e.g. brand marks, wire scratches etc
- Objectionable matter e.g. urine, dung, dirty etc

FACTORS AFFECTING GRADES OF HIDES AND SKINS DURING SLAUGHTER



- State of slaughter house – lay out, construction and maintenance
- Flaying equipments e.g. use of non-standardized flaying knives
- Flaying defects, e.g. flaying cuts etc
- Handling methods
- Curing/preservation techniques
- Packaging, transportation and storage methods
- Tanning methods (depending on the process control and chemicals used, tanning methods may change the grade of hides and skins, and the outcome of the final product - leather)
- There are four available grades of hides and skins, according to KS 1623-1: Code of practice for the grading of raw hides and skins. Part 1. Bovine hides and KS 1623-2 Part 2. Caprine and ovine skin.
- The fifth grade is reject.
- These standards are available in KEBS resource Centre

AVAILABLE GRADES AND STANDARDS OF HIDES AND SKINS

- In addition to standards on grading of hides and skins, there are standards for preservation processes of hides and skins
- Preservation methods ensure that the raw hides and skins are delivered to the tanneries without damage and deterioration (putrefaction)
- These preservation standards have been harmonized into East African Standards.
- EAS 93-1 Preservation of raw hides and skins — Code of practice. Part 1: By Stack salting
- EAS 93-2 Preservation of raw hides and skins — Code of practice. Part 2: By air drying
- EAS 93-3 Preservation of raw hides and skins — Code of practice. Part 3: By Pickling
- Other related standards are;
- KS 549: Standard Specification for wet-blue from goat and sheep skins.
- KS 550: Standard Specification for wet-blue from Bovine hides
- KS 1618: Code of practice for grading and preservation of raw crocodile and alligator skins. Part 1. By stack salting

GRADING OF HIDES AND SKINS



Grade one hides shall have the following;

- Good pattern, clean and well cured with no sign of putrefaction.
- Free of defects except for a maximum of 5 blind warbles.
- No brand marks.
- Few score marks or one hole in the belly shall be acceptable.
- Total utilizable area of the hide shall be not less than 90 per cent
- Grade two shall have;
- Good pattern and well cured with no sign of putrefaction.
- Few small holes or cuts or other defects except for brand marks in the belly and neck shall be accepted.
- One brand mark wholly within 18 cm from the perimeter of the hide shall be accepted.
- Maximum of ten open warbles or twenty blind warbles shall be accepted.
- Dung, urine stain, not more than 30 cm x 30 cm on each of the hind shank
- Total utilizable area of hide shall be not less than 80 per cent.

Grade Three

- Poor pattern and poor curing, with slight signs of putrefaction.
- Any kind of defects except for brand marks, covering up to 30 per cent of the hide area.
- Brand mark with a portion more than 18 cm from the perimeter of the hide area.
- More than 10 open warbles and 20 bind warbles.
- More dung and urine stain than is acceptable in second grade.
- Total utilizable area shall be not less than 70 per cent.

- **Grade Four**

- Very poor pattern and very poorly cured.
- Any kind of defect covering up to 50 per cent of the hide.
- GRADING OF HIDES AND SKINS Contin....

Rejects

- (i) All hides presenting more defects than is acceptable for fourth grade.



- (ii) Less than 50 per cent of the hide area is utilizable.
- (iii) Hides from the animals which had suffered from anthrax.
- (iv) Fallen hide.
- (v) Ground dried or ball dried.
- (vi) Smoked hide.
- IMPLEMENTATION OF HIDES AND SKINS STANDARDS

Standards are effectively implemented using the following methods among others;

- KEBS Quality assurance processes
- Standards sensitization workshops to disseminate information to stakeholders and general consumers
- Relevant bodies/ Government agencies for implementation .e.g. Ministry of Livestock for hides and skins standards
- Private entities(manufacturers, consumer groups etc)



Appendix 4: OVERVIEW OF GRADES AND STANDARDS FOR LIVE ANIMALS, MEAT, HIDES AND SKINS – UGANDA by Hakim Mufumbiro, UNBS

Standards

National, Regional and International

- Specifications
- Test methods
- Codes of practice
- Vocabulary
- Guidelines

Quality grading is based on set standards

Current standards for meat

- US 733:2007, Requirements for handling and transportation of slaughter animals

Standard lays down the requirements for handling and transportation of animals for the purpose of slaughter.

- US 734:2007, Requirements for the design and operation of abattoirs and slaughterhouses

These requirements apply to those domestic animals commonly slaughtered in slaughterhouses, that is, cattle, buffalo, sheep, goats, deer, horses, pigs, ratites, camelids and poultry.

- US 736:2007, Hygienic requirements for butcheries

These requirements apply to butcheries as minimum standards required of them to satisfy the consumers need for safe, healthy and hygienic meat and meat products.

- US 737:2007, Requirements for hygiene in the production of packaged meat products (processed or manufactured)

Specifies requirements for the production of packaged meat products (processed or manufactured) processed in an established meat processing factory.

- US 778:2007, Requirements for animal stock routes, check points and holding grounds

Specifies the requirements for animal stock routes, animal check points and holding grounds for control of movement of animals for the purposes of trade, breeding, or other purposes other than for grazing



- US 779:2007, Requirements for the transportation of meat and meat products

This Uganda Standard specifies requirements for the transportation of meat and meat products.

- US 922:2011, Meat grading system – Requirements – Part 1: Beef

Standard specifies requirements for a system for grading of whole carcasses of cattle which are fit for human consumption at the abattoir. It applies to all categories of cattle.

- US 932:2012, Bovine (beef) carcasses and cuts — Specification

Standard specifies requirements for bovine (beef) carcasses and cuts meant for human consumption.

Current standards for hides and skins

- US EAS 93-1:2000, Raw hides and skins —Code of practice — Part 1: By stack salting

Standard applies to raw cattle hides, calfskins, goatskins and hair sheep skins to be preserved by stack salting and intended for tanning for local and export markets.

- US EAS 93-2:2000, Raw hides and skins —Code of practice — Part 2: By air-drying

Standard applies to raw hides and skins to be preserved by air-drying and intended for tanning.

- US EAS 93-3:2000, Raw hides and skins —Codes of practice — Part 3: By pickling

Standard applies to raw lamb, sheep, kid and goat skins to be preserved by pickling and intended for tanning.

- US ISO 2820:1974, Leather — Raw hides of cattle and horses — Method of trim

Standard specifies the method of trimming the raw hides of cattle and horses, intended for the tanning industry

- US ISO 2821:1974, Leather — Raw hides of cattle and horses — Preservation by stack salting

Standard analyses the various preserving process defects likely to affect the raw hides of cattle and horses and defines the rules for the preservation of these hides by stack salting.

- US ISO 2822-1:1998, Raw cattle hides and calf skins — Part 1: Descriptions of defects

Standard describes the defects which may occur on raw cattle hides and calf skins intended for tanning. It is applicable to fresh and cured raw cattle hides and calf skins, but not to casualty hides and skins.

- US ISO 4683-1:1998, Raw sheep skins — Part 1: Descriptions of defects



Standard describes the defects which may occur on raw sheep skins. It is applicable to fresh and cured (air dried, wet salted or dry salted) sheep skins.

- US ISO 4683-2:1999, Raw sheep skins — Part 2: Designation and presentation

Standard specifies a system for the designation and presentation of fine- and coarse-wooled sheep skins still bearing their wool which are intended for the leather or fur industry. It applies to fresh, raw-dried, wet-salted, dry-salted or pickled sheep skins.

- US ISO 5431:2013, Leather — Wet blue goat skins — Specification

Standard specifies requirements, methods of sampling and methods of test for wet blue leather produced from goat skins tanned without hair and with the use of basic chromium sulfate as the primary tanning agent.

- US ISO 5432:2013, Leather — Wet blue sheep skins — Specification

Standard specifies requirements, methods of sampling and methods of test for wet blue leather produced from sheep skins tanned without wool and with the use of basic chromium sulfate as the primary tanning agent.

- US ISO 5433:2013, Leather — Bovine wet blue — Specification

Standard specifies requirements, methods of sampling and methods of test for wet blue leather produced from bovine hides and parts of bovine hides tanned without hair and with the use of basic chromium sulfate as the primary tanning agent.

- US ISO 7482-1:1998, Raw goat skins — Part 1: Descriptions of defects

Standard describes the defects which may occur on raw goat skins It is applicable to fresh and cured (air dried, wet salted or dry salted) goat skins.

- US ISO 7482-2:1999, Raw goat skins — Part 2: Guidelines for grading on the basis of mass and size

Standard prescribes guidelines for grading raw goat skins in the fresh and the cured (including sundried) condition on the basis of their mass and size.

- US ISO 7482-3:2005, Raw goat skins — Part 3: Guidelines for grading on the basis of defects

Standard prescribes guidelines for the classification of raw or cured, trimmed goat skins on the basis of visually apparent defects.

Mechanisms of dissemination

- Work closely with the Ministry of Agriculture and other stakeholders
- Embark on promotion of standards and grades in the entire value chain



- Development of easy to use dissemination materials
- Partner with private sector and development groups to support

Implementation challenges

- Inadequate resources to enforce standards and grades
- Trading system is not structured – Implementation becomes a problem
- Lack of coordination among enforcing agencies

Recommendation

- All stakeholders need to work together
- Promote the aspect of joint enforcement
- Enhance awareness and information sharing with key value chain actors
- Ideal is self regulation



Appendix 5: Presentation by TERA NOVA: Grading Export Quality Livestock in Somaliland

Grading

Sorting heterogeneous items into categories that conform to accepted or established grades

It is a recognised classification defining product characteristics or quality.

Why Grading?

- ☐ Livestock as many other agricultural commodities (potatoes or onions) show always a certain degree of heterogeneity: They do not have the same size and shape.
- ☐ International trade in agricultural commodities is conducted in conformity to recognised grades. If the product does not conform to any recognised grades it may suffer significant price discount.

Costs and benefits of grading

For the producer the costs and benefits of grading are equivalent to the difference between the value of the raw product entering the grading process and the product leaving it.

Benefits

- ☐ It reduces screening costs involved in trading transactions.
- ☐ It facilitates long-distance transaction.
- ☐ It facilitates dissemination of market information.

Costs

- ☐ Costs of undertaking the sorting process (time spent in the process, need of hiring labour).
- ☐ Wastage (a proportion of the product may turn out to be un-saleable).
- ☐ Reduced total revenues for sorted products(when a proportion of the output is of a lower grade than the input).

Abrief description of the process: Building on the system for quality assurance and promotional purposes

Relevant public and private institutions representing the whole industry in Somaliland took the leadership in the development of grades and standards for the livestock industry to effectively protect and promote products namely:

- Ministry of Livestock
- Ministry of Trade and Commerce



- Chamber of Commerce, Industry and Agriculture
- Quality Control Commission

Raising awareness of these institutions on the importance of a formal grading system for quality assurance and promotional purposes

Supporting these institution in taking the leadership of the standard development process building on the informal grading system in use amongst the trading fraternity for livestock export to the Middle East.

Involving in the process key actors such as: export traders, agents, brokers, veterinary officers, etc. operating in main livestock markets along the value chain

Investigating with them the grading system in use in terms of rationale and characteristics considered and document it.

Having the grading system endorsed by all these relevant institutions (Hargeisa meeting 2007).

Characteristics considered in livestock grading for export

- ☐ Sex, Age and Body condition Conformation

Small Ruminant -1

Code	Grade	Species	Age (years)	Body Condition	Conformation
*AD1	1 st	Sheep	3-4 ¹	Fat	Excellent
		Goats	4-5 ²	Fat	Excellent
*AD2	2 nd	Sheep	2 ³	Fat	Good
		Sheep	3 ³	Normal	Good
		Goats	3 ⁴	Fat	Good
		Goats	4 ⁴	Normal	Good
*AD3	3 rd	Sheep	2	Normal	Fair
		Goats	3	Normal	Fair
**JQ1	1 st	Goats/Sheep	0.8 – 1 ⁵ year	Fat	Excellent



¹ Males of 2 and 5 years of age can be occasionally of grade I quality but statistically constitute a negligible fraction of the group. Only very well developed and fat 2 year old males can at times be included and 5 year old males are rarely found because they are considered too old.

² Males of 3 and 6 years of age can be occasionally of grade I quality but statistically constitute a negligible fraction of the group. Only very well developed and fat 3 year old males can at times be included and 6 year old males are rarely found because considered as too old.

³ Occasionally also animals of 4 and 5 years of age with a NORMAL nutritional status can be of grade quality, however their number is statistically very low.

Small Ruminant 2

Code	Grade	Species	Age (years)	Body Condition	Conformation
*AD1	1 st	Sheep	3-4 ¹	Fat	Excellent
		Goats	4-5 ²	Fat	Excellent
*AD2	2 nd	Sheep	2 ³	Fat	Good
		Sheep	3 ³	Normal	Good
		Goats	3 ⁴	Fat	Good
		Goats	4 ⁴	Normal	Good
*AD3	3 rd	Sheep	2	Normal	Fair
		Goats	3	Normal	Fair
**JQ1	1 st	Goats/Sheep	0.8 – 1 ⁵ year	Fat	Excellent

⁴ Occasionally also males of 4 and 5 years of age with a NORMAL nutritional status can be of grade II quality, however their number is statistically very low.

⁵ Occasionally males of 13 to 15 months of age can also be included, especially during prolonged dry spells for their higher resistance during the shipment and for better achieving the required 6-7.5kg carcass dressed weight required by the H-Food slaughterhouse.

* AD = Adhi (Small ruminants)

** JQ = Jiqiiq (Kids and lambs for export trade and chilled meat industry)

The promotional purpose: testing the grades in a real market operations- the LMIS



- ☐ It is managed by the *Somaliland Chamber of Commerce, Industry and Agriculture (SLCCIA)*
- ☐ *In collaboration with:*
 - *Ministry of Livestock*
 - *Ministry of Trade and Commerce*
 - *Berbera Port Authority*
 - *Municipalities of Hargeisa, Burao and Tog Wajaale.*

Information provided

- ✓ Prices of Export Quality Small Ruminant, Cattle and Camels
- ✓ Number of exporters active in the market
- ✓ Exchange rate
- ✓ Retail prices of key staple food Commodities (sugar, wheat flour, rice, pasta, vegetable oil, wheat grain, sorghum and maize)

Historical Information

- ✓ Number of animals marketed in Hargeisa, Burao and T. Wajaale (export and domestic quality)
- ✓ Livestock export statistics (from Berbera and across the border with Djibouti)
- ✓ Chilled meat export statistics
- ✓ Terms of trade between export quality livestock and key food commodities (sugar and rice)
- ✓ Exchange rate trends

Dissemination

Current Information

- Manual dissemination of slips delivered by trucks ferrying goods between urban and rural areas twice a week
- SMS through a local provider twice a week
- Radio broadcasting twice a week
- Press twice a week



Historical Information

- Monthly, 4-monthly and yearly electronic bulletins

Coverage

- 3 livestock markets (Hargeisa, Burao and Tog Wajaale), Berbera port, Lawyo Caddo border post
- Slips distributed in 350 villages along the main truck routes originating from Hargeisa, Burao and Tog Wajaale
- SMS reaches a total of 600 stakeholders
- Radio broadcasting reaching most of the habitants in the capital Hargeisa together with the local press
- Electronic bulletins disseminated to local institutions, international organisations, NGOs and donor agencies and also available at <http://www.somalilandchamber.com/>

The quality assurance purpose: institutionalization of the grading system for export quality animals

- ☐ The National Standard Act in Somaliland (known as SQCC Act) mandates the Quality Control Commission (SQCC) as a national standards body.
- ☐ Principles and procedures to develop national standards mandate the Livestock and Livestock Products Technical Committee to develop livestock and livestock product standards.
- ☐ The Committee is the mandated working group comprising representatives from across the sector where the standard applies. It is chaired by the Ministry of Livestock and composed of representatives of livestock traders and transporters (Chamber of Commerce) and civil society organizations such as producers, consumers, etc. with the SQCC as the Secretariat.
- ☐ The grading system for export quality animals was reviewed by the Committee and approved.
- ☐ It was finally decreed as Technical Regulation on Grading of Export Quality Livestock.
- ☐ The entire process led to the development of a “*standard*” agreed on by consensus and providing requirements, specifications, guidelines or characteristics to be used consistently to ensure that export quality livestock are fit for their purpose.

Lesson Learned & Recommendations

- ☐ The importance of mapping the value chain and identify key players.



- ☐ The importance of investigating local knowledge and well understanding systems in use. Only through such a process gaps can be effectively identified.
- ☐ The importance of be inclusive involving all the key actors and looking for their contribution.
- ☐ The importance of approaching and tackling issues in a bottom up manner.
- ☐ The importance of building on what is in use.



Appendix 6: Good practices and lessons on promotion, dissemination and harmonization of grades and standards in other RECs by Kimutai Maritim AND Ayore Nicholas

Lives Animals Standards

Promotions of G& S through Good practices

- Animal identification - electronic
 - Trade fairs and livestock shows
 - Breed multiplication centers
 - Feed lots
 - Animal welfare – transportation, treatment
- **Lessons Learnt**
 - breed improvement- bigger breeds
 - Cross border movements – regulated and controlled
 - Lives Animals Standards 2
- **Dissemination**
 - Stakeholder forums- consumers, processors, producers, Breed Societies
 - Meat Commissions
 - Auctioneers
 - Trade fairs and livestock shows
 - Notifications to Member States
- Harmonization
- Stakeholders fora
- Bench marking missions
- Meat grades and Standards 1

Promotions of G & S through Good practices

- Traceability



- Good integrity of Graders
- Continuous review of Grades and Standards
- Private sector involvement
- **Lessons Learnt**
 - Most of S& G were adopted from developed countries mainly USA with 3 characteristics:
 - No weight attached
 - No food safety issues- *c.bovis*
 - Price not attached
 - Awareness creation- good –participation eg

Biltong in South Africa Meat grades and Standards

- **Dissemination**
 - Stakeholder forums- consumers, processors, producers,
 - Meat Commissions
 - Auctioneers
 - Training institutions
 - Trade fairs and livestock shows
 - Notifications to Member States
 - Brochures, posters, media
- **Harmonization**
 - Stakeholders fora
 - Bench marking missions
 - Technical meetings

Hides and Skin grades and Standards

Promotions of G & S through Good practices

- Private sector involvement
- Feed lots



- Animal welfare – transportation, treatment
- **Lessons Learnt**
 - Breeding regimes and improvement – larger breeds
 - Awareness creation- good – a responsive population
 - Organize market and value added
- **Dissemination**
 - Stakeholder forums- consumers, processors, producers,
 - Training institutions
 - Notifications to Member States
 - Brochures, posters, media
- **Harmonization**
 - Stakeholders fora
 - Regular review meetings



Appendix 7: COMESA-Leather and Leather Products Institute Experience **by Tadesse H. Mamo**

BACKGROUND INFORMATION OF LLPI

- The COMESA-LLPI is an intergovernmental organization established in 1990 through a charter signed by 17 heads of State from COMESA member Countries.
- The Institute is tasked with the job of promoting productivity, competitiveness, trade and regional integration in the leather sector.
- The COMESA Treaty established LLPI as one of its specialized institutions, which after the charter in 1990 and started operation in 1993 in Addis Ababa, Ethiopia.

COMESA Coverage and Population

- ❖ 13 million sq. km total area
- ❖ Over 400 million population size
- ❖ Currently 19 countries are members of COMESA
- ❖ 17 COMESA member States have signed the LLPI Charter.
- ❖ COMESA represents high production areas of agro-based sectors



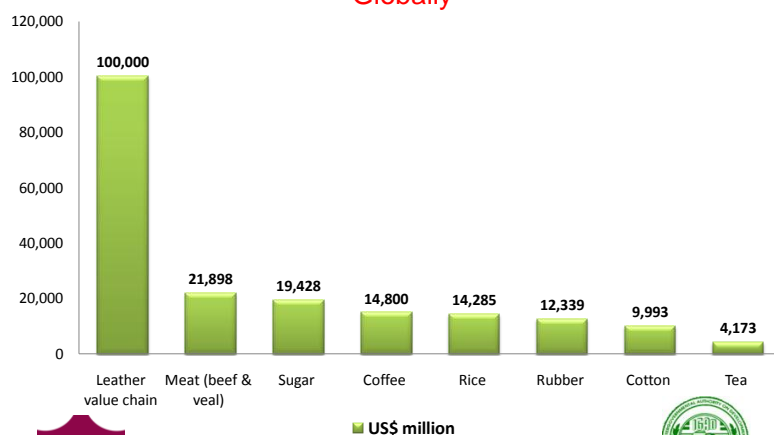
Hides, Skins & Leather in the Global Economy

- Leather and Leather products are among the most widely traded agro-based commodities in the world.
- The global estimated trade value of the sector is over US\$ 100 billion a year and continues to grow.



- World livestock population estimated at 3.5 billion.
- Africa's represents 26.32% of World livestock Population
- World hides and skins production estimated at 1.3b pcs
- Africa's share is estimated at 14% of world production
- Total world production of leather is estimated at 23 billion Sqft with 65% geared towards footwear production (i.e. 14.9 billion Sqft.)

4. Importance of the Leather Sector vs Other Commodities Globally



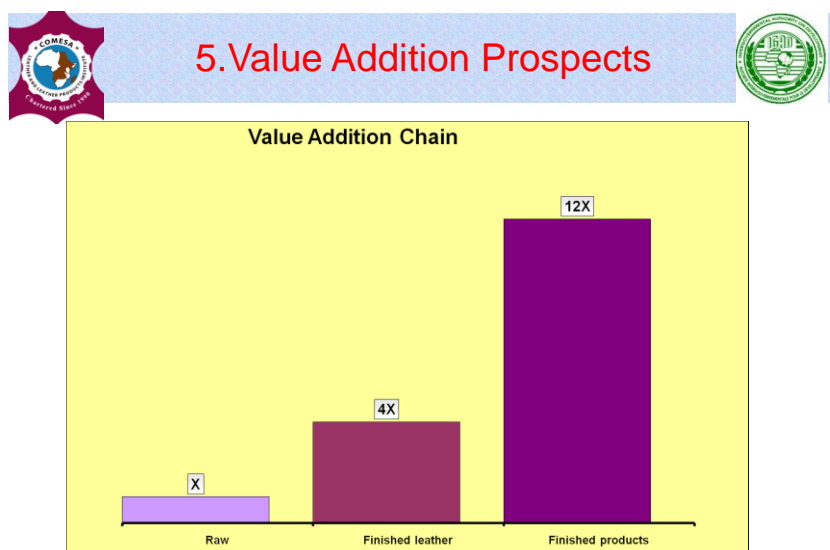
- Currently at global level leather is used for various applications:
 - Footwear accounts 60% of the total leather supply ;
 - 15% other global end uses are garments ;
 - 5% uses for upholstery ;
 - 20% gloves, hand bags, wallets, cases, purses, key holders, saddler, belts, harness soles etc. account for the rest.

COMESA Region Potential in Leather Sector

- The COMESA region, possesses all vital requirements necessary to establish a sustainable leather sector industry.
- The region holds an estimated 11.5% of the World's livestock and produces 58 percent of Cattle hides 40 percent of sheep skin, 42 percent of goat skins and most of the Camel hides in Africa.



- The leather industry's contribution to manufacturing output in the COMESA region is, however, less than 1.0 percent because of low value addition initiatives.



This will help to quantify in monetary terms the losses and forgone opportunities

5. Value Addition Prospects

Potential of the Leather Value Chain in the COMESA Region

Chain Segment	COMESA (000)	Africa (000)	World (000)	COMESA/ Africa (%)	COMESA/ World (%)
Cattle Population	142, 947	284.6	1,632,921	50.2%	8.75%
Raw Hide Production	22	37.7	355.2	58.4%	6.08%
Sheep Population	111, 928	316,200	1,088, 866	35.4%	10.28%
Raw Sheep Skin Prod.	43	107.2	531.5	40.1%	8.17%
Goat Population	136, 635	320,400	913,999	42.7%	14.95%
Raw Goat Skin Prod.	46.2	109.5	475.8	42.2%	9.71%

Source Computed based on FAO data 2013

Economic Loss in the COMESA Region

Production Status	Cattle	Goat	Sheep	Total in US\$	Value Addition threshold by stage	Loss at Every Stage

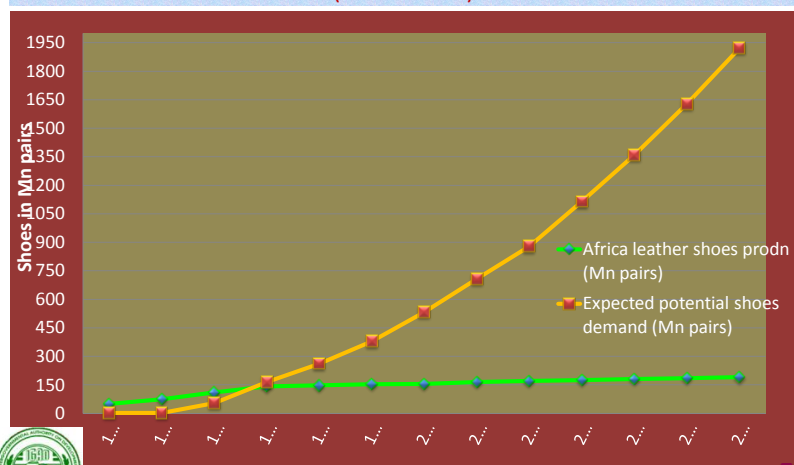


Estimated market values (US\$)						
Raw hides and skins	324,720,000	90,090,000	148,780,000	563,590,000	1	
Wet blue	649,440,000	180,180,000	297,560,000	1,127,180,000	2	563,590,000
Crust	974,160,000	270,270,000	446,340,000	1,690,770,000	3	563,590,000
Finished leather	1136520000	315315000	520730000	1,972,565,000	3.5	281,795,000
Finished Products	3,896,640,000	1,081,080,000	1,785,360,000	6,763,080,000	12	4,790,515,000
Cumulative Loss						6,199,490,000

Demand Side Potential

- COMESA has a footwear market size estimated at 365 million pairs per annum;
- Potential employment creation of 365,000 direct jobs for footwear SME's (at 3 to 5 pairs/day/person) & several thousands in indirect employment (3/4 persons per SME).
- With an output estimated at 85 million pairs, there is a shortfall of 280 million pairs;
- The shortfall in production has pushed up imports from the rest of the world as shown in the next slides.

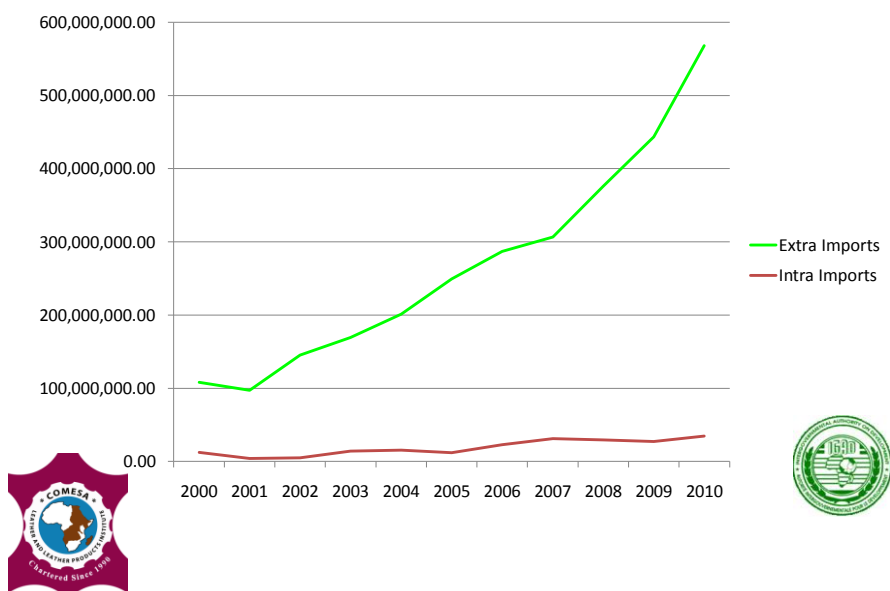
10. Africa's shoe production (Mn pairs) related to expect potential demand (1950 – 2030).



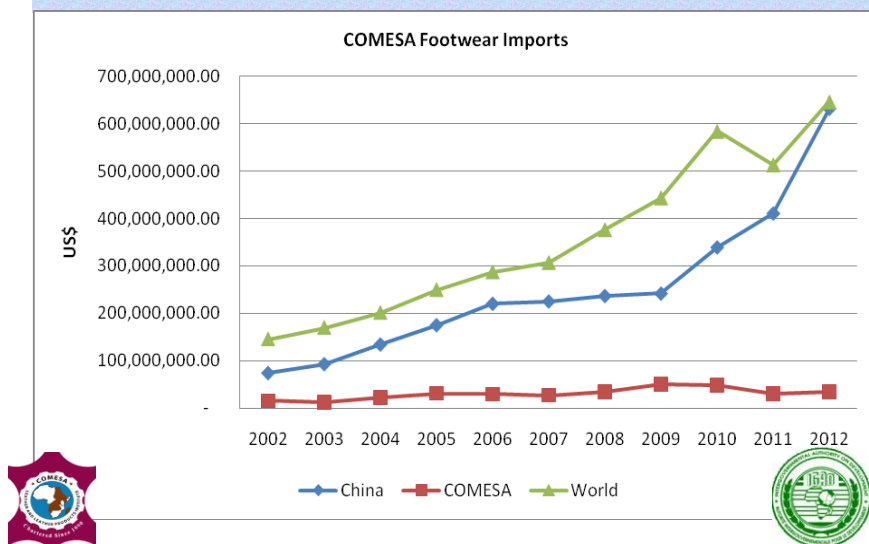
Source: Mwinyihija, 2013



11. Imports of Footwear in the COMESA Region



12. COMESA Footwear Imports Trend



Hides and Skins Defects

Problems prevailing in hides/skins are enormous, among which, the following problems/categories are few to mention:

- Pre-Slaughter (poor and traditional livestock handling);



- Peri-Slaughter (poor handling during slaughter);
- Post-Slaughter (poor production & preservation);
- Major impacts of the above problems are due to lack of incentive to producers to improve quality, through:
 - ✓ price setting system does not encourage quality;
 - ✓ lack of grading of raw hides & skins;
 - ✓ lack of integration between/concerned organizations etc..
- In some African countries grading result of sheepskin suitable for aniline leather (grade 1-3) has fallen from 50% to 25%.
- To the contrary the selection results of rejects have increased from 15% to 50% such deterioration of quality has caused big financial losses & reduces foreign exchange earning of these countries.
- Investigation of major factors that cause hides & Skins rejection in 8 tanneries in Ethiopia (Bisrat, U.2013), revealed that Cockle "Ekek", scratch, wound and scar, putrefaction and flay cuts were major causes of hides and skins rejection and out of six major defects four (67%) are pre-slaughter defects.

Grading, Selection & Sorting of Hides/Skins :Definition

- Grading - is an art of grouping the raw hides & skins produced under appropriate quality control techniques of standards regulation and are done after sorting both for export and for local trade.
- Selection: is an operation of classifying hides and skins by quality ready for grading mainly for tanning process.
- Sorting: classification of materials based on characteristics either size, color & weight is a term used for classifying leather for different processes.

Benefits of Grading

Benefits of Grading: the integration of grading with quality control program has a great roll for productivity of hides & skins/ leather. The followings are some of the benefits:

- For the progress of hides and skins quality control operation for quality increase.
- Stir the hides & skins/leather export promotion
- Motivate the participation to wards International Leather Trade, popularity of quality identity and fill up of confidence.



- Improve and facilitate the commercialization of hides and skins at various stage of processing.
- To compete in the international market, production of high value added items of semi-finished and finished leather.

Benefits of Selection

- To segregate the best from the worst ;
- To fix fair price according to the quality;
- To make convenient to classify by grade;
- To create convenience for tanners during processing and traders;

Harmonization and the Way Forward

- COMESA/LLPI is currently supporting its Member States (Burundi, Eritrea, Ethiopia , Kenya, Malawi, Rwanda,Sudan,Uganda, Zambia & Zimbabwe) through implementation/unpacking of Medium to Long Terms Leather Value Chain Strategies;
- Implementation are conducted with the participation of major stakeholders ,through Triple Helix Approach/ System (Public, Private & Academia);
- The Focal beneficiaries are SMEs (through Clustering approach) engaged (majorly) in the production of footwear and accessories;
- SMEs to be encouraged to penetrate the Regional and African Markets;
- IGAD/ICPALD and COMESA/LLPI to establish technical cooperation to develop the regional leather sector and to avoid duplication of efforts;

Way forward

- Dealing with the “Pre-Slaughter Defects” is extremely becoming unattainable venture in African context;
- Peri- and Post Slaughter can be achieved through harmonized extension services;
- Integration between the Triple Helix (Public-Private-Academia)



Appendix 8: Experiences of SMAP Project on Standards in Kenya by Kimutai Maritim

► SMAP OBJECTIVES

Overall Objective:

- to enhance market access and competitiveness of Kenya's animal and plant based products, through greater adoption of relevant international standards and improved regulation and enforcement in the country

Specific Objectives:

- 1) To contribute to the domestication of international standards for animal and plant-based products;
- 2) To enhance the capacities of the key Kenyan institutions in the enforcement of standards for animal and plant-based products and in service delivery;
- 3) To broaden the demand for SPS testing and standardization of quality in animal and plant-based products.

► Expected Results

Result 1: Enhanced set of food safety standards and regulations for Kenya Plant and Animal Based Products

Result 2: Stronger institutional capacity for relevant testing and certification of Kenyan plant and animal based products

Result 3: Improved Outreach and Service Delivery Related to Standards Compliance

Results 1&2 are implemented by DVS, KEBS and KEPHIS. Result 3 is driven by UNIDO



Activity 1.1: Update of the status of food (and feed) safety and quality standards in the country

Achievement	Outcome Observed	Planned next 6 months
Baseline Survey KEBS organised several Technical Committee and working group meetings to review existing food (and feed) standards	<ul style="list-style-type: none">• Gaps identified• Prioritisation of food (and feed) safety standards done.• Draft Code of Practice for tea, and for fresh fruits & vegetables• Finalised Code of Practice for flowers• Draft specifications for raw chicken• 4 draft specifications for tea developed	<ul style="list-style-type: none">• Address the gaps• Review standards and codes of practice for priority products: Tea, coffee, fruits & vegetables, fish & fishery products; meat & meat products; milk, honey





Activity 1.3: Adapt/revise the control systems according to the new/ revised standards and regulations gazetted

Achievement	Outcome Observed	Planned next 6 months
Review of Draft regulations for tea, coffee and horticulture; Development of SPS controls	<ul style="list-style-type: none">• DVS developed Standard Operating Procedures for Border Inspection Posts (BIPs)• KEPHIS Guidelines / protocols in the areas of seed certification, pesticide residue checks and phytosanitary controls at the exit point.	Further development and revision of Standard Operating Procedures and implementation tools



Activity 1.4: Support to participation in global standard setting committees (CODEX-CAC, IPPC, OECD, WTO-SPS)

Achievement	Outcome Observed	Planned next 6 months
KEPHIS, DVS and KEBS participated in work and international meetings of OIE, CAC, IPPC, OECD, and WTO-SPS & TBT	<ul style="list-style-type: none">• Kenya nominated new coordinator for CCAFRICA;• Kenya (and Canada) developed tools for assessment of SPS capacity needs• Kenya provided written comments on various draft standards under Codex and IPPC	Preparation of comments and participation to upcoming events





Activity 1.5: Coordinate with relevant institutions both locally and internationally on matters related to SPS measures and quality assurance

Achievement	Outcome Observed	Planned next 6 months
Meetings organised with county governments for awareness on animal health , plant health and food safety matters	<ul style="list-style-type: none">• Liaisons created with various stakeholders at national level on SPS matters to Kenya's economy, in particular on: Fruit flies, False Codling Moth, Trade sensitive diseases and food safety• Collaboration meetings held with EAC, IGAD and COMESA	Continue networking and collaborating with national, regional and international organisations on SPS matters



Activity 1.6: Publicity of national food safety standards

Achievement	Outcome Observed	Planned next 6 months
Meetings organised with county governments for awareness on animal health , plant health and food safety matters	<ul style="list-style-type: none">• 14 Extension messages on various animal-based foods developed;• Awareness and training for horticultural and seed industry created by KEPHIS (over 3,000 reached)• Awareness created to the farmers, media and private sector on matters of SPS and TBT through UNIDO organised workshops	<ul style="list-style-type: none">• Awareness of SMAP activities in various forums: agricultural shows; World Standards Day; Stakeholder consultations; producer/ industry training sessions





Activity 2.3 : Update and implement a risk-based Residue & Contaminant Monitoring Plan for food animal products (DVS)

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none">• Food Safety and Animal Welfare Risk Analysis• Several workshops to develop Residue Monitoring Plan for Honey, milk and meat	<ul style="list-style-type: none">• Framework for implementation of Food Safety and Animal Welfare Risk Analysis developed• Draft Residue Monitoring Plan for Honey developed• Draft procedures for implementing RMP	<ul style="list-style-type: none">• Implement residue monitoring plan for honey;• Develop Residue and Contaminant Monitoring Plan for Meat & Milk



Activity 2.4 : Support decentralized surveillance, networking and development of contingency plans for trade limiting diseases (DVS)

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none">• Development of a surveillance plan for DVS to strengthen border, domestic and other forms of surveillance.	<ul style="list-style-type: none">• Draft Surveillance plan	<ul style="list-style-type: none">• implement surveillance plan



Activity 2.5, 2.6, 2.7 : Equipment purchase to Support food safety and quality testing (KEPHIS, DVS, KEBS)

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none">• Development of technical specifications and tender dossier for laboratory equipment	<ul style="list-style-type: none">• Technical specifications and tender dossier for purchase of laboratory equipment finalised• DVS has carried out Rehabilitation of Chemistry laboratory, at CVL Kabete	<ul style="list-style-type: none">• Launch of tender for procurement of equipment



Activity 2.8 : Technical training on laboratory business management and specific practices of KEBS, KEPHIS & DVS, according to their mandate

Achievement	Outcome Observed	Planned next 6 months
Training on laboratory business planning to DVS and KEBS	Draft laboratory business plans developed for DVS	<ul style="list-style-type: none">• Finalise and implement laboratory business plans, and lab quality manual• Support participation in proficiency testing schemes for KEBS, DVS and KEPHIS• Development of Quality manual for DVS laboratory network
Training on laboratory quality assurance to DVS	Draft laboratory business plans developed for KEBS	
	Draft laboratory quality manual with procedures developed for DVS	





Activity 2.11: Improvement of database management (ICT) for the three agencies

Achievement	Outcome Observed	Planned next 6 months
Update of laboratory procedures for KEPHIS, KEBS and DVS	•Laboratory Information Management System (LIMS) under development	<ul style="list-style-type: none"> • Operationalise LIMS • Explore mechanisms for an integrated SPS information Management System



Activity 3.1: Awareness Creation on SPS and TBT matters

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none"> • UNIDO partnered with KAM and KEBS to deliver the awareness workshop. • Two trainings were delivered to 80 participants. • One workshop conducted on implementation of self assessment guides for producers of French beans and snow peas 	<ul style="list-style-type: none"> • 15 articles published. • Number of persons trained on SPS/TBT : 160 • 20 BMO & CSOs trained on SPS/TBT matters • 13 journalists trained on SPS/TBT matters 	<ul style="list-style-type: none"> • Training of ToTs in KEPHIS on quality management for certification of fruits and vegetables





Activity 3.2: Training of Trainers on SPS and TBT matters

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none">Several ToTs conducted for BMOs and CSOs to develop national capacity for training in SPS and TBT matters	2 BMOs (AAK, FPEAK) now using training modules to train their constituencies	



Activity 3.3: Support to Private sector and producers to implement SPS and TBT requirements

Achievement	Outcome Observed	Planned next 6 months
<ul style="list-style-type: none">UNIDO has had several meetings with KAM and food sector committee on private sector involvement is Standards development processes	<ul style="list-style-type: none">3 letters of intent signed with KAM, AAK, FPEAKMarket Study on demand and supply of conformity assessment servicesPortal on SPS/TBT matters being developed	



Planned Activities

- ▶ Training of DVS Staff on efficient use of GIS and Excel software
- ▶ Prepare for a study tour of Botswana to bench-mark on applications of LITS system through public sector



- ▶ Train stakeholders in the meat value chain in collaboration with UNIDO
- ▶ Finalize the Contagious Bovine Pleuro-Pneumonia (CBPP) Strategy
- ▶ Printing of the DVS extension messages
- ▶ Train staff at the BIPs/POE on the SOPs
- ▶ Review of Import/Export Certification System at the DVS for use in the Ken-Trade Single Window
- ▶ Develop the ICT database management strategy for Laboratories
- ▶ Finalize design of the SMAP Website
- ▶ Commence preparation for PE2
- ▶ 2 Training of trainers (TOT) on Good hygiene practices, good veterinary practices and good transport practices in the dairy sector.
- ▶ 2 Training of trainers (TOT) on Good manufacturing practices with focus on Hazards Analysis Critical Control Point for meat sector
- ▶ 1 Training of trainers (TOT) on Good Manufacturing and Hygienic Practices for honey sector
- ▶ Conduct 2 workshops on SPS, TBT requirements and quality control for fish processors and aquaculture producers
- ▶ Conduct 2 workshops on control regimes for domestic and regional milk producers and retailers
- ▶ Conduct 1 workshop on food safety and the implementation of the self assessment guides for producers of French beans and snow peas
- ▶ Conduct 2 training on efficient participation to technical standards committee (TC) in selected food sectors
- ▶ Initiate workshops on food safety on private standards



Appendix 9: Agenda on Grades and Standards meeting

Time/Session	Activity	Responsible
	Day 1: Oct 07	
	Registration	
09:00-09:30	(a) Welcome remarks	Dr. Dereje Wakjira, RPLRP, coordinator
	(b) Opening remarks	Dr.S.J. Muchina Munyua, ICPALD Ag Director
	(c) Self-introduction	Participants
	Chair /facilitator	
09:30-09:40	Objectives and expected outputs of the meeting	Dr. Ameha Sebsibe
09:40-10:10	An overview of roles and benefits of Grades and Standards in live animal, meat and hide and skin	Dr.Kimutai Maritim
10:10-10:30	Tea/Coffee break and photo	
10:30-12:15	Overview of the available grades and standards on live animal, meat and hide and skin and the status of implementation	Bureaus of standards/agencies (ETH-KEN-UGA)
12:15-13:00	Discussion	
13:00-14:00	LUNCH BREAK	
14:00-14:30	Experiences in promotion of grades and Standards	Ricardo/Tera Nova
14:30-15:15	Good practises and lessons on promotion, dissemination and harmonization of grades and standards in other RECs	Dr.Kimutai Maritim
15:15-15:35	Experiences of LLPI on promotion & dissemination of grades and standards on hide and skin	Dr.Taddese Hailemariam
15:35-16:30	Discussion	
16:30-16:45	Coffee Break	
	Day 2: Oct 08	
08:30-09:00	Experiences of SMAP project on standards in Kenya	Dr.Kimutai Maritim; Project coordinator
09:00-09:30	Discussion	
09:30-10:30	Groups work (Two) (Check list will be shared)	
10:30-11:00	Coffee break	
11:00-13:00	Group work continues	
13:00-14:00	Lunch break	
14:00-14:30	Groups report back	
14:30-15:30	Discussion, recommendations/way-forward and closing	
15:30-16:00	Coffee break & end of the program	



Appendix 10: List of meeting participants

NAME	ORGANISATION	COUNTRY	CONTACT
Yohannes Melese	Ethiopian Standard Agency	Ethiopia	kolokorma@yahoo.com +251912133103
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Ayore Nicholas	Ministry of Agriculture, Livestock and Fisheries. Head Veterinary and Public Health.	Kenya	nicholasayore@gmail.com +254721390966
Maritim Kimutai	Ministry of Agriculture, Livestock and Fisheries. Assistant Director of VET Services. SMAP Coordinator	Kenya	smapdvs@gmail.com +254722601653
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Stephen Kajura	RPLRP Uganda National Project Coordinator	Uganda	kajurastephen@gmail.com +256772517218
Mwebe Emmanuel Zoya	MAAIF/Uganda Leather and Allied Industries. Hides and Skin Expert/Coordinator	Uganda	zoyaemmanuel@yahoo.com +256722447130
Kauta Nicholas	Ministry of Agriculture, Animal	Uganda	nicholaskauta@yahoo.co.uk +256772693257



	Industry and Fisheries. Director Animal Resources		
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Dereje Wakjira	RPLRP IGAD Project Coordinator	Kenya	Dereje.wakjira@igad.int +254726173628
Ahmed Mohamoud	RPLRP IGAD Operations Officer	Kenya	Ahmed.mohamoud@igad.int +254710939333
Mequanent Tadesse	RPLRP IGAD Assistant Accountant	Kenya	Mequanent.wondie@igad.int



Appendix 11: Discussion points for group work (Oct 8, 2015)

Focus of Commodities: live animal, meat and hide and skin

- Review the status of implementation (promotion; dissemination) of the grades and standards for each commodities
- Verify & enrich the gaps and challenges faced in implementation for each commodity
- Verify & enrich recommendations to enhance promotion of grades and standards in each of the three commodities
- How do we go about producing of graders for live animal; meat & hide and skin the region ?
- Suggested actions/way forward for harmonization of grades and standards on
 - live animal
 - Meat
 - Hide ad skin



Appendix 12: KEY RECOMMENDATIONS FROM THE GRADES AND STANDARDS MEETING

7-8TH OCTOBER 2015, Naivasha, Kenya

1. The standards on live animals exist only Ethiopia (Kenya has guidelines), meat, hides and skins exist in the member states but the detail varies and the stage of implementation/application varies. Therefore the need for harmonization to ease regional trade and harmonise with EAC and ISO.
2. The harmonized standards will need to be customized to different breeds of livestock. The standards are living documents that can be reviewed to take into consideration the ever changing market demands and new technological developments.
3. Standards that have implications on public and animal health and safety need to be mandatory. Standards should cut across both the export and local markets especially those related to safety.
4. The standards should take care of animal welfare.
5. Awareness creation on standards and grades among users should be pursued and use of popular versions and local languages should be encouraged.
6. Participation of all key stakeholders (including communities) is crucial during review of the standards and grades including consideration for local knowledge and practices.
7. Creation of and supporting grading assistants at grass root level across the products is a major gap that has to be filled.
8. The grading system and standards should not be focused on particular export markets but cover wider options.
9. Encouraging self regulation among industry practitioners should be pursued.
10. The meeting recommended that grades and standards should also consider Camels, Camel meat, and emerging livestock species like Rabbits, Ostriches.
11. Encouraging rural slaughter to create rural jobs, value addition and reduce pollution in the city.
12. Price incentives for high quality raw hides and skins
13. Standard for related facilities should be developed;
14. Certification of butcheries, slaughter houses and tanneries should be carried in compliance with applicable national grades and standards
15. Inadequate compliance assistance and Price distortion by Middlemen to disadvantage of Producers.
16. Increased cooperation between institutions and organizations in the sector.
17. Extension services for hides and skins as well as livestock revamped.