Vietnam has been considered as a large consumer in ASEAN. According to USDA, pork covers 72% of meat consumption in the country and this figure is still rising. The Vietnamese typically prefer fresh meat with low-fat, boneless pork and tend to buy it daily in wet markets. Thus, slaughterhouses have to work at night to supply fresh meat for consumers. Many wet markets are expected to be replaced by the fast increasing numbers of supermarkets, partly foreign owned.

Local production is sufficient in supplying the domestic market, accounting for approximately 2.1 million MT of pork annually. According to The British Pig Association, Vietnam ranks second in pork production in Asia.

Viet Nam imports small quantity of pork mainly for luxury hotels, restaurants and canned food for supermarkets. Import trend is going down while export will continue increasing.

Main export markets include Taiwan, Hong Kong, China, Japan and Russia. However, the export value of pork is limited, because of the high demand of the domestic market. In addition, to become a major pork exporter, Vietnam must improve meat quality and invest more in processing technology including slaughtering lines.

Vietnam needs large-scale, high-quality pig farms to ensure good quality of meat for both domestic and export markets. Many pork processors complain that they have to purchase pigs from family farms where quality do not meet the requirement due to breeding, feeding regimes and limited prevention and treatment of diseases. The number of pigs in Vietnam has been on the rise, from 21.8 million heads in 2001 to 26.9 million heads in 2007, growing by 4.29%/year, thereof, in the East-Southern region, the number of pigs has increased by 2.8 million heads, or 8.79%/year. The Embassy estimates the number of pigs will increase due to market demand.

The capacity of slaughter lines is increasing by transferring from household production to industrial method. Local authority understands the need of moving slaughterhouses out of urban areas. However, this is a big challenge as most of them are privately owned outdated slaughterhouses with little available capital. Slaughter is their main earnings and the animals provided are far from the hygiene standard required in principle. Several slaughterhouses have plans to modernize their equipment and welcome a Danish Meat Technology workshop.

Programme
The programme for the Danish companies within the Meat Technology will consist of a general seminar focusing on Danish Meat Technology including company presentations and finance possibilities. The seminar will be followed by a business lunch with participation from the royal family and individual B2B meetings later in the afternoon. Participating Vietnamese enterprises and relevant official representatives from the Agricultural administration will be invited by the Danish Embassy in collaboration with the Danish Agricultural Council. The entire programme will take place in both Hanoi and Ho Chi Minh City.

Site visits to relevant slaughterhouses and meat processing plants with potential investment plans will be arranged in both cities.

For more information, please contact:
Mette Jasper Gammicchia
Danish Agricultural Council
E-mail: mjg@agriculture.dk
Tel.: +45 3339 4268

Pork Meat Slaughtering and Processing Technology.