

Practices in the Meat Processing Sector in Macedonia

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Production of Meat & Raw Fats in Tones

Domestic production is not enough to satisfy the needs of meat processing industry. That is why our meat processing industry is import dependent.

Generally, lamb is our most exported product, occasionally, for traditional customers (Greece and Italy).

Year	Meat					Raw fats		
	total	beef	pork	mutton	poultry	total	pork	beef
2012	23 124	4 981	10 598	5 600	1 945	5 257	5 033	224
2013	20 856	5 485	8 845	4 725	1 801	4 447	4 201	246
2014	22 146	5 522	9 886	4 727	2 011	4 943	4 695	248
2015	21 410	4 875	10 826	3 980	1 729	3 740	3 600	140
2016	21 994	3 962	12 786	3 737	1 509	3 840	3 720	120

**Breaking news on the TV,
nowadays, was that the
import of meat products in
the Republic of Macedonia
has increased drastically.**

Why is this so?

These are some of the reasons:

Unstable quality of domestic meat products due to:

- ▶ Variations in the quality of the raw materials used.
- ▶ Managed by the lower purchase price when selecting the raw material, larger quantities of raw materials are purchased, without taking into account whether that raw material could be used within the prescribed shelf life.
- ▶ Lack of a law that will prevent unsold products from supermarkets, with expired shelf life, to be returned back to the manufacturer.

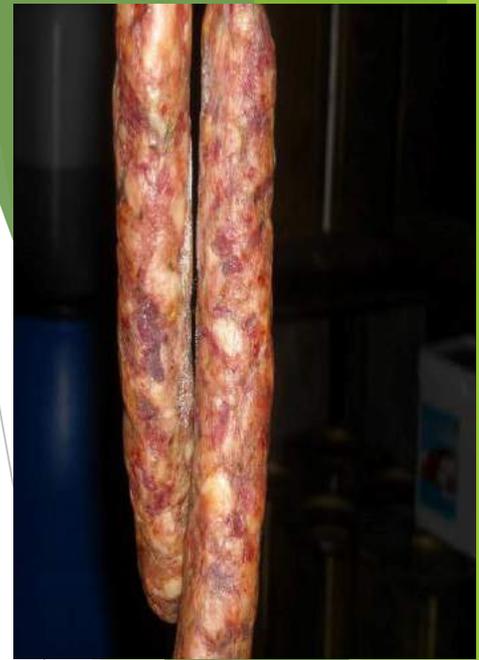
The Best Way for Competitive Sale of Domestic Meat Products on the European Market is Through the Sale of Traditional Macedonian Products.

- ▶ Some of the traditional Macedonian meat products (Vevchanski lukanec, Krushevski kolbas, Podgorski kolbas) have already been registered in the world ark of taste through the organization Slow Food Macedonia.
- ▶ In the future, these, like other Macedonian traditional meat products (Beef from the breed of busha from the pasture, Lamb from Ovche Pole, Prespanski kolbas, Babule, Kumanovski Sudzuk, Palanechki kolbas, Veleshka ovcha pastrma, Kratovsko dimeno meso, Palanechko meso vo mast, Prilepski shirden, Kukurek), should be protected by a protected geographical sign.



Some Traditional Sausages in the Republic of Macedonia

Production of Krushevski and Podgorski sausages and Vevchanski lukanec



Basic preconditions for their preparation

- Preservation of the old autochthonous breeds of pigs (Shishka, Dzumajliska, Macedonian primitive), cattle (Busha) and traditional spices like Bukovec (sweet and hot coarsely ground, dried red pepper).
- Enabling extensive breeding and nutrition (domestic animals must not be food-producing machines).
- Mobile veterinary inspectors on places that are more distant from slaughterhouses.
- Higher flexibility of the legislation when it comes to traditional products (maturing, manual mixing, using wooden tools).

Indigenous breeds and their meaning

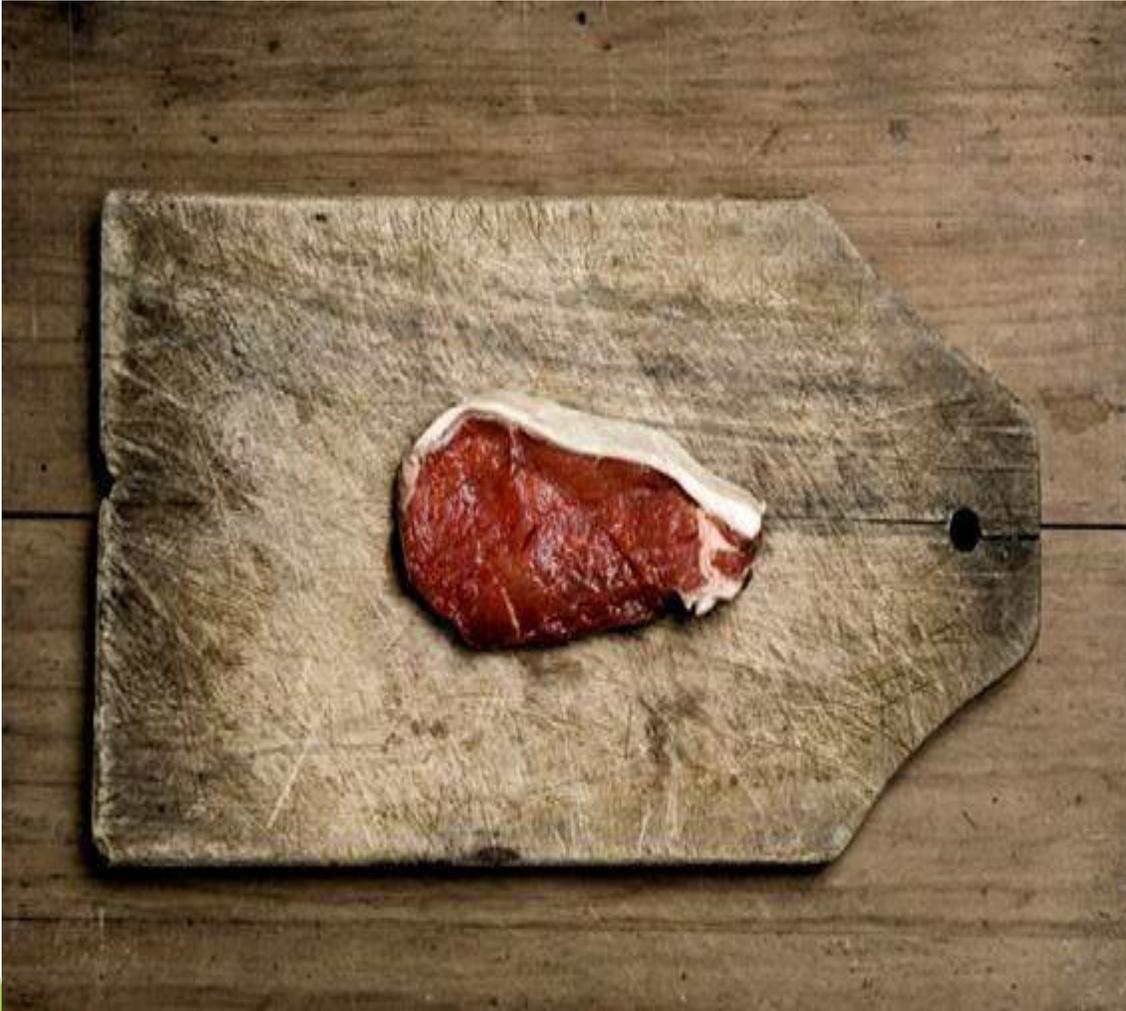
(the carrier of taste are fats)



Extensive Way of Breeding & Nutrition



Wood & Autochthonous Microflora



Krushevski Kolbas

Homemade sausage, which is 75% pork (shoulder and neck bacon) and 25% beef (boneless ribs and bellies). Meat and bacon are manually chopped into cubes about 1 cm in size and then manually mixed.

Following components are added: sea salt - 2%, crushed red pepper - 3%, freshly chopped leeks - 10%, dried mint - 0.2%, black pepper - 0.4% and pimento on request.

Batter is manually mixed and then left to ripen in the refrigerator for 24 hours. After ripening, the batter is filled into pork thin intestines, which are manually coupled in the length of 25-30 cm and the sausages are dried for about two days. Sausage are consumed grilled or fried.

Their shelf life is about 3 days.



Podgorski Kolbas

Dried and fried sausage stored in pork fat, made from pork (boneless ribs and bellies, head meat and neck bacon) minced to 10-12 mm. The ratio of meat to bacon is 85:15.

Following components are added in the mixture: raw sea salt 2%, crude red pepper (bukovec) - 1%, fresh, cut leek 10%, dried mint - 0,2% and black pepper 0,1%.

The batter is manually mixed in big dish and after mixing, mixture is immediately filled in pork casings (diameter of 32 mm). Than the filled casings are put on a wooden rod which is placed between two sling shots. The sausages are dried over the stove, heated on wood, in a period of 2-3 days in this way. After drying, the sausages are grilled on a dogwood sticks which are tangled in a net. The product is stratched in spiral form and the grilling lasts 4-5 hours. After that, the sausages are cooled and than cut into the length of 20-25 cm. Then the sausages are fried into pork fat in a period of 1 h at a temperature of 150-160°C in open plate on the wooden stove. At the end the sausages are put in big ceramic dishes and spilled over with a hot pork fat. The sausages are stored in this way at an ambient temperature and theirs shelf life is around 1 year.

Podgorski sausage can be consumed without thermal treatment.



Vevchanski Lukanec

Homemade sausage produced 100% of pork (boneless ribs and bellies, shoulder blade, head meat and neck bacon.). The meat and bacon (70:30%) are manually chopped at a size of 1 cm and then manually mixed.

Following components are added in the mixture : raw sea salt 2%, crude red pepper (bukovec) - 0,8%, homemade dried, baked then crushed red pepper - 5%, fresh, cut leek- 7%, fresh cut garlic - 0,2% and black pepper - 0,2%.

The batter is manually mixed in a big dish (traditionally called "sherpa") and after mixing the dish is put into the refrigerator for 1 or 2 days. After the ripening period, mixture is filled in pork casings (diameter of 32 mm). In the past filling the casings was done manually by sling shot made of willow tree. The length of sausages should be 20-25 cm. Then the sausages are put into the tin smoking chamber with juniper and plum twigs, in a period of 4-6 h (in the past sausages used to be hung over the stove, heated on wood, in a period of 1-2 weeks). After the heat treatment, the Lukanec is left on airflow or in a fridge at a temperature of 0-4°C for about 1 week.

Lukanec is stored in a fridge and its shelf life is around 10 days. It can be consumed after its roasting or frying.



Current situation regarding the protection of domestic food products

At the moment, only one product with a protected geographical sign exist in the Republic of Macedonia, namely the Ohrid cherry.

The main reasons for the poor implementation of the protected quality labels are the following:

- Manufacturers have a problem with registration of food production facilities
- Insufficient information on ways to protect traditional products.
- poor organization (lack of interest or mutual trust to work together) and insufficient cooperation and understanding with the local government.

Where is the future of traditional meat products in the Republic of Macedonia

- ▶ in a working version is the preparation of a rulebook on the production and placing on the market of small quantities of products of animal origin with traditional characteristics, produced in areas where there are special geographical or economic constraints. It is expected that this rulebook will be implemented until the New 2019 Year.
- ▶ Cooperation with governmental institutions is necessary - legally to be allowed certain derogations for specific food produced in a traditional way.

The European Union has concluded a number of agreements with many countries that guarantee the protection of certain products, which means that such contracts may be with our country.

The conditions for support and promotion of traditional manufacturers are given in REGULATION (EU) No 1144/2014 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 October 2014 on information provision and promotion measures concerning agricultural products implemented in the internal market and in third countries and repealing Council Regulation (EC) No 3/2008.

This regulation also describes the measures to support such producers, which include third countries, including Macedonia, as the EU notes that there is a huge potential for protection of products of traditionally specific nature in these countries.

**THANK YOU FOR
YOUR ATTENTION!**