Goat Species: Export Potential, Market Outlook, and Value-Added Processing

868 Export potential, market outlook, and value-added processing of goat fibers. C. J. Lupton*, Texas Agricultural Experiment Station, Texas A&M University System, San Angelo.

Goat fiber production in the USA is examined from the perspectives of world production, export potential, market outlook, and adding value. Fibers harvested from more than 85 million goats in 12 countries make up about 0.04% of the world's annual textile fiber production. Cashmere, the fine (mean fiber diameter (MFD) less than 19 microns) undercoat combed or shorn from numerous breeds of goat, comprised about 15 million kg (mkg) of this total in 2003, whereas mohair, shorn from the Angora goat, constituted about 6.60 mkg. Only a very small amount of the cashmere (about 3,000 kg) and 0.75 mkg of the mohair were produced in the USA. Cashmere is more valuable than mohair. Commercial quotations for cashmere (dehaired Chinese white) currently range from 57 to 68/kg, whereas greasy mohair sold in the range 4/10 kg (MFD greater than 34 microns) to 18/kg (MFD 24 to 26 microns) in a recent South African sale. The small quantity of US cashmere prohibits export. In contrast, the majority of US mohair is exported, most with little or no added value. Value adding opportunities exist in post-spinning, dehairing, and hand knitting) is practiced by many.

Key Words: Goat Fiber, Cashmere, Mohair


The survivability of our US meat goat industry is dependent on improving its accessiblility and desirability to its consumer base. Goat meat consumption in the US has grown sharply in the last 10 years. The goat slaughter rate at USDA inspected facilities climbed from 207,893 goats in 1991 to 595,500 goats in 2002. Imports from our largest importer, Australia, increased from 3 million pounds in 1990 to 17 million pounds in 2003. At 40 lbs, the largest carcass popular with most importers, this is equal to 425,000 more goats. Increased consumption is driven by the popularity of goat meat with the diverse ethnic groups that immigrate yearly to the US and also the popularity of heart-friendly, ethnic foods. However, desired goat meat products need to be readily available year round to encourage consumers and processors to continue these dietary preferences. It is counterproductive if goat meat is available only sporadically, specific carcass preferences are ignored, people are made to feel unwelcome when seeking out goat meat through established channels, or if our marketing infrastructure collapses in on itself and offers all of us fewer marketing choices. There are many marketing strategies that producers can adopt to reap more of the market share of their goats. Almost all of these require extra investment in labor and capital. Educational institutions can aid meat goat producers by maintaining web-based marketing services directories to facilitate easy access to potential buyers and slaughterhouses, moderating email list servers that allow producers to group together to meet volume demands of specific markets, creating fact sheets on marketing goats through various channels, and presenting case studies on market pools, etc. Programs that help producers and buyers to find each other and arrange necessary market logistics will help maintain and expand our meat goat industry. The goat meat market is highly diverse in part because its customers and producers reflect a wide range of life styles and needs. Presently, programs that provide producers with a wide range of marketing opportunities may help the industry more than establishing a "one size fits all" marketing model.

Key Words: Goat Meat, Marketing

870 Value-added processing and consumer preference of goat meat. K. W. McMillin*, Department of Animal Sciences, Agricultural Center, Louisiana State University, Baton Rouge.

Value-added food products have been changed in form, function, or grouping to increase their economic value and/or appeal. Goat meat value is increased with few-market channel steps or decreased distribution costs, in specific uniform or consistent groups, after processing into more palatable or usable forms, or when available in a different form or at a different time more highly demanded by the purchaser. The fat in primal and retail cuts from kid goats is increased with feedlot or concentrate diets, which lessens the ethnic consumer and processing market value. Value is increased with year-round availability compared with limited seasonal supplies. Meat from kid and yearling goats was not distinguishable by ethnic consumers unless the meat was from goats with low conformation. The consistent size, conformation, and characteristics of imported frozen goat meat has made it acceptable in some markets and its value is increased when shipped as wholesale or retail portions rather than as carcasses. Institutional Meat Purchase Specifications (IMPS) for goat meat provide descriptions of cuts and size uniformity. Processed meat research has been with products or with processes similar to those of other meat species. The tenderness of domestic goat meat is improved with electrical stimulation and postmortem aging of carcasses and blade tenderization of cuts. Addition of oat trim or oat bran reduced fat and shear value while tocopherol antioxidant addition improved shelf-life of goat meat patties. Smoked and fermented sausages from goat meat are acceptable, but more expensive per unit weight than sausages from other species. The emulsification capacity of goat meat proteins is high, with palatability of frankfurters increased with use of mechanically separated goat mince. Goat meat was distinguishable from other species in plain and seasoned meat loaves, chili, curries, and patties. Specific organic acids are associated with goat meat flavor and oxidized or warmed-over flavors develop more rapidly in cooked goat meat than in meat from other species. More convenient product forms and availability would increase value of goat meat to ethnic and non-traditional consumers.

Key Words: Goat, Meat, Processing

International Animal Agriculture: Animal Agriculture in Global Context

871 Setting research agendas for animal science in a global context. M. Gill* and R. Dyer, Macaulay Institute, Craigiebuckler, Aberdeen, Scotland.

The world is changing fast, but not homogeneously! Meat consumption in some countries is increasing rapidly, in others decreasing. World Trade is a political issue, favoured by some, rejected by others. Climate change is recognized as an urgent issue by some less by others. What does all this mean for research in animal science? I will discuss the importance of being aware of global trends and of translating these into potential policy requirements in terms of setting research goals, and of thinking globally while acting locally. A first theme will be the inter-disciplinarity. Increasingly it is recognized that policies need to be 'joined-up', water is a good example. In Europe, the Water Framework Directive builds on a number of other policy directives and is a good example of what future policies might look like.

I will use at least 1 Case Study to illustrate how inter-disciplinary projects can be developed to meet policy needs. The Case Study is from the Philippines, where the original aim was to test the hypothesis that intensive livestock production systems inherently have more negative impacts on the environment than small-scale systems. During its implementation, the project has evolved to interest experts in water quality, economists and medics with an interest in environmental health issues globally while to animal scientists. The project has also been discussed with both people living in the communities and with people in government departments. I will describe the process and how