THE CONVERSION OF PECCARY ANIMAL TO MEAT

Peccary Slaughter and Dressing

When the animal is hunted it is usually shot in the head. However, in an intensive farming situation it is best to restrain the animal and stun it using a "captive bold piston gun". A soon as the animal goes down it is best to cut its jugular and then bleed the animal (exsanguinations). Figure 153 describes the process flow for generalized animal slaughter. After exsanguinations what is done next will be based on if you are going to skin the animal for the skin to be preserved for later use or if you are going to use it for meat with the skin intact.

There are two approaches in extracting the meat from the animal as follows:

1. Skinning the animal first:
   or
2. Not Skinning the animal, and this would involve:
   (i) Burning off the hair, or
   (ii) Scraping off the hair using boiling water.

General practices for either approach

The very first word of caution is **"do not allow the knife to cut the external part of the dorsal scent gland".**

If the animal is going to be skinned to preserve the skin the dorsal scent gland comes off with the skin.

If the animal is going to be used for meat with the skin intact, then the dorsal scent gland must be carefully cut off as shown in Figure 161 and 162.

The standard techniques used for slaughtering small ruminants are applicable to the Peccary but with the caution as stated above. Figure 153 presents the generalized slaughter process as earlier stated.

1. Skinning the Animal

Start with the Peccary on its back. Make cuts from the inside of the legs from below the knee to the belly incision. You should skin out the hind quarters by cutting around the hock and peeling the hide back. Remember do not cut into dorsal the scent glad, it will peel off with the hide. Hang the Peccary from the hind legs and pull the hide down, using your knife as required, to the base of the skull. Make a circular cut around the neck to the bone at the base of the skull. Hold the skull stationary, while turning the body and the body would separate from the skull. Once the skinning is finished, split the chest, remove any remaining viscera in the upper rib cage and neck area. Remove any hair and debris by washing with clean cool water. Cover carcass and hang.

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Figure 1: Mature Peccaram [29kg Liveweight], shot in the head. Note:The long canines and the testicles.

Figure 2: Mature Peccaram [29kg Liveweight] showing the long canines

Figure 3: Mature Peccaram [29kg Liveweight]. Note: The testicles and the Dorsal Scent Gland.

Figure 4: Hot water being thrown on the skin of the Peccaram to facilitate easy hair removal

Figure 5: Hair removal by scraping with a knife, note that the Dorsal Sent Gland is kept intact.

Figure 6: After the hair has been scraped off the carcass is washed, precaution must be taken not to scrape the Dorsal gland as this has to be cut out as shown in the next figure.

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