

Title: Pork offal bone literature review and industry survey – NPB #15-201

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Scientific Abstract: Pork offal bone byproducts are highly acceptable in many of the global markets outside the United States and may be widely utilized, and may provide essential nutrition in human diets. Animal bones can impart a variety of flavors and textures to food products while increasing the nutritional value of the food (Lui, 2002). In Southeast Asia, offal including many offal products are often consumed (Lui, 2002). Recent conversations with many processors have indicated that the greatest challenge to utilization of pork bones exist in the added value proposition. Limited research exists outlining pork bone utilization, although “common knowledge” seems to indicate that global utilization of these products is vast for soups, stocks, flavoring, nutrition, etc in most countries outside the United States. This lack of research and the opportunity to add further value to pork suggests that further work is needed to better understand the utilization of pork bones in an export market program, thus enhancing both overall pork value, especially in light of the interest by processors to increase this market.

These research results were submitted in fulfillment of checkoff-funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer-reviewed.

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