



CHEVON VALLEY PRODUCTS

the flavours of Science

Giving goat its own cut. The demand of chevon or goat meat is steadily increases as most people become conscious on the quality of the meat they eat. Chevon is known as nutritious and healthy foods as compared to other meat. It has also been noted that a standard cutting scheme is already available on these animal products making the industry viable and vibrant for all raisers.

In order to provide chevon its own cut, a group of researchers from Cagayan Valley Small Ruminants Research Center- Isabela State University (CVSRRC-ISU) and Animal Products Development Center (APDC) funded by DOST-PCAARRD initiated the standardization of chevon cutting.

The study was able to establish a five-step manner on how to divide goat carcass that distinctively separate different chevon prime cuts. Out of this scheme, breast, rib, loin, shank, and leg cuts are first named for chevon. These cuts makes retailing of chevon possible, matches cut for a recipe of choice and commands higher price. Comparing to the return of investment (ROI), adoption of cutting scheme was found more profitable against traditional slaughtering. This lead to the development of Philippine National Standard (PNS) on Chevon Slaughtering and Cutting, which will serve as a tool to restructure method of selling goat from per head basis to retail cuts.

Savouring Filipino flavours. Goat meat or chevon is traditionally cooked in all-time Filipino dishes such as Adobo or braised chevon in soy sauce and spices, Kaldereta or savory goat stew commonly in tomato and Kilawin or goat meat ceviche made with skin and lean meat with vinegar and spices and now available in cans. These products processed with high nutritious value without any preservative and be stored on-shelf for more than one year without deteriorating its quality. These products are also registered as Utility Model under Philippine Intellectual Property Office, under the trade name CHEVON VALLEY.