Improvement of slaughter hygiene at small-scale abattoirs in Uganda

The project starts with an educational exchange. A teacher/researcher from Uganda will visit four small-scale Swedish abattoirs to acquire knowledge of aspects on slaughter hygiene and legislation regarding food safety as practised in small-scale abattoirs in developed countries like Sweden.

Thereafter, the Ugandan researcher will do an inventory of the Ugandan legislation on slaughter hygiene and food safety, and the situation in the field. The knowledge gained will be summarized in a written report, describing the situation today and with suggestions aiming to improve the slaughter hygiene at small-scale slaughter abattoirs in Uganda. Further, effective means to spread information on this issue to the stakeholders will be explored and implemented. A scientific report will be published.

Collaborating partners and institutes

- Makerere University, Uganda
- Small-scale Swedish abattoirs
- The National Food Agency, Sweden
- Swedish University of Agricultural Sciences

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