

UNDERSTANDING TYPES OF PROCESSING

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USDA CERTIFIED FACILITY

USDA certified facility- Having your pigs processed at this type of facility allows you to resell products under your state mandated licenses within state and across state lines.

STATE INSPECTED FACILITY

Depending on your state, this type of facility would be for personal consumption, custom customer sales, or in state sales. For example in Texas, a farmer can resell cuts of meat processed at a state inspected facility within the state under their licenses. However, in the state of Maryland, to sell cuts of meat, it MUST be processed in a USDA inspected facility.

BENEFITS

It is pretty easy to find a custom shop. These would include shops that process wild game. Custom shops would be used for personal consumption only or if your customer purchased a pig on hoof from you to take to a custom shop themselves. You cannot resell meat from a custom shop. Key takeaway: Utilize the shop that meets your farm goals and know your STATE laws via your Department of Agriculture and Department of Health.



PROCESSOR CLASSIFICATIONS



USDA INSPECTED

STATE INSPECTED

CUSTOM

AT A GLANCE

WHEN SELLING BY THE CUT

safest option and allows you to sell across state lines as well as to transport the meat to a second level processing facility such as a salumeria

WHEN SELLING ON THE HOOF

any of the options will work



KPPA Certified 100% Kunekune Pork Program

CERTIFIED 100% KUNEKUNE PORK™