

At an industrial level, one can appreciate that there is a demand for quality at reasonable prices, and this is achieved by selling meat cuts, frequently vacuum packed, and whole pieces of pork (leg, knuckle, fillet).

Hog breeders produce two kinds of hogs: the "Cerdo Ranero" suitable for direct consumption, and the "Cerdo Terminado", an animal which serves a dual purpose for making cured meats and meat cuts.

50% of all hog slaughtering is concentrated in the Metropolitan Region. The most important slaughtering plants which stand out are the Frigorífico O'Higgins and Lo Valledor.

It is important to note the seasonal nature of hog slaughtering and consumption. In the period between May and August, consumption is almost 26% more than the yearly average and in January and February it falls to 30% under the average.

Consumption of pork has evidenced a constant increase since 1980, and in 1993 it totaled 10 Kg per inhabitant; furthermore, it has been the most dynamic element in the overall consumption of meat, since it has not failed to keep increasing during the whole decade, even during periods where overall consumption of meat was falling.

The imports of pork and its by-products have reached was evidenced in figures of about three million dollars per year during the last decade. The country has imported frozen pork, bacon, lard, canned pork, edible offal, processed skin, and innards (liver).

These imports come from Sweden, Canada, the United States, Holland, Belgium, and Denmark. Figures, however, show that volumes of imports have tended to diminish towards the end of the decade, with no imports being recorded in 1990, and only 110 tons being imported in 1992.

As far as genetic imports are concerned, this is almost exclusively represented by the Camborough Breed from the United States, which has a representative in the country.