

The above could lead to an improvement in the sector, since it is foreseen that, under these conditions, imported meat that will also have to be graded and classified could become less competitive for the domestic producer.

By-products

One can also distinguish certain interest in consuming innards, specifically beef liver and heart.

During 1993, imports of liver for a sum of US\$ 2.26 million dollars were recorded; of these, 50% came from Canada. Its competitors are New Zealand, the USA, and Australia.

Human consumption of these products is fairly seasonal, and mainly occurs in winter. In the case of liver, annual consumption shows no great variation and is quite steady; such is not the case with heart, which is quite temporary.

This item is quite stable in terms of volume of consumption and space, which enables one to forecast that there will not be any significant variations in domestic demand in relation to historical demand.

The hog market has remained stable for a few years in terms of slaughtering and consumption. Thus in 1980, 409,900 head were traded in all the agents that make up this particular market (open air markets, slaughterhouses, cured meat factories, traders, and others). This figure rose to 1,254,608 head in 1992. This evolution can be explained by the technological changes that have occurred in the hog industry at every level. At slaughterhouse level, the animal sold is considerably leaner than the one sold ten years ago, due to genetic advances and less feeding routines. As a result the meat is better adapted to the taste requirements of the consumers.