

Dairy experts condemn butchers

Butchers have been in the spotlight the past few days for allegedly using dangerous, illegal chemicals such as formalin to preserve their meat - endangering lives of many consumers.

Dr Brian Nicholas Arinaitwe, an expert in the field of dairy and meat production says just like the case is with milk, meat is largely adulterated by final sellers or transporters who desire to prolong its shelf life.

The question we therefore seek to answer is; what are the available alternative ways of preserving meat, using safe ways that will not kill us?

Available alternatives

“Normally, the butchers are seeking to preserve the meat for long, making it look fresh, as well as keep flies away. So the most effective alternative to prolonging the shelf life of meat is keeping it in freezers or cold

rooms so that the bacteria that speeds up its decaying process are incapacitated,” Dr Arinaitwe advises.

Though refrigeration has its down side - such as making the meat lose its flavour, it is one of the most easily accessible and safest ways of preserving meat. “In case one cannot afford the cost of refrigeration, they can buy ice from ice plants in which to store the meat they have not been able to sell,” he adds.

Khalid Mutawe, a butcher in Zana market advises fellow butchers to estimate the number of their customers so that they do not overstock meat that will not be consumed - causing them to use dangerous chemicals to preserve it for days.

Desire Mbabali



A customer buys meat at a butcher in Namuwongo. PHOTO RACHEL MABALA