

HOME MADE "EMBUTIDO" PRODUCTION: AN
ENTREPRENEURIAL DEVELOPMENT PROJECT

Entrepreneurial Development Project

JERICK P. MARANTA

College of Agriculture, Food, Environment and Natural Resources

CAVITE STATE UNIVERSITY

Indang, Cavite

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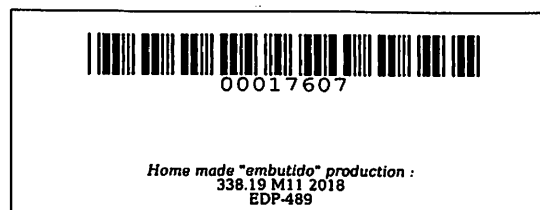
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**HOME MADE PORK “EMBUTIDO” PRODUCTION: AN ENTREPRENEURIAL
DEVELOPMENT PROJECT**

An Entrepreneurial Development Project Report
Submitted to the Faculty of
College of Agriculture Food, Environment and Natural Resources
Cavite State University
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In partial fulfillment
of the requirements for the degree of
Bachelor in Agricultural Entrepreneurship
Major in Animal Production



JERICK PALO MABANTA
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ABSTRACT

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The project, home-made pork “*embutido*” was conducted from December 17, 2017 to April 14, 2018. The project involved production of 160 kg of home-made pork “*embutido*”. The project aimed for the student to: 1) earn profit from a small-scale pork *embutido* production, 2) acquire skills in meat processing production and 3) apply entrepreneurial skills. The whole production was divided into 16 cycles, 10 kg per week.

The processed home-made pork “*embutido*” was sold at Sungay West, Tagaytay City, at the neighbors of the student entrepreneur and at a small canteen owned by his aunt. It was sold at P30.00 each at 100 g per piece. The whole production cost P60,900.81 for 16 cycles, sales at P72,360.00, a net income of P11,939.19 and an average return on investment of 17.96 %.

The following were the ingredients in making a kg of *embutido* : 1 kg pork, 175 g white onions, 125 g carrots, 5 g ground black pepper, 15 g iodized salt, 100 g eggs, 100 g cheesedog, 10 g pickles, 50 g cheese, 50 g red bell pepper, 10 g raisins and 240 g bread crumbs. 100 g of the mixture were rolled to make an *embutido*. The *embutidos* were steamed for an hour.

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Jerick P. Mabanta

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INTRODUCTION

Meat processing, also known as further processing of meat, is the manufacturing of meat products from muscle meat, animal fat and certain non-meat additives. Meat is rich in iron which is important to prevent anemia, especially in children and pregnant woman. Meat processing includes smoking, canning, cooking, freezing and the use of certain additives such as chemicals and enzymes. Meat processing industry also refers to those enterprises engaged in the preservation, packaging and marketing of meat products.

Embutido is a local name for meat loaf but contains more ingredients and it has barrel shape. It is locally loved by Filipinos. The flavor of the product is of utmost important since there are a lot of competitors in the market.

This project allowed the student entrepreneur to engaged in home-based meat processing business.