

AMENDING REVISED SCHEDULE OF FEES AND CHARGES FOR THE SERVICES RENDERED BY THE ANIMAL PRODUCTS DEVELOPMENT CENTER (APDC) OF THE BUREAU OF ANIMAL INDUSTRY (BAI)

BAI DEPARTMENT OF AGRICULTURE ADMINISTRATIVE ORDER NO. 23, September 27, 2004

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Pursuant to Executive Order No. 197, directing all Departments, Bureaus, Commissions, Agencies, Offices and Instrumentalities of the National Government, including government-owned or controlled corporations to increase rates of fees and charges by not less than 20 percent, the following fees (PhP) shall be imposed by the Animal Products Development Center (APDC) for services rendered.

SECTION I. Slaughter Fees for Hogs –

- A. Stockyard fee 3.00/head/day
- B. Slaughter fee 45.00/head
- C. Butchers fee 37.00/head
- D. Offal cleaning fee 15.00/head
- E. Ante-mortem fee 3.00/head
- F. Post-mortem fee 0.25/kg. carcass wt.
- G. Cutting and deboning fees 50.00/carcass

SECTION II. Slaughter Fees for Cattle

- A. Stockyard fee 5.00/head/day
- B. Slaughter fee 95.00/head
- C. Butchers fee 75.00/head
- D. Offal cleaning fee
 - 1. Use of facilities only, no LPG used 25.00/set
 - 2. Use of facilities with LPG 75.00/set
 - 3. Use of facilities with APDC butchers + LPG 5.00/head
- E. Ante-mortem fee 5.00/head
- F. Post mortem fee 0.25/kg. carcass wt.
- G. Cutting and deboning fees 100.00/carcass

SECTION III. Slaughter fees for Sheep and Goat

- A. Stockyard fee 3.00/head/day
- B. Slaughter fee 40.00/day
- C. Butchers fee 35.00/day
- D. Offal cleaning fee 15.00/set
- E. Ante mortem fee 1.50/head
- F. Post mortem fee 0.25/kg.carcass wt.

SECTION IV. Servicing and Processing fees for Meat Products (per kilogram of meat)

Servicing - all materials/ingredients will be provided by client, APDC provides facilities and technical assistance.

Processing - meat materials are brought in by client, APDC provides curing ingredients/spices, except some identified ingredients, as indicated.

A. Products

Servicing Processing

1. Quick Cured Ham 25.00 70.00
2. Chicken Ham 20.00 55.00
3. Bacon 10.00 20.00[b]
4. Pork Tocino 10.00[a] 22.00[c]
5. Chicken Tocino 7.00[a] 22.00[c]
6. Beef/Pork Tapa 7.00[a] 20.00[c]
7. Corned Beef 12.00 22.00
8. Hamburger 10.00 30.00[c]
9. Structured Ham/Cooked Salami/Embutido 15.00 60.00
10. Meat Loaf 15.00 70.00
11. Luncheon Meat/Bologna 15.00 70.00
12. Skinless Longganisa/Pork Nuggets 10.00 30.00[c]
13. Fresh Native Sausages 10.00 30.00[c]
14. Canton Sausages/Smoked Longganisa 10.00[b] 60.00[c]
15. Hotdog 12.00[d] -----

[a] additional 10.00/hour if to be tumbled

[b] additional 54.00/batch if to be smoked

[c] client will provide other needed ingredients

[d] use of autoclave 125.00/hour

B. Slicing fee 5.00/kg.

C. Grinding fee 5.00/kg.

D. Storage fee 1.50/kg./day

SECTION V. Laboratory Services Fees for Meat and Meat Products:

A. Microbial Analyses

1. Total Plate Count 150.00/sample

2. E.coli 200.00/sample

B. Chemical Analyses

1. Moisture Content 120.00/sample

2. Fat Content 216.00/sample

3. Ash Content 120.00/sample

C. Physical Analyses

1. pH, temperature, color 75.00/sample

D. Sensory Evaluation 120.00/sample

E. Carcass Evaluation 100.00/sample

SECTION VI. Processing Fee for Different Hides/Skins (per kg. of raw materials)

A. Processing into hair-on leather 85.00/kg. wet salted

B. Processing into tooling leather

1. Batch of 1-4 kgs. of wet salted 115.00/batch

2. Batch of 5-10 kgs. of wet salted 325.00/batch

C. Processing into upper leather (up to retannage only)

1. Batch of 1 -4 kgs. of wet salted 80.00/batch
 2. Batch of 5 -10 kgs. of wet salted 510.00/batch
- D. Processing of fish skins and reptile skins
1. Batch 0 - 4 kgs wet salted 182.00/batch
 2. Batch of 5 -10 kgs wet salted skins 765.00/batch
- E. Use of tanning drum only 13.00/hour
- F. USe if glazing machine only 5.00/hour
- G. Leathercraft (made to order)
1. Table names 500.00/pc
 2. Pen and pencil holder 50.00/pc.
 3. Keychain 30.00/pc.

SECTION VII. Training Fees

Course Title

Duration

Training Fee per Participant

A. Meat Processing for Prospective Entrepreneurs

3 days

1,700.00

B. Techniques of Slaughtering Hogs/Cattle with Slaughterhouse Operation

5 days

1,800.00

C. Meat Cutting

3 days

2,200.00

D. Flaying Techniques, Curing and Preservation of Hides and Skins

1 days

800.00

E. Leather Manufacture

1. Tooling and Leathercraft

5 days

2,300.00

2. Upper

5 days

2,000.00

3. Hair-on

3 days

2,300.00

F. Bonecraft Making

2 days

1,100.00

SECTION VIII. Fees on Use of Chilling Rooms (Rate/hr. @ 24 hrs./day)

A. Use of Chilling room (curing room, final products room)

600.00/day

B. Use of Carcass Chiller 1,080.00/day

SECTION IX. Fees on Use of Other Facilities (8 hrs./day)

A. Use of session room with air-con 600.00/day

B. Use of session room without air-con 300.00/day

C. Use of canteen with air-con 500.00/day

D. Use of canteen without air-con 200.00/day

E. Use of meat laboratory 600.00/day

F. Use of cutting/deboning room 85.00/hour

SECTION X. Dormitory Fees

A. Ordinary room without air-con 75.00/hd/day

B. Air-con room single occupancy 300.00/day

C. Air-con room double occupancy 150.00/hd/day

D. Air-con room with triple occupancy 150.00/hd/day

E. Air-con room quadruple occupancy 150.00/hd/day

F. Additional pillow 10.00/pc.

F. Additional blanket 20.00/pc.

G. Extra bed

100.00/unit

Note: Special rate of 50% discount will be given to coordinators from DA-RFUs, companions will be charged the usual rate.

SECTION XI. Repealing Clause - All previous Administrative Orders, Circulars Rules and Regulations as parts thereof relative to the herein subject matters which are inconsistent with the provisions hereof are hereby repealed, amended or modified as the case maybe.

SECTION XII. Effectivity - This Administrative Order shall take effect fifteen (15) days after publication in the Official Gazette or in a newspaper of general circulation.

Adopted: 27 Sept. 2004

Recommending Approval:

(SGD.) JOSE Q. MOLINA, DVM, MVS
Director IV
Bureau of Animal Industry

Approved by:

(SGD.) ARTHUR C. YAP
Secretary
Department of Agriculture

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