

EXECUTIVE SUMMARY

The industry of slaughtering domestic pig (**Sus scrofa domesticus** or **Sus domesticus**) has been well known in the Philippines for a very long time. Pork is one of the staple foods in the Philippines and the PhP 160 billion hog industry is the second leading contributor to Philippine agriculture next to rice despite being almost exclusively unsubsidized. This industry is foreseen to grow in the coming years because the demand for pork in the Philippines for 2012 alone was 10,080,469 heads of slaughtered hogs according to www.bas.gov. It shows that it is an important economic resource and this research can be a guide for would-be slaughtered hog carcass traders.

The name of the business is Bayot's Hog Carcass Trading Business which sells freshly slaughtered hog carcass raised in quality farms around Cavite. The product is free from harmful chemicals and diseases that may harm the consumers and buyers. It will be slaughtered having thick lean meat with thin fat and skin.

The general objective of the project study is to sell high quality hog carcasses with many nutrients like vitamins B1, B2, B3, B6, and Zinc in the market of Silang, Cavite and become a profitable and economically viable business enterprise.

Bayot's Hog Carcass Trading Business is a sole proprietor type of business managed by a third year agribusiness researcher from De La Salle University Dasmariñas. The funds used in the business were borrowed from the parents of the owner.

This research project lasted for 4 months, and required a total production cost of PhP 1,636,534.00 for the 173 hogs including materials used, labor and other expenses. The research project produced 12,328 kilos of hogs and earned a total gross income of PhP 1,801,670.00 and a net income of PhP 165,136.00. It realized a return on investment (ROI) of 9.97% which is an indicator that slaughtered hog carcass trading is profitable and an economically viable agribusiness enterprise.

