

Survey and spot visits of slaughterhouses

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WP2. Religious slaughter: Evaluation of current practices

Task 2.1

To evaluate the incidence and the scale of religious slaughter practices (Halal and Shechita) in cattle, small ruminants (sheep and goats) and poultry.

Task 2.2

To identify the procedures of the current methods of religious slaughter.





Materials and methods

- Questionnaire to competent authorities:
 - Number of animals slaughtered for Halal and Kosher meat

Questionnaire to abattoirs:

- Nr of animals slaughtered for Halal and Shechita
- Percentage of Halal/ Shechita.
- Restraining method
- Percentage of animal stunned
- Stunning method

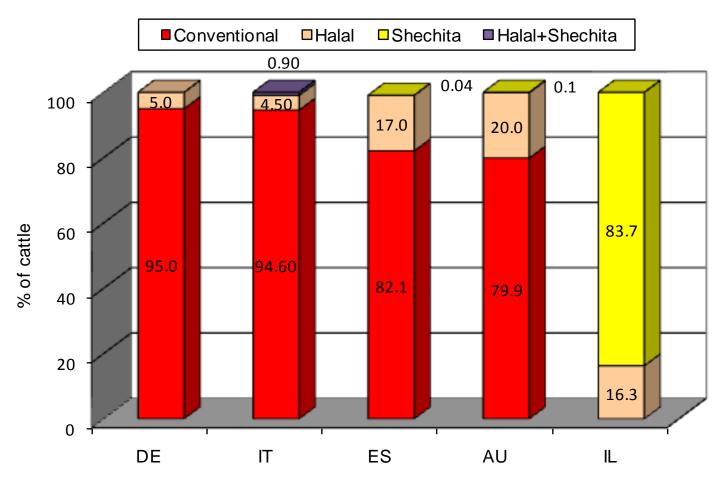
Countries:

- EU (France, Germany, Italy, Spain, the UK, the Netherlands and Belgium)
- Candidate country (Turkey)
- Associate countries (Israel and Australia)





Results: Competent authorities Cattle

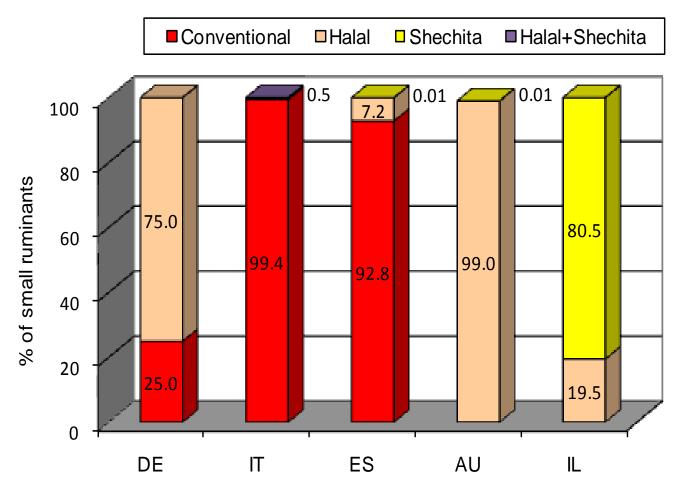






Task 2.1

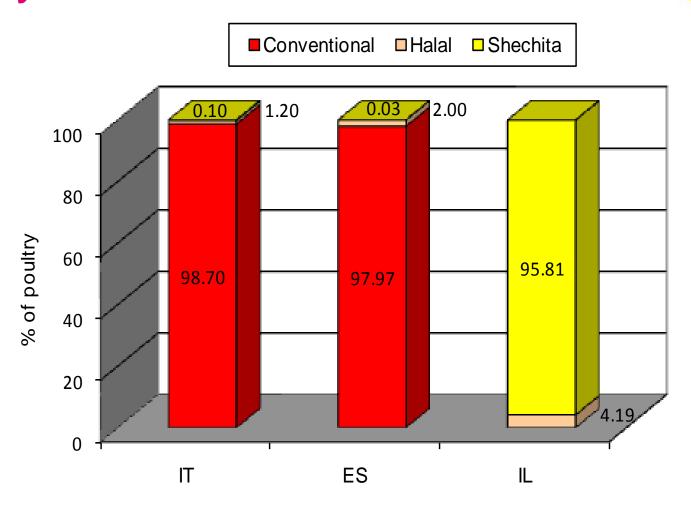
Results: Competent authorities Small ruminants







Results: Competent authorities Poultry







Questionnaires sent to the abattoirs

Country	Sent	Received	Slaughter practice		Species for Halal and (Shechita)		
			Halal	Shechita	Cattle	Small ruminants	Poultry
BE	56	56	56	0	24 cattle 18 calves	14	0
ES	90	42	39	3	17 (2)	18	4(1)
FR	19	19	14	5	10(5)	4	0
DE	30	30	30	0	15	9	6
IT	136	28	25	3	9(1)	12(1)	4 (1)
NL	48	2	2	0	0	2	0
UK	339	20	18	2	5(1)	9(1)	4
AU	4	4	2	2	1(1)	1(1)	0
IL	6	6	3	3	1(1)	1(1)	1(1)
TR	145	141	141	0	90	45	6
Total	873	348	330	18	201	119	28





Cattle: Shechita

- Data from France, Italy, Spain, the UK, Australia and Israel
- Slaughter without stunning except in Australia (post-cut stunned with captive bolt) cattle

Restraining methods

Cattle:

- Upright position in Italy, the UK and Australia
- Turned on their back in Spain, France and Israel

Small ruminants:

- Manually and turned on their side in the UK and Israel
- Hoisted before sticking in Italy

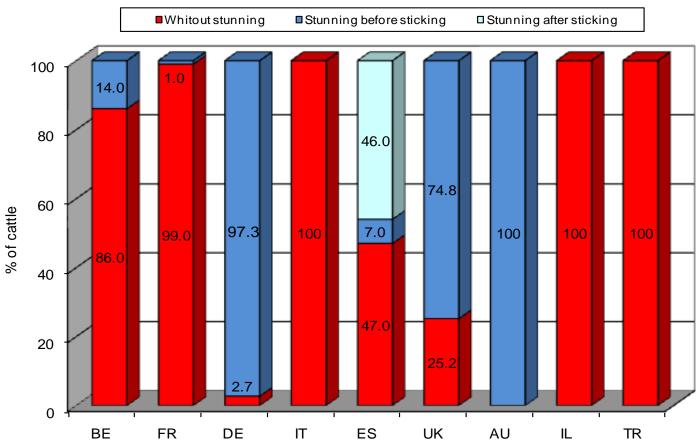
Poultry:

- Manually before sticking in Italy and Israel
- Shackled before sticking in the Spanish abattoir





Cattle: Halal slaughter







Cattle: Halal slaughter Restraining method

Without stunning

- Upright position in Italy, the UK and in 80% of the abattoirs in Belgium.
- -Turned on their back in Spain and Israel
- -Hoisted before sticking in 33% of Turkish abattoirs.

With stunning

- Upright position in the UK, Australia and in the majority of abattoirs in Germany and Spain.

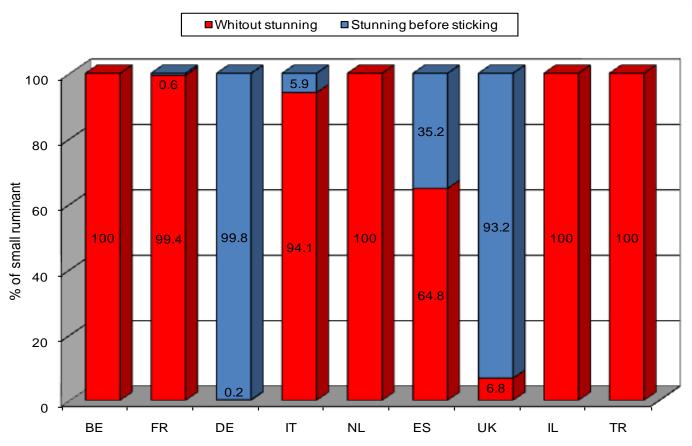
Main stunning method:

- Penetrating captive bolt
- Australia: non penetrating captive bolt





Small ruminants: Halal slaughter







Small ruminants: Halal slaughter Restraining method

Without stunning

- Upright position in the UK
- Turned on their side in Belgium, France, Germany and Italy
- Turned on their back in The Netherlands
- Shackled before sticking in Spain and Turkey.

With stunning

- Upright position in France, Germany, Spain, the UK and Australia
- Turned on their side in Italy

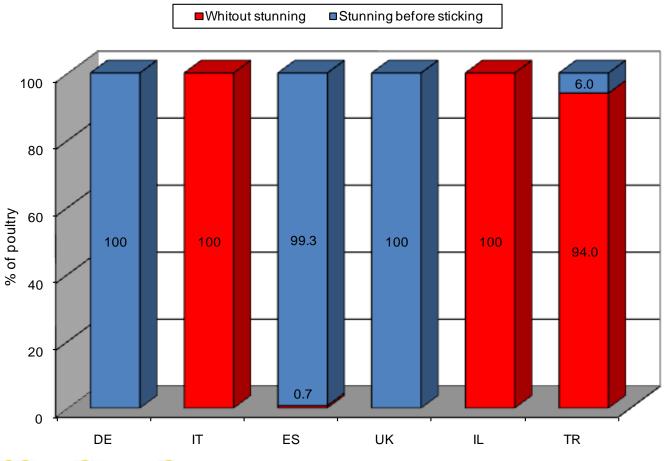
Main stunning method:

Head-only electrical stunning





Poultry: Halal slaughter







Poultry: Halal slaughter Restraining method

Without stunning

- Shackled before slaughter in Italy and Spain.

With stunning

- Shackled before stunning in Spain, the UK and Turkey, and in the majority of the abattoirs in Germany.

Main stunning method:

- Water bath electrical stunning





WP2.2. Religious slaughter: Evaluation of current practices

Objective

To assess some procedures of the current methods of Religious slaughter.

Material and methods

- EU countries (Belgium, Germany, Italy, the Netherlands, Spain and the UK), Turkey and Australia.
- The spot visit consisted on the assessment of the handling and restraint methods, stunning, neck cutting procedures and post-cut management in each abattoir.





Cattle

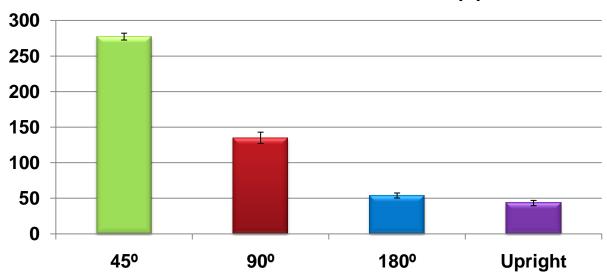
	Without stunning		With stunning	
Restraining method	Abattoirs	Animals	Abattoirs	Animals
Turned 45º	1	30	0	0
Turned on the side (90º)	3	54	1	54
Turned on the back (180º)	3	82	1	65
Upright	5	149	4	152
Total	12	315	6	271





Cattle slaughtered without stunning

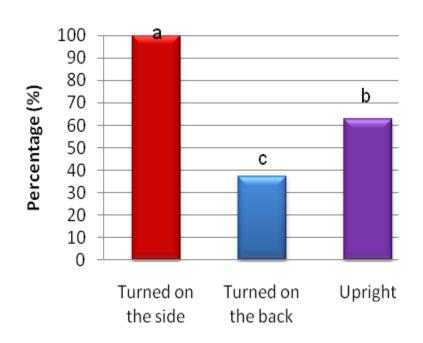
Time restraint to cut interval (s)



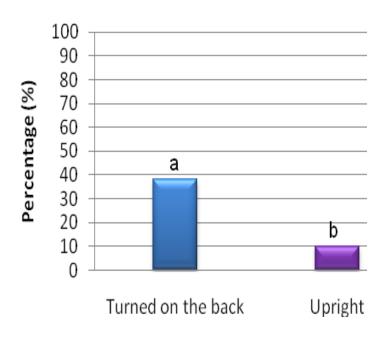


Cattle slaughtered without stunning

Percentage of cattle struggling



Percentage of cattle vocalizing

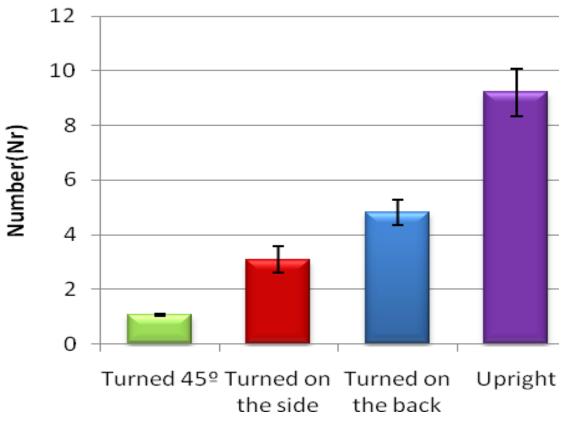






Cattle slaughtered without stunning

Number of cuts on the different restraining methods assessed.



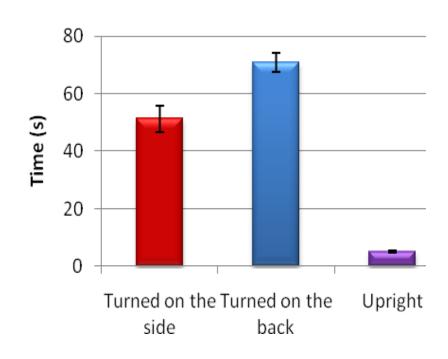


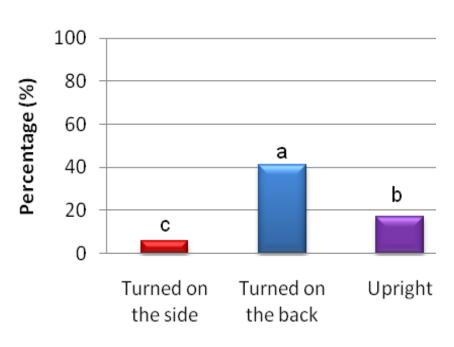


Cattle slaughtered with stunning

Restraint to stun interval.

Percentage of cattle struggling during restraint.









Sheep slaughtered without stunning

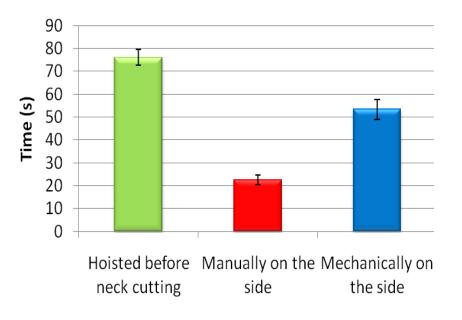
	Without stunning		With stunning	
Restraining method	Abattoirs	Animals	Abattoirs	Animals
Hoisted before neck	3	150	0	0
cutting				
Manually on the side	2	96	1	95
Mechanically on the side	1	18	0	0
Upright	0	0	5	174
Total	6	264	6	269



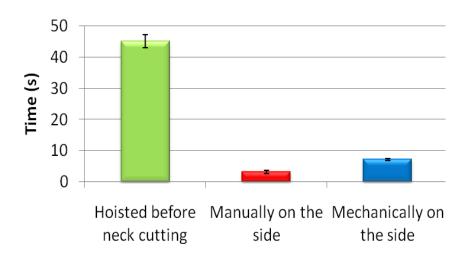


Sheep slaughtered without stunning

Restraint to cut interval.



Time to loss rhythmic breathing after neck cutting.

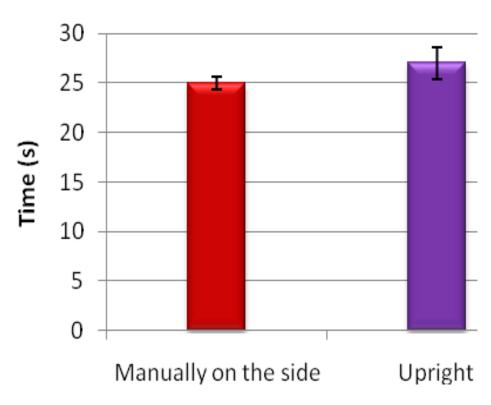






Sheep slaughtered with stunning

Restraint to stun interval.



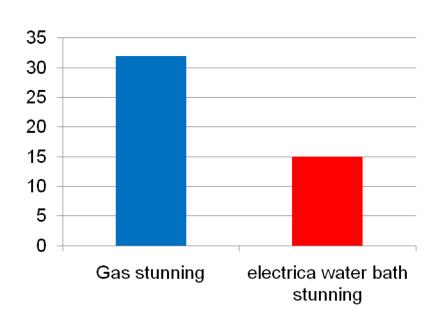


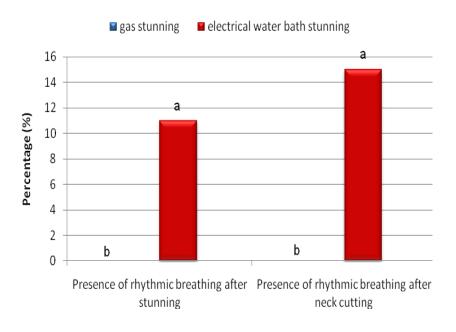


Poultry slaughtered with stunning

Stun to cut interval

Presence of rhythmic breathing after stunning and after neck cutting.









Participants:

- Karen von Holleben (BSI Schwarzenbek, Germany)
- Haluk Anil (University of Cardiff, UK)
- Beniamino Cenci Goga and Bernardo Catanese (University of Perugia, Italy)
- Jean Pierre Frencia (ADIV, France)
- Bert Lambooij (ASG Veehourderij, the Netherlands)
- Ari Zivotofsky (Bar Ilan University, Israel)
- Helmut Pleiter (Meat and Livestock, Australia)
- Tahsin Yesildere (Istanbul Veteriner Hekimler Odasi, Turkey),





