

Lecture 4

Pre Slaughtering Handling from the Lairage to the Stunning Pen

Animals should be fasted for 12 – 16 hrs before slaughter to reduce the amount of undigested food and faeces in the intestine. Fasting also improves the quality of meat and reduces risks of contamination of the carcass by practice during evisceration

Animals to be held for more than 24hrs should be provided with light feeding. If pigs are deprived of feed and water for more than 24hrs they may be unsuitable for the production of sausage or ham.

From the holding yard, the animal should move through a chute narrow enough to prevent turning and which should lead into a stunning pen.

Stunning is rendering an animal unconscious before being bled.

Requisites for Satisfactory Stunning Are

1. Quick rendering of unconsciousness without abuse or mutilation and
2. The prolongation of unconsciousness until the animal has bled out. Death should come instantaneously and without visible preparation to the animal.

For species like poultry:- they need to be rested in a good place and have access to water with no food for about 12 hours. Late feeding prevents good bleeding and makes the intestine tear easily during evisceration

Slaughtering Methods/ Techniques

There are two common methods of slaughtering

i) Muhammedan method: is a common method in Nigeria. About 99% of abattoirs use the above method and in some countries the method is used on emergency cases. The 4 – legs are tied with rope. The animal is placed facing the eastern part as the butcher says some prayers before cutting the carotid artery and jugular vein. The positioning of the animal is called prone carcass.

Disadvantages

1. There can cause injury to the handler
2. Damage of hides and skin
3. It can serve as a source of entry to microbes which can cause PUTRIFACTION .
4. There is possibility of incomplete bleeding

ii.) Humane Method: quality of kindness

A stunning pen may be about 2.25m in length and 1m wide. If a stunning pen is not possible, a ring placed in the floor of the slaughtering house may be used to secure the animal's head and this is in

sure accuracy of the blow for stunning. The ring should be located where the animal does not see carcasses and where the floor is not slippery.

Stunning Methods

1. **Use of Gas:** Here the gas used is CO₂ the animal is lead into the air tight chamber and the within seconds it becomes unconscious.
2. **Electric Appliance:** The use of electricity for stunning has become the recommended practice. Electricity is applied with a prior of tons. For pigs the tongs are applied immediately below the ears for 6-10 secs. With a current of 60-70 volts the time and voltage is similar for calves and sheep but the tongs are applied between the eye and the ear.
3. **Captive Bolts Pistol:** it protects on cartridges. It is directed to the frontal lobe. It is often used for the big animals like bulls.
4. **Hammer:** it also directed on the frontal lobe of the animals. It is also used for big animals.

Slaughtering Stages or Abattoir Operations

Pre inspection → stunning → bleeding (hoisting)

Bleeding:- cattle throat is slashed where the vena cava, jugular veins and carotid arteries are situated.

Sheep and Goat:- a stuck behind the jaw below the ear

Pigs:- incision are made approximately 5cm above the breast bode on the front of the neck and the knife thus towards the entrance to the chest, cutting the carotid arteries and jugular veins.

→ scalding or skinning → evisceration → splitting of carcass into 2 equal halves →

Post-inspection → washing with warm water → wipe dry → chill