#### Halal

 Forbidden unto you is the dead (carrion) and, blood and flesh of swine and, what hath been slaughtered in the name of any other than that of Allah, and the strangled, and beaten to death, and killed by a fall and gored to death by a horn, and that which the wild beasts ate, except that which ye slaughter (in accordance with the prescribed law)

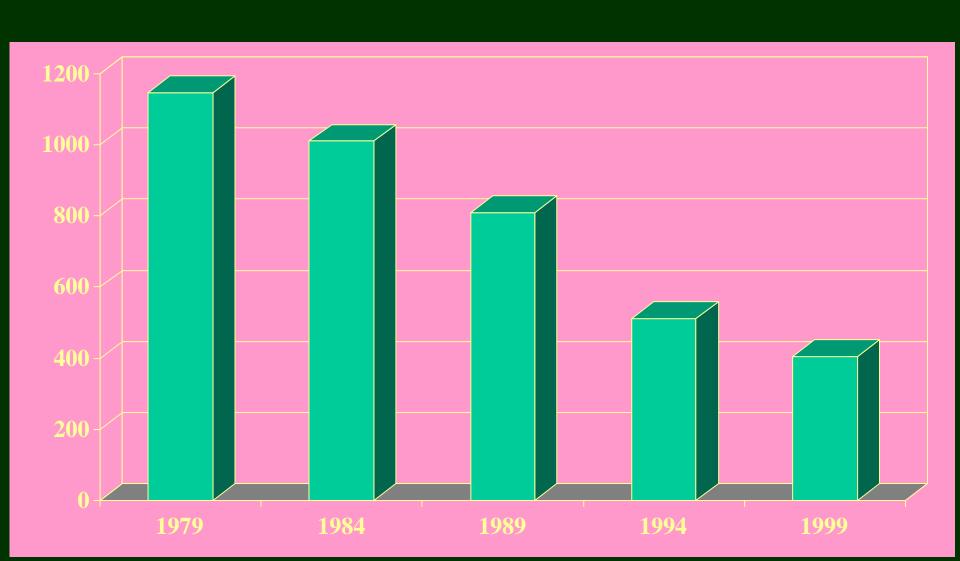
### Islamic principles

- Way of life
- Dietary laws
- >1400 years Qur'an, Hadith
- Meat permitted concession
- Responsibility
- · What, How Do's and Don'ts

### Dabha

- Animal or bird must be the one that is permitted
- Alive, healthy and conscious at the time of slaughter
- Clean and hygienic (*Tayyab*)
- Slaughterman Muslim, trained / licensed
- Knife should be clean and sharp
- Allah's name must be invoked (Bismillahi Allahu Akber) at the time of slaughter
- Neck arteries, veins, windpipe should be severed by a rapid stroke
- Blood should be allowed to flow freely,

## Slaughterhouses in England, Wales & Scotland



### The Numbers

	Cattle, sheep & pigs	chicken
UK (no. per day)	100,000	2 million
EU (no. per day)	>800,000	>10 million

### The throughput

Sheep

300 / hour

Chicken

200 / minute

'Five Freedoms' - FAWC From hunger and thirst From discomfort From pain, injury and disease

To express normal behaviour From fear and distress

### Five freedoms – repackaged from the rules given to us >1400 years ago

• Belief that these freedoms can <u>only be achieved</u> if they are stunned before being stuck and bled

### Stunning & Religious Exemption

#### 1920s:

Mechanical stunning equipment developed

#### 1933:

- First law regarding slaughter came into force
- Specific exemptions from stunning for Jewish and Muslim methods of slaughter

#### 1956 and 1968:

- Private Members' Bill & Lord Somers' Bill
- Sought to remove these exemptions
- Bills were all defeated

#### 1974:

• Slaughterhouses Act of 1974 continued to allow religious slaughter without stunning

### The Law: Religious Slaughter

#### **United Kingdom:**

All animals should be stunned before they are slaughtered. Exemption for Muslims and Jews.

#### **United States:**

1958 Humane Slaughter Act (US)
Religious slaughter declared humane by
Congress

#### The science of killing animals without pain

- All methods have one objective, namely to kill
- They aim to achieve the minimum pain to the animal
- How do we compare their effectiveness?
- How do we assess which one is better, best?
- If causing least pain is our main objective, how do we measure pain?
- FAWC tell us: "there is no objective way of knowing whether the animal feels pain"

### Sensibilities & sensitivities

- The terms 'humane' vs 'ritual slaughter'?
- Animal being left to 'slowly bleed to death'
- As if every ounce of pain is being wrung from their tortured bodies, and
- Their more fortunate counterpart, the ones who are 'humanely' killed, are gently put to sleep
- Humane and ritual, are metaphors to denote
   <u>US</u> & <u>THEM</u>

Brian Klugg, The Guardian, June 11, 2003

## One term, one objective, varying effects?

- Different methods of stunning
- A given animal species can have different methods applied
- A given method can be applied to different animals
- Variable in their ability to achieve the objective

### Stunning also can be painful

- Stunning is also painful to animals
- It can go wrong resulting in animal suffering
- The more the number of animals affected....
- So many methods of achieving the same objective of making animal unconscious before they are slaughtered
- Each method carries risk, has to be evaluated, experimented, and fine tuned

## Pain and distress during exanguination

• "It is difficult to measure pain and distress during the slaughter process in an objective scientific manner"

"As to conventional British slaughter, I have personally visited six slaughterhouses and seen, for instance, pigs shackled upside down by one leg, their throats slashed and gushing blood. I've seen them slip from their shackles and crash on to the concrete, thrashing desperately and with blood pouring from their throat wound. This is 'humane slaughter'. ..... I don't believe that stunning is remotely effective ...... I've seen animals.....writhe while shackled – after stunning - and am convinced they are conscious".

> Andrew Tyler, Director, Animal Aid The Times, 17<sup>th</sup> May 2003

## Animals suffer when stunning goes wrong

### Basic principles to observe(FAWC)

- Pre-slaughter handling minimise stress
- Competent, trained, caring personnel;
- Use equipment 'fit for purpose'
- Effective process to induce immediate unconsciousness and insensibility
- Or an induction period of unconsciousness without distress; and
- Guarantee of non-recovery from that process until death ensues

### Pre slaughter

- Intense farming
- Pigs: tail docking
- De-beaking
- Castration

### Captive Bolt: Some issues

- Ineffective stunners
- Mis-stun
- Repeat stun
- 0.2% animals require third stun
- Low captive bolt speeds

### Stunning problems: Electric

- Need for minimum stunning current to be agreed upon
- Check effective stun
- Law requires fail safe device equipment not designed yet
- Regaining consciousness
- Re-stun

### Electric – Pigs (1993- survey)

- High current for effective stun
- 19/19 pig abatoirs were using <1.3 amp
- Need for regulation by law (to enable enforcement)
- 36% stunned in the wrong position
- 26% exhibit rhythmic breathing
- Danger of animal regaining consciousness
- Very poor welfare standards on most farms surveyed

### Stunning: Broiler

- Increase current to induce cardiac arrest
- Both carotids to be severed
- Shorten stun-to-stick interval
- Shackling

### Gas stunning problems

- High CO<sub>2</sub>
- Aversive
- Breathlessness & hyperventilation before becoming unconscious

## Animal Welfare problems in Slaughter Plants

- Poorly designed or improper stunning and handling equipment
- Distractions that impede animal movement and cause them to become excited
- Lack of employee training and poor supervision of employees
- Poor maintenance of equipment and facilities
- · Poor condition of animals arriving at the plant

Temple Grandin

## Achieving Humane slaughter without stunning

- Handling of animal prior to slaughter
- Improperly applied stunning methods would be much more stressful than unstunned slaughter
- Problems with prolonged unconsciousness of cattle and calves can be corrected
- Rapid loss of consciousness achieved by:
  - A rapid cutting stroke (95% of all calves collapse almost immediately)
  - Making the cut as close to the jaw as religious law will permit.
- Shackling and hoisting [or worse] can be replaced with humane restraint equipment

## Can the increasing demand be met?

With the pandemic of obesity declared before the pandemic of Avian flu, it is time we help our public health planners by spreading the Islamic ethos of:

- Moderation in what we eat,
- Use of a healthy, balanced diet!
- Wholesome NOT wholesale
- Quality NOT quantity

#### Pork in Halal Chicken

- Undeclared water is a mislabelling issue
- Enforcement slow but at least now effected
- 50% of the samples in these investigations contained pork protein and were labelled HALAL
- Has enforcement tackled this very sensitive issue?

## Pain and distress during exsanguination- 2

.....and subjective indicators, such as behavioural responses and vocalisation, are prevented from being displayed because of the degree of restraint and the severance of the trachea, respectively"

### Need to distinguish between religious requirements from traditional practices

# Making Religious Slaughter more Humane than any other

- Invest in pre-slaughter handling
- Use best available technology
- Slaughter animals un-stunned
- No pain with a very sharp cut
- Release of endorphins if unstressed
- Animal dies on a "high"

## Causes of prolonged sensibility

- · Poor cutting technique,
- Rough handling,
- Excessive pressure applied by the restraint device, or
- Agitated excited animals