LIVESTOCK RESEARCH

International Livestock

Research Institute (ILRI) Adeniyi Adediran

Ethical Meat Processing: Humane Slaughtering and Meat Inspection

Enhance meat quality while prioritizing animal welfare.

The technology focuses on humane slaughtering practices in the meat processing industry. It ensures that animals are killed swiftly and without suffering, adhering



to ethical standards.	ruminant (FAO)	Technology from
This technology is TAAT1 validated.	Scaling readiness: idea maturity	ProPAS
	••••••••••••••••••••••••••••••••••••••	Commodities
Gender assessment	Climate impact	Livestock
Drahlan	Calution.	Sustainable Development Goals
 Problem Animals often face mistreatment during transportation and slaughter, Stress and suffering experienced by animals can 	and humane process. • All stages of the slaughtering and carcass	2 HERO HUNGER I12 RESPONSIVE CONSIDERTION AND PRODUCTION
lead to biochemical changes, affecting the flavor		Categories
and shelf life of the meat. • Many slaughterhouses fail to comply with humane slaughtering regulations,		Transformation, Practices, Agri-food processing
		Tested/adopted in
dressing process are subject to certified meat inspection. Key points to design your project To integrate humane slaughtering and meat inspection technology into your project, follow these steps:		
	technology into your project, follow these steps:	Tested & adopted Adopted Tested Tested Testing ongoing
To integrate humane slaughtering and meat inspection Conduct awareness campaigns on the benefits of hu 	umane slaughtering and improved meat inspection.	Adopted Tested
To integrate humane slaughtering and meat inspection • Conduct awareness campaigns on the benefits of hu • Develop investment and regulatory frameworks with • Provide training for slaughterhouse operators and m • Facilitate access to low-interest credit for modernizing	umane slaughtering and improved meat inspection. public and private entities. neat inspectors. ng facilities.	Adopted Tested Testing ongoing
To integrate humane slaughtering and meat inspection Conduct awareness campaigns on the benefits of ht Develop investment and regulatory frameworks with Provide training for slaughterhouse operators and meating the statement of the st	umane slaughtering and improved meat inspection. public and private entities. neat inspectors.	Adopted Tested Testing ongoing Where it can be used This technology can be used in the colored
To integrate humane slaughtering and meat inspection • Conduct awareness campaigns on the benefits of hu • Develop investment and regulatory frameworks with • Provide training for slaughterhouse operators and m • Facilitate access to low-interest credit for modernizin (Cost: \$\$) 2,000–2,500 USD Goat and sheep slaughter slab	umane slaughtering and improved meat inspection. public and private entities. neat inspectors. ng facilities. ROI: \$\$3 30 % Per animal	Adopted Tested Testing ongoing Where it can be used This technology can be used in the colored
To integrate humane slaughtering and meat inspection • Conduct awareness campaigns on the benefits of hu • Develop investment and regulatory frameworks with • Provide training for slaughterhouse operators and m • Facilitate access to low-interest credit for modernizin (Cost: \$\$) 2,000–2,500 USD Goat and sheep slaughter slab 25–35 %	umane slaughtering and improved meat inspection. public and private entities. neat inspectors. ng facilities. ROI: \$\$\$ 30 % Per animal Per animal	Adopted Tested Testing ongoing Where it can be used This technology can be used in the colored
To integrate humane slaughtering and meat inspection • Conduct awareness campaigns on the benefits of hu • Develop investment and regulatory frameworks with • Provide training for slaughterhouse operators and m • Facilitate access to low-interest credit for modernizin Cost: \$\$ 2,000–2,500 USD Goat and sheep slaughter slab	umane slaughtering and improved meat inspection. public and private entities. neat inspectors. ng facilities. ROI: \$\$3 30 % Per animal	Adopted Tested Testing orgoing Where it can be used This technology can be used in the colored agroecological zones. Image: the test of the test of the test of



Ethical Meat Processing https://taat.africa/ckd Last updated on 22 May 2024, printed on 15 May 2025 Enquiries <u>e-catalogs@taat.africa</u>