

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.



Bleeding of a humanely stunned small ruminant (FAO)



International Livestock Research Institute (ILRI)
Adeniyi Adediran

Technology originally documented by

ProPAS

Commodities

Livestock

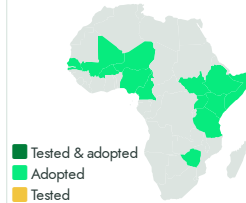
Sustainable Development Goals



Categories

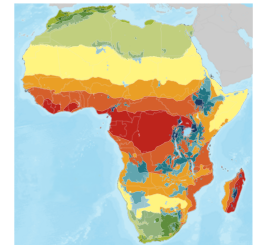
Transformation, Practices,
Agri-food processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Breeders

✓ This technology is **TAAT1 validated**.

8·9



Scaling readiness: idea maturity 8/9; level of use 9/9

Gender assessment 4

Climate impact 5

Problem

- Animals often face mistreatment during transportation and slaughter,
- Stress and suffering experienced by animals can lead to biochemical changes, affecting the flavor and shelf life of the meat.
- Many slaughterhouses fail to comply with humane slaughtering regulations,

Solution

- It advocates for the use of suitable methods and equipment for transporting animals.
- Animals are provided with overnight rest in appropriately sized holding pens.
- Emphasis is placed on bleeding the animal within one minute of unconsciousness, ensuring a swift and humane process.
- All stages of the slaughtering and carcass dressing process are subject to certified meat inspection.

Cost: \$\$\$ **2,000–2,500**

USD

Goat and sheep slaughter slab

25–35 %

Dressed meat value added

ROI: \$\$\$ **30 %**

Per animal



Open source / open access



Ethical Meat Processing

<https://e-catalogs.taatafrica.org/org/technologies/ethical-meat-processing-humane-slaughtering-and-meat-inspection>

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