

## 1: Humane Slaughter? - Humane Facts

*Originally passed in , the law that is enforced today by the USDA Food Safety and Inspection Service (FSIS) was passed as the Humane Slaughter Act of This Act requires the proper treatment and humane handling of all food animals slaughtered in USDA inspected slaughter plants.*

How many animals are slaughtered in the UK? Every year in the UK approximately 2. Animals should always be reared, transported and slaughtered humanely. Which laws protect animals during transport, at livestock markets and at slaughter? As an interested consumer you may wish to have an understanding of how EU and UK legislation protects and regulates the welfare of food animals beyond the farm gate. The Government is responsible for enforcing legislation. The European Union legislates either through Directives or Regulations. Directives may give Member States greater flexibility to enforce higher standards within their own country, but all Member States must enforce the minimum requirements laid down in the Directive. However, it can take several years for the Member States to enact the Directive into their national legislation. Regulations are directly enforceable in all Member States immediately they become law, although there may be provision for Member States to impose higher standards through national legislation. Further details and full access to all the laws mentioned below may be found at <https://www.gov.uk/government/collections/animal-welfare-legislation>: Animals must be fit for the proposed journey and must be transported in such a way that avoids any suffering or infliction of injury. If the journey distance exceeds 65km, drivers are required to hold a certificate of competence. This legislation lays down rules to ensure that all livestock passing through markets are treated humanely. The order enforces provisions for animal handling by trained and competent stockmen, specifications for facilities and equipment and procedures for dealing with casualty animals. The HSA publication Humane Handling of Livestock provides guidance on the humane handling of animals on farm, in markets, during loading and unloading for transport and up to the point of slaughter. Animals bred or kept for the production of meat, skin, fur or other products must be spared any avoidable excitement, pain or suffering during movement, lairaging keeping animals in stalls, pens, covered areas or fields at a slaughterhouse before they are slaughtered, restraint, stunning, slaughter or killing. The Regulation is directly applicable in all EU Member States, but does not prevent Member States from maintaining any national rules aimed at ensuring more extensive protection of animals. How can slaughter be humane? Slaughter can be humane if an animal is protected from avoidable excitement, pain or suffering. To achieve this, the animal must be effectively restrained and then stunned, rendering it insensible to pain, and finally bled rapidly and profusely to ensure death before recovery could occur. If a stunning method does not cause instantaneous insensibility, the stunning must be non-aversive ie must not cause fear, pain or other unpleasant feelings to the animal. Humane slaughter relies on multiple processes; hauliers, operators, stockmen, slaughtermen and equipment must work to their optimum, and in accordance with legislation, in order to ensure high welfare throughout the slaughter chain. The Food Standards Agency FSA is responsible for ensuring legislative compliance with animal health and welfare controls in licenced fresh meat premises within Great Britain. The Food Standards Agency employs Official Veterinarians OVs and Meat Inspectors to ensure slaughterhouse compliance with meat hygiene, animal welfare and other statutory rules. OVs take preventative and corrective actions to ensure compliance, these may include verbal or written non-compliance notices and warnings and, when necessary, recommendations for prosecution. If OVs witness animals arriving at a slaughterhouse showing evidence of poor welfare arising on farm or during transport, they will report the incident to the appropriate enforcement body which will take the necessary investigative action. Major retailers usually require their suppliers to comply with detailed welfare standards specified by the retailers themselves, and employ independent auditors to ensure that their suppliers adhere to these specific welfare standards. How can I know that the meat I buy in supermarkets or at the butchers has come from an animal that was slaughtered humanely? All animals slaughtered in approved slaughterhouses in the UK should have been treated humanely, in accordance with legislation, retailer standards and the welfare policy of individual plants. In addition, there are many farm assurance schemes operating within the UK that lay down animal welfare standards. Producers, hauliers and abattoirs which seek accreditation to a given

scheme must comply with these standards. Retailers frequently specify their own welfare standards to which all their suppliers must adhere. Increasing numbers of consumers are concerned about the welfare of farmed livestock. Details of the majority of farm assurance schemes in the UK can be found online. Ask your butcher or food retailer about the accreditation of their suppliers. Are there any food assurance schemes in the UK which guarantee good welfare standards at slaughter? It would be advisable to research a specific scheme and find out what rules the scheme lays down for animal transport and slaughter, in order to be fully informed of the treatment of the animal whose meat you are intending to consume. How are cattle slaughtered? Adult cattle must be restrained in a stunning pen which is usually a solid-sided metal box with a vertical sliding door at one end to allow the animal to enter. The majority of cattle in the UK are stunned with a captive-bolt pistol. Alternatively cattle are stunned using electricity or stunned and killed using electricity by applying an electric current to the brain and heart simultaneously. If using a captive-bolt, the slaughterman stands on a platform, in front or to one side of the pen and shoots the animal in the head between the eyes and the ears in order to accurately target the brain. The pen side then opens and the unconscious animal rolls out of the pen, is shackled by one hind leg, hoisted on to an overhead conveyor and moved to the bleed area. Here the animal is bled by the severance of all major blood vessels supplying the brain with oxygenated blood. This causes rapid death. The animal dies from loss of blood before it makes any recovery from the percussive stun. How are sheep slaughtered? In large abattoirs, sheep are often mechanically carried to the stunning area in single file in a V-shaped restrainer conveyor. In small plants they are moved in groups to a pen where they are individually stunned. Sheep may be stunned using either electricity or a captive-bolt pistol. Sheep may also be stunned and killed using electricity; this is usually referred to as a head-to-back stun-kill. They are then shackled, hoisted and bled. How are pigs slaughtered? Pigs may be brought to the stunning point in a restrainer conveyor, or be penned in groups and stunned individually using electricity. Carbon dioxide anaesthesia is also used in a number of large abattoirs. The pigs then lose consciousness and must remain in the gas mixture until dead. The animals are then shackled by one hind leg, hoisted and bled. How are poultry slaughtered? Large scale processing plants slaughter poultry using electrical water baths or gas. For electrical waterbath stunning, poultry are unloaded from their transport containers and hung by both legs onto a moving shackle line, which conveys them to the waterbath. This causes the bird to become unconscious. The electrical parameters of the waterbath can be set to either stun the birds or stun and kill them. To ensure all birds die, they are then bled at the neck as soon as possible after they exit the waterbath. For gas killing, poultry are conveyed through a machine which maintains an atmosphere containing proportions of gases that cause the bird to become unconscious and then die. Some machines convey the birds through the gas in their transport containers so there is minimal handling; others unload the birds prior to entry to the controlled atmosphere machine. How are fish slaughtered? What are the humane ways of slaughtering fish? Every year, around the world, millions of farmed fish are slaughtered for human consumption. Science supports the view that fish react to painful stimuli in a similar way to terrestrial livestock. Their welfare should be protected throughout pre-slaughter handling and they should be stunned effectively, causing instantaneous insensibility, before being bled. Traditional methods of killing fish include asphyxiation out of water, exposure to carbon dioxide, exposure to very low temperatures on an ice bed and bleeding without stunning. These procedures take several minutes to induce insensibility and are not humane. Electrical and percussive stunning methods for fish are now becoming more common. Current electrical systems include water bath stunning systems, usually based around either an enclosed pipe system, or alternatively a metal de-watering grid followed by a conveyor belt system which passes fish through electrified water to stun them. Research has been directed at determining optimum electrical parameters for stunning different species, as tolerances vary widely. Percussive stunning of fish has been modernised with the evolution of automated percussive flow-through systems which remove the need for human intervention, and retain the fish in water until the point of stunning. Aquaculture is an expanding industry and there has been considerable research recently to improve welfare at stunning and slaughter. The HSA plays a role in helping industry to apply this research to commercial practice. The publication describes the different slaughter methods used, how higher welfare practices can be implemented and meat quality implications of these methods. For more information about the welfare of farmed fish at

## **METHODS OF SLAUGHTERING ANIMALS pdf**

slaughter, please view the HSA finfish consumer video, found on the HSA homepage.

### 2: US - Food Animal - Humane Methods of Livestock Slaughter | Animal Legal & Historical Center

*The animal has to be alive and healthy, a Muslim has to perform the slaughter in the appropriate ritual manner, and the animal's throat must be cut by a sharp knife severing the carotid artery.*

It is claimed that through this method possible insufficient stunning, which may occur in some cases when using the low-voltage stunning, is avoided. For sheep, goats, pigs and ostriches, during this period the limbs extend the back and head arch and the eyes close. After some 10 or more seconds, muscles gradually relax followed by paddling movements. The electrodes should be removed at this stage as stunning is complete Fig. The electrodes should be in good repair and not corroded. They should be cleaned daily. The operator should be competent to ensure correct positioning and good contact of the electrodes. Passage of electric current through the brain is facilitated by cutting the hair over the site or wetting the electrodes. If the whole face or body is wet, the current may short-circuit the brain. The animal becomes paralysed and unable to vocalise but remains fully conscious. The simplest commercially available electrical stunning units must have a transformer or other electric circuits that will deliver the recommended minimum amperage and voltage required inducing insensibility. Unfortunately in many developing countries, homemade devices for electrical immobilisation are still being used. These may be simple wires attached to the animal or homemade tongs but without transformers to achieve the correct current parameters Fig. Home made stunners plugged directly into the mains are painful to the animals and very dangerous to the operator, as there may be exposed wires. Electric stunning of cattle for large-scale slaughtering. Device is started through remote control once animal has entered stunning box. Generally, electrical stunning of cattle or other large species may result in excessive haemorrhages or spinal fractures due to large muscle spasms. This will be particularly so if unsophisticated technology is used. New Zealand and some other countries have developed modern methods for electrical stunning of cattle to overcome these problems, in particular for beef exports to some Muslim countries or for installation in slaughterhouses in Muslim countries where this method is acceptable Fig. It is not accepted as Halal by Muslims. This renders the animal insensitive to pain but able to recover if the slaughter cut is not made. The heart remains beating. The system is humane, safe for workers and generally accepted as Halal by Muslims. Carbon dioxide gas stunning Fig. However, it is applicable only at large industrial plants, as the sophisticated technical equipment is relatively costly to install. Basically, animals are stunned using various concentrations of CO<sub>2</sub> in air. The acceptability of this method on welfare grounds has been questioned however. For some genetic types of pigs, it may be satisfactory, and for others may be stressful. Currently Argon gas is being tested for stunning purposes. It is assumed that Argon gas may have some advantages over CO<sub>2</sub>, but the costs may be higher. Malpractice in immobilization of livestock The aim of rendering slaughter animals unconscious prior to bleeding is in good slaughterhouse practice achieved by using captive bolt pistols, electrical tongs or CO<sub>2</sub>-gas. For the immobilization of bovines and pigs a blow to the skull with a large-sized hammer used to be a wide-spread method and is still being practised, in particular in developing countries. The method requires only manual force, no maintenance of equipment or spares as cartridges, and is therefore cheap Fig. A blow with the hammer is certainly preferable to no pre-stunning, but it requires a skilled operator. Very often additional blows are needed, if the animal was not hit properly. The hammer method is prone to a high failure rate and should be replaced wherever possible by one of the above-mentioned stunning methods. Particular malpractice can be observed in pig slaughter, when a number of pigs are driven into a stunning pen and indiscriminately treated with hammer blows. Because they move around, many animals are not hit efficiently; they need additional blows or arrive fully conscious at bleeding Fig.

## 3: Humane Slaughter Act - Wikipedia

*Animal slaughter is the killing of animals, usually referring to killing domestic livestock. In general, the animals would be killed for food ; however, they might also be slaughtered for other reasons such as being diseased and unsuitable for consumption.*

Content of the Humane Slaughter Act[ edit ] 7 U. Humane No method of slaughtering or handling in connection with slaughtering shall be deemed to comply with the public policy of the United States unless it is humane. Either of the following two methods of slaughtering and handling are hereby found to be humane a in the case of cattle, calves, horses, mules, sheep, swine, and other livestock, all animals are rendered insensible to pain by a single blow or gunshot or an electrical, chemical or other means that is rapid and effective, before being shackled, hoisted, thrown, cast, or cut. According to the law, animals should be stunned into unconsciousness prior to their slaughter to ensure a death with less suffering than in killing methods used earlier. The most common methods are electrocution and CO2 stunning for swine and captive bolt stunning for cattle, sheep, and goats. Of these methods of electrocution, electronarcosis has been widely acclaimed as the safest, most humane and most reliable as well as the surest way to stun the animal and render them insensitive to pain. Organizations such as the Egyptian Fatwa Committee have mutually agreed to this method when of keeping the standards of Halal a concern. Electronarcosis does not infringe on these standards for Halal. An animal is considered properly stunned when there is no "righting reflex"; that is, the animal must not try to stand up and right itself. Only then can they be considered fully unconscious. They can then proceed down the line, where workers in slaughterhouses can begin the slaughtering of the specified livestock humanely. For religious sects to proceed in the slaughtering of animals under specifically related rituals, they must fall within compliance of the previously mentioned criterion. No religion is exempt and all animals due to be slaughtered must be rendered insensible beforehand. Many religions find these regulations to fall within their own guidelines as appropriate. The two most common religious slaughter methods in the United States are the method of kosher , of the Jewish faith and the method of Halal, of the Muslim faith. Public demand for the act was so great that when asked at a press conference whether he would sign it, President Dwight D. Humphrey was the author of the first humane slaughter bill introduced in the US Congress and chief Senate sponsor of the Federal Humane Slaughter Act, which passed in Officially, slaughtering was not to continue until said cruelty, whether as a result of equipment or of abuses by personnel, was corrected. Bush signed the Farm Bill Public Law into law which contains an amendment section stating that it was "the sense of Congress that the Secretary of Agriculture should fully enforce" the Humane Slaughter Act. In response, I am introducing this resolution that encourages the Secretary of Agriculture to fully enforce current law including the Humane Slaughter Act of , as amended by the Federal Meat Inspection Act in The Humane Slaughter Act requires that animals be rendered insensible to pain before they are slaughtered. However, there are continual reports of alleged non-compliance. For example, the Washington Post has reported that "enforcement records, interviews, videos and worker affidavits describe repeated violations of the Humane Slaughter Act" and "the government took no action against a Texas beef company that was cited 22 times in for violations that include chopping hooves off live cattle. Amendments to Act[ edit ] U. Congressional amendments and legislative authority pertaining to the Humane Slaughter Act of

### 4: Islamic Method of Slaughtering – Department of Halal Certification EU

*No method of slaughtering or handling in connection with slaughtering shall be deemed to comply with the public policy of the United States unless it is humane. Either of the following two methods of slaughtering and handling are hereby found to be humane.*

Halal requires the throat to be cut, severing the artery, vein and windpipe. Blood must be drained. The Arabic word halal means permissible, and the rules of slaughter are based on Islamic law. Blood must be drained out of the carcass. About 40m cattle, sheep, pigs and calves and m poultry birds are killed in British abattoirs each year, according to a Food Standards Agency FSA report two years ago, and one estimate has suggested that m of these animals, including poultry, are killed using the halal method. But contrary to what many assume, most animals killed by halal methods are stunned before slaughter. In many sheep and lambs this is by electronic stunning to the head or in poultry via a water bath electrified with enough power to make them unconscious but not to kill. Another method of stunning that involves cardiac arrest is not allowed under halal rules. In non-halal slaughterhouses, stunned animals are shackled and hoisted above the ground where a slaughterman "sticks" them, cutting their throat or inserting a chest stick close to the heart. Cattle and some sheep and pigs are stunned by a bolt through the brain before being killed. Many poultry are now killed using gas. But they have traditionally been shackled, hung upside down on a production line, moved through electrified water to stun them, then conveyed to a mechanical neck cutter. In halal, however, they are killed by hand. Muslims who oppose any stunning say their method remains the most humane and point out that a number of stunning methods have been banned as being bad for animal welfare. The Jewish method of slaughter called shechita cannot involve pre-slaughter stunning at all. Vets say unstunned cattle take about 20 seconds but up to 2 minutes to lose consciousness, sheep six or seven seconds but up to 20 and poultry seven or eight seconds, but all these times can be far longer. Some European countries, most recently Denmark, have banned slaughter without pre-stunning. The RSPCA and British Veterinary Association are among the groups calling for an end to slaughter without pre-stunning – a move that would mean an end to religious exemptions from European and UK legislation on this element of slaughtering, and also, say campaigners, an end to unnecessary suffering. Campaigners are urging the government to introduce clear labelling to say whether meat is slaughtered by halal methods – an issue which the European Union is already studying. Some Muslims warn that there must be an information campaign beforehand and those who are against any stunning question why, if labelling on the halal method is necessary, why is not for animals slaughtered in other ways, by captive-bolt gun, gassing, electrocution, drowning or "mis-stunning".

### 5: Islamic method of slaughtering animals: Scientific Not Inhumane | The Revival

*The Humane Methods of Slaughter Act is expanded by an amendment requiring that cattle, sheep, swine, goats, horses, mules, and other equines (poultry are not included) imported into the United States for meat be slaughtered humanely.*

The Slaughter of Livestock: A comparison between modern slaughtering techniques and the method mandated in Islam. A look into the prescribed means to render an animal Islamically acceptable to eat, and whether it may be considered as cruelty to animals. Although much less complicated and tedious than Jewish Keshrut, or Jewish dietary laws, Islam does legislate certain rules and regulation in regards to diet. All legislations which deal with this worldly life in Islam are based upon the precept of maximizing benefits and reducing harm, and if the harm of anything exceeds the benefits that might be gained from it, it is generally prohibited in Islam. In them is much sin, and also some benefit for people. The Islamic Method of Slaughtering One of the main legislations in regards to the permissibility of meat is that it must be slaughtered according to the mandates of the religion. Forbidden is any type of animal if it dies of natural cause, strangulation, due to a violent blow, a headlong fall, by the goring of horns, and that which has been partially eaten by wild animals. Rather, in order for meat to be made permissible to eat, it must be slaughtered by a cut through the neck, reaching through the trachea, esophagus, the jugular veins and carotid arteries, without severing the spinal cord. This method is indeed the most humane method to slaughter an animal to make use of its meat. This is also the only method endorsed by the congress of the United States of America, as mentioned in section and b , Chapter 48, Title 7, in which is written the following: The Congress finds that the use of humane methods in the slaughter of livestock prevents needless suffering; results in safer and better working conditions for persons engaged in the slaughtering industry; brings about improvement of products and economies in slaughtering operations; and produces other benefits for producers, processors, and consumers which tend to expedite an orderly flow of livestock and livestock products in interstate and foreign commerce. It is therefore declared to be the policy of the United States that the slaughtering of livestock and the handling of livestock in connection with slaughter shall be carried out only by humane methods. No method of slaughtering or handling in connection with slaughtering shall be deemed to comply with the public policy of the United States unless it is humane. Either of the following two methods of slaughtering and handling are hereby found to be humane: As can be seen above, this method of slaughtering ensures the least amount of pain is felt by the animal at the same time rendering the meat safe to eat. The swift cutting of vessels of the neck disconnects the flow of blood to the nerves in the brain responsible for pain, and thus the animal does not feel pain. The movements and withering that happen to the animal after the cut is made are not due to pain, but due to the contraction and relaxation of the muscles deficient in blood. This movement is also essential in forcing the maximum amount of blood from the body, which is extremely important in order to purify the meat, as remaining blood acts as a medium for microorganisms, in addition to meat remaining fresher for a longer period of time. Also crucial to this factor is the severance of the trachea, esophagus, and the jugular veins in conjunction with the carotid arteries, which cause a rapid gush of blood to flow from the system. Severance of the spinal cord, however, may lead to cardiac arrest, causing the stagnation of blood in the blood vessels due to the damage of nerve fibers leading to the heart. Hazim at the School of Veterinary Medicine, Hanover University, Germany, several electrodes were surgically implanted at various points of the skull of all animals, touching the surface of the brain. After the animals were allowed to recover for several weeks, some animals were slaughtered in the Islamic manner mentioned previously, by the cutting of the trachea, esophagus, the jugular veins and carotid arteries. Other animals were stunned first before slaughtering. During the experiment, an electroencephalograph EEG and an electrocardiogram ECG recorded the condition of the brain and the heart of all animals during the course of slaughter and stunning. The following results were recorded: The first three seconds from the time of Islamic slaughter as recorded on the EEG did not show any change from the graph before slaughter, thus indicating that the animal did not feel any pain during or immediately after the incision. For the following 3 seconds, the EEG recorded a condition of deep sleep "unconsciousness. This is due to the large quantity of blood gushing out from the body. After

the above-mentioned 6 seconds, the EEG recorded zero level, showing no feeling of pain at all. As the brain message EEG dropped to zero level, the heart was still pounding and the body convulsing vigorously a reflex action of the spinal cord driving a maximum amount of blood from the body thus resulting in hygienic meat for the consumer. A look into the modern techniques used in slaughtering and whether it fits the criteria of humane. Modern Stunning Techniques Used Prior to Slaughtering Critics of Islamic and similar Jewish procedures in slaughtering animals oppose the fact that a is not implemented, which calls, though optionally, that animals be stunned before their throats be cut. This is based on the claim that stunning renders the animal insensible to pain, although the more favorable opinion is that it renders the animal easier to control in mass factory-like slaughter houses. Some modern means of stunning are the following: This stunning method is widely used for all farmed animals and rabbits. Gun powder cartridge , compressed air and spring under tension drive bolts through the skull of animals. This type of stunning is widely used for all farmed animals. A mechanically operated instrument delivers a blow to the brain and concusses the brain. Used for cattle, sheep, calves, rabbits. Used for animals difficult to handle such as wild pigs, bison, deer, horses or in emergencies. After stunning animals may be pithed, involving inserting a rod into the cavity made by the bolt to destroy the lower portion of the brain and the upper spinal cord. In all these methods, unconsciousness is caused either by penetration of the skull which causes brain damage or by causing a concussive blow to the brain without penetration. After stunning the animal undergoes sticking which cuts off the blood supply to the brain. After animals are stunned and stuck, they are bled, and it is the bleeding that causes death. The industry requires that the heart should remain beating as long as possible after sticking to ensure that as much blood as possible is removed from the flesh and blood vessels. This apparently maintains the quality of the meat and its keeping potential. Cattle, sheep, goats and ostriches are all stunned using this method. An electric current is then passed through the brain and this supposedly leads to the temporary loss of consciousness. Used for cattle, sheep, pigs, rabbits and goats. An electric current is either sent through the head and body at the same time to span the brain and heart or is sent though the head first and then across the chest or through the head and body at the same time. This is a widely used method of stunning for chickens, turkeys, geese and ducks. In this method, birds are shackled upside-down on a moving conveyor belt that takes them to the electric water bath. In recent years, the strength of the electric current has been raised to ensure the death of the birds by cardiac arrest. Gassing Birds may be stunned using CO<sub>2</sub> and Argon gas while they remain in their crates. Pigs are also gassed using CO<sub>2</sub>. Studies have shown that stunning the animal with the mentioned techniques put the animal through unnecessary pain. The animals were apparently unconscious soon after stunning. EEG showed severe pain immediately after stunning. The hearts of the animal stunned by CBP stopped beating earlier as compared to those of the animals slaughtered according to the Halal method resulting in the retention of more blood in the meat. This in turn is unhygienic for the consumer. Although the animals were rendered unconscious, they felt severe pain from the stunning, a factor not present in the Islamic manner. One of the reasons that most modern methods of slaughtering are not encouraged in Islam is due to the pain felt by the animal. Although there is no specific prohibition of stunning prior to slaughtering of animals in Islam, it remains, after certain studies, that refraining from stunning is always best, due to the following reasons. Pain Islam is a religion which encourages its followers to show mercy to all of creation. It prohibits inflicting unnecessary harm to animals. Even during time of slaughtering, the Prophet said: You wish to kill it many times. If this is not the case, or if the pistol is not positioned correctly, the animal will have to endure the pain of being shot incorrectly, and then will have to face the pain of being shot again, or the claimed pain although not true of being knifed while conscious. If the animal were to have been slaughtered without CBP, there would have been none or minimal pain felt by the animal. In our view, there were far too many cases where penetration had not been at or near the recommended position and also evidence of a considerable number of double shots i. VIVA explains this saying that the stun caused by the electric head-only technique lasts between 20 and 40 seconds whereas the interval between stunning and knifing is as high as 70 seconds for sheep. This means that there are around 5 million sheep that regain consciousness after being electrically stunned before they die of blood loss. Research done at Bristol University has also shown that after an electric stun, sheep may not be able to feel pain; they do, however, experience periods of full awareness. Furthermore, there is no evidence

that the loss of consciousness is immediate, and some people, like neurophysiologist Dr. Harold Hilman, believe that stunning is extremely painful, pointing out that the electrocution of prisoners is used as a torture method in some countries. The animals cannot express this pain by crying out or by moving since the massive electric current paralyzes them. Inadequate stunning also occurs in water bath stunning, especially with ducks and geese, as they tend to raise their heads when entering the water bath and their heads are therefore not fully immersed in the water. This is also the case for sticking, as animals may regain consciousness prior to death. The pain felt by any living being through suffocation, as in the case of gassing, is clear to any person and need not be detailed. What can be observed is that although these methods are supposedly meant to reduce pain, the result is that the animal actually undergoes more pain, both from the initial stunning and from the following actions if stunning is performed inadequately. Again, causing unnecessary pain to animals is prohibited in Islam. Meaning that sharpening the knife in the presence of the animal was equal to killing it. Two more reasons that most modern methods of slaughtering are not encouraged in Islam are issues related with health and the possibility of rendering the animal impermissible to consume. Health Removal of Blood: It is clear that the removal of the maximum amount of blood before death of the animal is crucial to the purity of the meat. In the various methods of stunning, animals may undergo cardiac arrest after stunning, either unintentionally, such as electric head-only stunning, or intentionally, such as electric water bath stunning, in which enough electricity is used to ensure cardiac arrest of poultry. From the results of the experiment of the German University was that the hearts of animals stunned by CBP stopped beating earlier as compared to those of the animals slaughtered according to the Islamic method resulting in the retention of more blood in the meat. All these techniques cause the blood to remain in the vessels, encouraging the spawning of microorganisms. This news is disturbing since the brain tissue and spinal cord are the most infectious parts of an animal with mad cow disease, which causes fatal Swiss cheese like holes in the brain of the infected animal. It is more disturbing to find out that around 30 to 40 percent of American cattle are stunned by pneumatic guns. No remedy for this is available at the moment. Fear of Death In many of these stunning techniques, animals die before they are slaughtered, either unintentionally, such as CBP and electric head-only stunning, or intentionally, such as gassing. This, according to Islam, renders the meat unlawful for human consumption, as it enters the category of carrion meat. Conclusion The legislations of the religion come from a Divine source, the Creator of all that exist, One Whose knowledge of His creation is infinite. This fact necessitates that all things mandated by God in the religion are done so from this Divine Knowledge, and therefore must be ultimate in all ways. Analyzing the legislations mandated and recommended in the religion of Islam will definitely come to show that indeed they are the best and most suitable to any given circumstance, and that they have a common denominator, the maximization of benefits and reduction of harm. As some people classify the Islamic method of slaughter to be cruelty to animals, the reality shows facts quite the opposite. Accusations of animal cruelty should very rightly be focused on those who do not use the Islamic way of slaughtering, but prefer to use those methods which cause pain and agony to the animal and could also very well cause harm to those consuming the meat Sources:

### 6: How to Slaughter Cattle (with Pictures) - wikiHow

*USDA considers humane methods of handling animals and humane slaughter operations a priority, and has a Farm Animal Well Being Task Force to address sound standards for the care, handling, transporting, and slaughter of farm animals.*

Hodges Place of Publication: Federal 1 Country of Origin: The Humane Methods of Slaughter Act HMSA is federal legislation that requires that only humane methods of slaughtering and handling livestock in connection with slaughtering be used. Before being shackled, hoisted, thrown, cast, or cut, livestock animals must be rendered insensible to pain by being gassed, electrocuted, or shot in the head with a firearm or captive bolt stunner. HMSA does not apply to birds or animals killed in ritual slaughter, and lacks a general enforcement provision. Congress declared humane treatment of livestock to be public policy because it prevents needless suffering and improves working conditions, products and economies in the slaughtering industry. HMSA furthers this policy by requiring that only humane methods of slaughtering and handling livestock in connection with slaughtering be used. This is discussed more fully in Section IV. The Secretary of Agriculture designates which methods are practical and humane, taking into account existing methods of slaughter and current scientific knowledge. Acceptable methods to kill or render livestock insensible to pain include the use of carbon dioxide gas, captive bolt stunners, firearms, and electrocution. Stunners that inject compressed air into the cranium may not be used on cattle. Swine, sheep, calves, cattle, and goats may be electrocuted to produce surgical anesthesia a state in which the animal feels no pain or to outright kill them. Carbon dioxide gas may be used to produce surgical anesthesia in sheep and calves, and may be used to kill swine. Such regulations mandate that animals be driven at a normal walking speed with a minimum of excitement and discomfort. Electric prods, canvas slappers, and other tools used to drive animals are allowed, but their use must be kept to a minimum so as to reduce excitement and injury. Excessive use of such devices is prohibited. Anything that could cause injury or unnecessary pain, such as pipes or sharp or pointed objects, may not be used to drive animals. In addition, livestock pens, driveways and ramps must be constructed in such a way so as to prevent injury or pain to the animals by providing secure footing, minimizing sharp corners, being free from sharp or protruding objects or openings, and preventing animals from changing direction while being driven. These regulations prohibit the dragging of conscious nonambulatory livestock. Dying, diseased, and disabled livestock must also be provided with a covered pen to protect them from adverse weather conditions while they await their ultimate fate. If the animals are held overnight, the pens must be large enough for them to lie down. The animals must also have access to water, and must be fed if held for longer than 24 hours. Any person who violates the regulations providing for the humane treatment of nonambulatory livestock may be subject to criminal and civil penalties. In general, the penalty for a knowing violation is a fine or imprisonment, or both. Multiple violations could result in a fine and imprisonment of up to 10 years, or both. For example, it does not address how animals are raised on the farm, David J. HMSA also lacks a general enforcement mechanism. July 29, , but has thus far declined to do so. However, PPIA contains no specific requirement to treat poultry humanely. PPIA also exempts people slaughtering, processing, or transporting their own poultry for their own use, 21 U. Lovvorn, *Animal Law in Action: United States*, 95 S. As a result, a conscious animal may be shackled, hoisted, and have its throat cut if done in observation of religious practices. Lack of an Enforcement Mechanism Finally, HMSA may provide for the enforcement of regulations regarding non-ambulatory livestock, but it lacks a general enforcement provision. Despite the lack of an enforcement statute, inspectors can enforce the regulations by leveraging their authority to halt operations. By doing this, the inspector effectively forces operations to a standstill because rejected equipment, alleyways, pens, and stunning areas may not be used until the inspector is satisfied there will not be a recurrence and removes the tag. Before being shackled, hoisted, thrown, cast, or cut, livestock animals must be rendered insensible to pain by being gassed with carbon dioxide, electrocuted, or shot in the head with a firearm or captive bolt stunner. HMSA has its limits, however. For example, it applies to cattle, calves, horses, mules, sheep, swine, and goats, but not birds or animals killed in ritual slaughter. HMSA also lacks a

general enforcement provision, but inspectors may enforce the regulations by halting operations. The regulations concerning nonambulatory livestock are enforced, however, and violations may result in criminal and civil penalties, such as fines and imprisonment.

### 7: The Slaughter of Livestock: The Islamic Method of Slaughtering – The Deen Show

*The slaughter of animals used for food. Making animal products means killing nonhuman animals. This is pretty obvious in the case of meat, leather, fur, and other products that are made from the flesh of animals.*

This is pretty obvious in the case of meat, leather, fur, and other products that are made from the flesh of animals. But animals are also killed when they are exploited for other purposes such as the production of dairy products and eggs. Younger cows and chickens produce more milk and eggs, and dairy cows and egg-laying hens are killed when exploiting them is less profitable than breeding new animals and exploiting them instead. A small percentage of animals raised for food are raised on small farms rather than factory farms. Defenders of small farms claim that the animals on them are treated better than those on factory farms. However, no matter what conditions they are raised in, farmed animals are all eventually sent to a slaughterhouse to be killed. Death is a harm to animals because, as beings with the capacity for positive experiences, they have an interest in living. In slaughterhouses, animals also experience fear and pain before they die. Some of the torments they undergo are described below, starting with aquatic animals, who make up the majority of farmed animals. Fish farms While it is virtually impossible to capture sentient aquatic animals in the wild without causing them to suffer, we might think things are different for farmed fishes. But they are not much different. The amount and types of suffering that fishes and other aquatic sentient animals endure during their slaughter, and also prior to it, varies from one method to another. But all methods cause significant pain and distress and they all end in death. The methods that are employed to kill fishes include the following: Fishes are taken out of water and slowly suffocate because they can only get oxygen from water through their gills. It can take up to 15 minutes for them to die. Fishes are submerged in ice or in almost frozen water, causing hypothermia and death. Fishes are put in tanks in which the water has high levels of carbon dioxide. Carbon dioxide dissolved in high concentrations in water has a narcotic effect on fishes breathing it. This stuns the fishes, but the process is slow, and as the carbon dioxide begins to affect them, they move around violently and try to escape. Fishes are taken out of the water and, while held manually, their gills or their hearts are cut with a knife so they bleed to death. This process can last between four and 15 minutes or more, during which time the fishes are conscious and struggling, just as other animals would in their situation. There are several stunning methods used. The animals are hit with a wooden or plastic club so they lose consciousness. This method is used with big fishes. Fishes are stabbed with a harpoon that has an electrical connection. Mammals and birds also experience fear and pain, as well as being deprived of their lives. Animals in slaughterhouses also undergo terrible psychological suffering. In addition to the distress of not knowing where they are, they see other animals being killed, and they hear their cries. All this is terribly frightening to them. Transport to killing units During their trip to the slaughterhouse, animals are crowded together and often have little protection from temperature extremes. The animals generally arrive at slaughterhouses in a weakened physical and psychological state. They are hungry, exhausted, and often confused and frightened. When they get to the slaughterhouse, there are other factors that can add to their distress and pain such as slippery floors. If an animal falls, others behind them may be injured as well. Sometimes animals at a slaughterhouse are washed before they are killed. This is often done by pressure washers, which can cause them pain, often in sensitive parts. The temperature of the water can also hurt the animals, and they may find the process very stressful. In addition, animals are often offloaded from trucks and violently forced to move to and from holding pens on the way to their slaughter. Sometimes hooks are used. One slaughterhouse worker reported: If you prod them too much, they have heart attacks. You try to do this by clipping the hipbone. Then you drag him backwards. If the hog collapses near the front of the chute, you shove the meat hook into his cheek and drag him forward. A testimony by another slaughterhouse employee shows this very clearly: Bringing them around the corner and they get stuck up in the doorway, just pull them till their hide be ripped, till the blood just drip on the steel and concrete. Breaking their legs And the cow be crying with its tongue stuck out. They pull him till his neck just pop. Some animals such as pigs and sheeps are often stunned without being immobilized first. The workers simply walk up to the animals and stun or try to stun them using methods such as electric goads. They

do this repeatedly to different animals in the same group. To make the stunning process easier and to protect the workers from possible injuries caused by the animals when they try to escape, larger animals are immobilized before they are stunned and killed. The following methods of immobilization are used. These are enclosed spaces where an animal is placed in order to be stunned. The box is narrow so that the animal cannot turn around, and the floor of the box is rough to prevent slipping or falling. On occasion, the workers fail in the shooting and the animal remains conscious during the hoisting and bleeding. Boxes with a mechanism for restraining the head. These are boxes that have a restraint mechanism which is closed around the neck of the animals, thus restraining their heads. This type of box is mandatory in certain countries whenever animals are stunned using non-penetrative methods, since they require greater precision when shooting in order to be effective. These are automatic rails which lead the animal to the stunning area. The method used to keep birds immobilized while they are stunned is different. They are hoisted upside down on a conveyor belt that brings the animals to stunning tanks, which are described below. The birds are often injured and have their legs or other parts of their bodies broken when they are quickly and sometimes violently grabbed and hung from the belt. A former slaughterhouse employee who later repented and became an animal activist, Virgil Butler, described the situation as follows: The smell is atrocious and the chickens are panicking. Many of them are squawking loudly, some are just sitting there trembling. This can be done by different methods.

**Electronarcosis** This method gives an electric shock to the animals until they are unconscious. Its method of application is different depending on the type of animal. Birds Electronarcosis is the most commonly used method on birds such as chickens, hens, turkeys, geese, and ducks. This process is usually mechanized, with animals hoisted on hooks and dragged through a large tub of electrified water for a few seconds before they get to the next stage in the assembly line where their throats are slit. Studies have shown that this is very painful for the animals. The current runs through the entire body, usually causing a break in the coracoid and the scapula shoulder blade, muscular contractions, and hemorrhages. Also, half of the animals stunned through this system showed ventricular fibrillation. Similar results were obtained in studies carried out in the European Union comparing this method with the gassing method.

**Pigs** In the case of pigs, there are two methods of electronarcosis: Passing electric current through the brain. An electric current is applied directly to the head of the animal with the aim of producing an epileptic attack. The current is induced through tongs composed of two electrodes placed on either side of the head under the ears. Another variant consists of applying one electrode under the jaw and another to the side of the neck behind the ears. When it works, this method will stun the animals for only about 15 seconds, and the animals may regain consciousness before being bled to death, thus suffering not only pain, but also panic and distress. Passing electric current through the brain and hear. This causes a heart attack. This stunning method usually causes death directly by electrocution. One electrode is placed on the forehead or on the groove behind the ear, and another on the back or side of the body, so that the electric current also reaches the heart. These methods require shaving and dampening the area where the electrodes will be placed to allow for the flow of the current. This means that the animal will remain awake during the whole process and will suffer the consequent stress and pain. Additionally, if the distance between the electrodes is very short, cardiac arrest does not occur. The most common discharge equipment is one of low voltage V, applied for several seconds, during which time the animal sometimes suffers from a painful discharge before becoming stunned. In many cases the discharge is not applied according to the directions, which can cause the animal to suffer a generalized and painful paralysis if the discharge is lower, or to suffer bone fractures, ecchymosis, and hemorrhages if the discharge is higher, often without being stunned. But even when they are stunned by the procedure, the animals can suffer pain and fear before losing consciousness. When it is used on cows, electrical stunning is supposed to be carried out in two rounds. A minimum of 1. Also, incorrect positioning of the electrodes can cause fractures in the spine and hemorrhages, among other problems.

**Gassing** This type of stunning is used in many countries. Animals are led into a chamber that is filled with asphyxiating gas: This makes the animals lose consciousness. There is a great variation in the response of the animals subjected to gas, which depends, basically, on genetic factors.

### 8: The slaughter of animals used for food - Animal Ethics

*After stunning the animal is shackled by a hind leg and hoisted above the ground and the slaughter person sticks the animal. Killing of poultry There are two main methods used for the killing of poultry.*

In essence, the methods relate to the manner in which the animal is killed and bled and to some extent dressing and handling prior to use as food. Ritualistic or religious slaughter often requires the animal to be in a state of consciousness at the time it is bled. Some cultures in Africa and Asia also slaughter animals in the conscious state although these do not necessarily carry ritualistic connotations. Where a complete state of unconsciousness is rendered prior to bleeding the process is known as humane slaughtering. Under such practice, the state of unconsciousness and accompanying painlessness is effected either by mechanical, electrical or chemical means in a process called stunning. Stunning also renders the animals motionless thus eliminating excitement and possible cruelty. The following steps are crucial in the application of the method; a

**Stunning** The modern mechanical method of stunning is by shooting, consisting of two forms: Compression stunners with or without penetrating heads, using air not cartridges are also employed in immobilizing livestock. An older method in which a knocking or striking hammer is wielded on the head of the animal is now disallowed in humane practices in some countries, but in extreme and needy cases the hammer can be used to stun small ruminants by a quick blow at the back of the neck. Stunning by electricity is used widely on small animals especially pigs. The simplest mechanism consists of electrodes or probes built in the form of tongs with insulated handles and applied between the ear and eye of the animal for 1-4 secs. About 5-7 secs must elapse before the animal is bled. Chemical stunning is a term applied to the use of carbon dioxide in making animals immobile before bleeding. Like the electrical form, CO<sub>2</sub> stunning, though a costly method, is nevertheless used quite commonly on small livestock including sheep and goats. The animals are led individually or in pairs into a pit, tunnel or a compartment where CO<sub>2</sub> of 65-75 percent optimum 70 percent concentration is released for 60 secs. The animals quickly pass into an unconscious state, but are not suffocated. They are then removed and bled immediately. It is re-emphasized that stunning only deadens consciousness. So life is still manifest including the pumping action of the heart by which blood is forced out of the body facilitating bleeding. A vertical or hanging position is achieved by shackling below the hock of one hind leg and hoisting the animal head down to a convenient height. Alternatively, the animal can be placed horizontally on a concrete slab or a sturdy plastic pallet for bleeding. The actual bleeding operation is made by sticking or inserting the sticking knife through the neck behind the jaw bone and below the first neck bone. The object is to sever the blood vessels of the neck and let out blood. If the sticking is made at a lower position than indicated the oesophagus might be cut and the viscera contaminated. The bleeding should be as complete as possible, the usual time for sheep and goats being about 2 minutes. Insufficient bleeding and slow death could mean that the severance of the neck vessels is incomplete, or specifically that the arteries leading to the head have been missed, having only cut the veins during sticking. Practice and experience, however, perfect the technique. Hoist bleeding is more hygienic and is recommended. It also facilitates collection of blood for further use. This process is called legging. A second step called pelting after the term pelt normally applied to the skins of lambs and other wool or fur-bearing animals involves the removal of the entire skin and preparation of the animal body for evisceration. Tropical sheep and goats have hair not wool on their bodies, thus the term skinning is more appropriate for them. Skinning, like stunning, can be done either in the horizontal or hanging position, the former being more suited to small slaughterhouses and the latter for larger premises with bigger orders and with facilities or equipment for railing the individual carcasses one after another. Hoist Skinning With the animal body in the hoist position, and the skinning knife in hand, legging is commenced at the back of the free unsuspended leg by removing the skin around the hock and working toward the toes Fig. This exposes the tendon on the back leg and the smooth joint just above the toe. The foot is cut off at this joint and the tendon loosened and hung on a hook to suspend the leg. The process is repeated for the other leg while the cuts are continued on the inside of both legs towards the naval region. The body skin is next removed. First an opening is made in the front legs, cutting toward the jaw and continuing over the

brisket to the naval. Using the knife, the brisket is skinned, but from this stage on, the knife is normally not used further. In place of the knife, therefore, skinning is accomplished by fisting or by use of the human fist, forced between the skin and the fell to remove the skin. Fisting also protects the skin from cuts and bruises which otherwise lower its value as a byproduct. The process of fisting begins from the brisket to the navel, then over the sides of the carcass, the rear legs and around the shoulders ending at the forelegs. The latter is skinned in the same manner as the hindleg with the foot being cut off at the breakjoint. To drop the skin off, a cut is made around the tail and bung and below the jaw with a knife. After this the tongue is removed, washed and placed on a hook and the head sectioned at the neck joint.

**Horizontal Skinning** The animal is placed on its back on a flat raised surface, such as a sturdy plastic pallet or a concrete slab. Cutting and fisting then begin at the forelegs, working toward the belly and sides of the animal, ending at the hindlegs. The tendon between the hock and the toes is exposed and loosened and the feet, bung and head cut at the designated points. To avoid contamination of the carcass through accidental cuts or punctures of the stomach and intestines, simple but well-directed steps are followed. For this, it is important that the carcass remains or is placed in the hanging position. The first step in evisceration is to cut around the tied bung or rectum and free it completely from all attachments and drop it in the pelvic cavity. Using the saw or cleaver Fig 2 , the breastbone is cut or chopped along the midline up to its tip. Another cut is made from the cod or udder using the skinning knife down the midline into the breast cut. By practice, the pelvis or lower part of the abdomen is left uncut. The body cavity is entered into to sever the ureter connections to the kidneys while the intestines are loosened up further, then the stomach and intestinal mass also known as the paunch are pushed slightly out of the midline opening. In industrialized countries, the kidneys and spleen are often left in the sheep carcass. At this stage, the liver is held out and severed of its connecting tissues then pulled out together with the freed contents of the abdominal cavity and dropped into a paunch truck. The gall-bladder is cut from the liver, taking care not to spill its bitter contents onto the carcass and spoil the taste of the meat. The final stage in evisceration is the removal of the contents of the chest cavity. By cutting the thin muscle sheet or diaphragm separating this cavity from the belly, the pluck is removed. The carcass is then washed and railed to the inspection bay. The carcass is held still in the suspended position. However, the visceral organs including the head and tongue are placed on hooks in a separate bay while the stomach and intestines remain in the truck. Each carcass is identified with its set of organs for inspection. Inspection is normally carried out by professional veterinarians but in some parts of the world trained public health inspectors are employed. Their duty is to examine the slaughter products for evidence of disease and abnormality and eliminate them from the public meat supply. Conditions of abnormality that should be viewed seriously to quote one U. Nevertheless, expert advice must always be sought in doubtful cases. Less serious cases are however slaughtered separately to enable useful parts of the animal to be salvaged. It is a recommended practice to have separate facilities for holding condemned and retained meat as well as suspect animals. In large industrial plants, condemned meat is destroyed by incineration, although in the smaller slaughterhouses of some developing countries, the burial method serves as a cheaper alternative. Burial pits must be deep, and all material placed in them must be defaced or rendered inedible by use of charcoal dust or lime to prevent possible human and incidentally dog or hyena salvaging. The bleeding must also be complete. This is mandatory in the best-known of ritualistic slaughters, the Halal Islamic , the Kosher Jewish and the Jhakta Sikh methods. In most traditional slaughters, however, there are no fast rules, at least in Africa, hence some of the practices can be modified in the light of accepted conventions. It is quite probable that traditional slaughters represent the fundamental or orthodox practices which have prevailed in human societies throughout the ages and from which all others including the ritualistic and the humane of the present day have been derived. The slaughterer then cuts the throat transversely with a series of strokes half-way deep into the neck. Blood is allowed to drain off until the animal still tightly held is motionless or dies. The head is then severed off completely. The next processes are skinning and evisceration which are not dissimilar to conventional methods, except that they are conducted on the ground with some randomness, especially where the workmen have no experience. Skinning begins with severance of the feet, and together with the head, they are saved for further cleaning and use as food. In evisceration, the organs of the belly, intestines, stomach etc. Some societies do not skin their animals. Instead the animal body together

with the head and feet is singed and scraped of the hair, then scrubbed with a sponge and water to remove residual char and hair. After this they are close-shaved, rewashed and eviscerated. Singeing and scraping the skin in tropical sheep, for instance, is made easier by the fact that these animals have hair not wool. The process naturally increases carcass yield, and evokes flavours highly acceptable to the cultures that use this practice. Traditional slaughtering is fairly common in the rural areas and villages of the developing world. Considering that large numbers of sheep and goats are slaughtered in these places, and that the practice is basically non-ritualistic, one would expect that traditional slaughters would, in time, provide a convenient basis for the modernization of slaughtering procedures in these countries. Derived from the Koran, the law governing Halal slaughter stipulates that the name of Allah or God should be mentioned at the initiation of the operation, and that in the exercise of it, blood must flow out completely from the animal. Islamic practices thus permit animals that are alive only and fully conscious to be slaughtered, as through this complete bleeding can be assured. Among some sects, orientation of the operation toward Mecca, the Holy City of Islam, is demanded in symbolic reinforcement of the reference to Allah. In strict Halal practice, stunning is ruled out since technically it puts the animal in a state of unconsciousness before bleeding. Other Islamic groups in parts of Africa and Asia employ the hammer method of stunning. Slaughters are quickly done - the animal being cast down by a shackling manoeuvre, laid on its back while the neck vessels and passages oesophagus and trachea are severed by a single slash of a sharp knife. Bleeding proceeds to completion, as blood is abhorred in diets. Among domestic stock only cattle, sheep and goats are utilized by Islam as food. Pigs are completely banned and operations involving them are not permitted near those of the accepted species.

## 9: General - Humane Slaughter Association

*slaughtering practices and techniques* Forms of Slaughter Slaughter methods prevailing throughout the world are governed either by tradition, ritual or legislation depending upon the people and the country.

Europe[ edit ] A pig being slaughtered in Italy. Canadian law requires that all federally registered slaughter establishments ensure that all species of food animals are handled and slaughtered humanely. Industry is required to comply with the Meat Inspection Regulations for all animals under their care. The Meat Inspection Regulations define the conditions for the humane slaughter of all species of food animals in federally registered establishments. Some of the provisions contained in the regulations include: The Department for Environment, Food and Rural Affairs Defra is the main governing body responsible for legislation and codes of practice covering animal slaughter in the UK. The use of captive bolt equipment and electrical stunning are approved methods of stunning sheep, goats, cattle and calves for consumption [11] - with the use of gas reserved for swine. This Act requires the proper treatment and humane handling of all food animals slaughtered in USDA inspected slaughter plants. It does not apply to chickens or other birds. These materials in turn are exported or sold to domestic manufacturers of a wide range of industrial and consumer goods such as livestock feed and pet food, soaps, pharmaceuticals, lubricants, plastics, personal care products, and even crayons. It will be considered fit for animal consumption. While keeping religious autonomy, these methods of slaughter, within the United States, are governed by the Humane Slaughter Act and various religion-specific laws, most notably, Shechita and Dhabihah. Buddhism[ edit ] Animal slaughter in Buddhism is not accepted. According to the 1st Pancasila Precept "I undertake the training rule to avoid killing"; however, in practice animal slaughter commonly takes place in majority Buddhist countries and most Buddhists are not vegetarian. In addition, Buddhist monks must eat all foods given to them, including meat. Some Buddhists interpret killing for food as acceptable. Shechita â€” Jewish law for slaughtering animals[ edit ] Shechita slaughter of a chicken Animal slaughter in Judaism falls in accordance to the religious law of Shechita. In preparation, the animal being prepared for slaughter must be considered kosher fit before the act of slaughter can commence and consumed. The basic law of the Shechita process requires the rapid and uninterrupted severance of the major vital organs and vessels. They slit the throat, resulting in a quick drop in blood pressure, restricting blood to the brain. This abrupt loss of pressure results in the rapid and irreversible cessation of consciousness and sensibility to pain a requirement held in high regard by most institutions. To slaughter an animal is to cause it to pass from a living state to a dead state. For the meat to be lawful Halal according to Islam, it must come from an animal which is a member of a lawful species and it must be ritually slaughtered, i. The animal is killed in ways similar to the Jewish ritual with the throat being slit dabh , resulting in a quick drop in blood pressure, restricting blood to the brain. Some people believe sentient beings should not be harmed regardless of the purpose, or that meat production is an insufficient justification for harm. Religious slaughter laws and practices have always been a subject of debate, and the certification and labeling of meat products remain to be standardized. Animal welfare concerns are being addressed to improve slaughter practices by providing more training and new regulations. There are differences between conventional and religious slaughter practices, although both have been criticized on grounds of animal welfare. Concerns about religious slaughter focus on the stress caused during the preparation stages before the slaughtering, pain and distress that may be experienced during and after the neck cutting and the worry of a prolonged period of time of lost brain function during the points between death and preparation if a stunning technique such as electronarcosis is not applied.

A lighthearted tour of the West on a search for the two-story outhouse An American rhetoric Military construction authorization, fiscal year 1970. Project 6. Acrylics in action Dramatic Works and Dialogues (Beckett Short No. 2) Aspecting the cunning one : serving your community Folder 1. Leading curriculum development Biographical sketch of the late Gen. B.J. Sweet. Nice n easy German grammar Motorman Instructor Allies of the Storm Three Babies and a Bargain/Baby Bonus? Error check activation Changing land uses in forestry and agriculture through payments for environmental services Sven Wunder an Discourse as structure and process Transcranial magnetic stimulation in clinical psychiatry Flash photography. Introspection in second language research Augustine, reading, and the self The intelligent use of the microscope. Book 8. Internal Revenue Service. Phenomenology and metaphysics : / Osteomyelitis and osteoradionecrosis Advanced Semiconductor Manufacturing Conference and Workshop Asmc, 1996 Ieee/Semi Urban designe mannual draft Statistics in civil engineering Haven of theheart Premenstrual syndrome drugs and their natural alternatives 20. Quantification of microRNAs, splicing isoforms, and homologous mRNAs with the invader assay Peggy S. Creating new learning experiences on a global scale Pt. 1. Investigation The classical epic tradition My Life and the Paradise Garage P Proconsul and paramountcy in South Africa Encyclopedia of the New York stage, 1930-1940 Spiritual slumber in the church Toefl ibt vocabulary list Answering the question : who am I? The Brave Hebrew Boys Forensic Rehabilitation