Halal Production Requirements: Animal Welfare at Slaughter

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متطلبات رعاية الحيوانات في المسالخ

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مؤتمر الخليج الأول لصناعة الحلال وخدماته
24-26 يناير 2011
فندق هوليداي إن – السالمية – دولة الكويت
Islamic Principles

• Islam - a way of life, prescribed > 1400 years ago
• Governed by Quranic injunctions and Sunnah of the Prophet (pbuh)
• Sentient beings, communities
• Kindness to animals an ethical responsibility
• Avoid pain, stress, cruelty, suffering
• Permission to eat - concession
Dhabah

- Animal or bird must be the one that is permitted
- Clean and hygienic (*Tayyab*)
- Treated well
- Alive, healthy and conscious at the time of slaughter
- Slaughterman – Muslim, trained/licensed
- Knife should be cleaned 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
Animal rights vs. Animal welfare

- **Animal rights:**
  condemn any use of animals for human gain

- **No rights:**
  animals have absolutely no rights (untenable, viewed criminal)

- **Animal Welfare:**
  position somewhere between “middle-of-the-road”, philosophy

- **In practice:** Welfarists vs. Rightists

- **General public “middle-of-the-road”, position**

- **General public - arbiters of the debate**
The Farm Animal Welfare Council (FAWC)

• an independent advisory body to the Government – 1979
• review welfare of farm animals;
• advise Government on legislative or other necessary changes
• can investigate any topic falling within its remit.
• communicate freely
• Publish its advice independently

• Report on the Welfare of Livestock when Slaughtered by Religious Methods 1985


• Report on the Welfare of Farmed Animals at slaughter or killing: Part 2, White Meat Animals 2009
FAWC: Five Freedoms

Welfare ....includes physical and mental state
 ....implies fitness and sense of well-being
 ....must be protected from unnecessary suffering

From Hunger and thirst
From Discomfort
From Pain, injury or disease
To express normal behaviour
From fear and distress
Intensive Farming

Veal Production

- calves taken from their mothers
- 2 ft. wide wooden crate
- Restricted movement
- Undeveloped muscles - tender meat
- Slaughtered at 4 or 5 months age
Welfare at Poultry Farms

- Inside large buildings
- Social and behavioural needs largely ignored
- Unnatural fast growth
- Ready in 5-6 weeks
- Crammed, unable to groom or spread their wings
  - succumb to injury, illness and disease
  - many die before reaching the slaughterhouse
  - Death considered acceptable economic losses
De-beaking (trimming)

FAWC advised Government:

• Beak trimming allowable
• Ban due to end 2010
• Infrared beak treatment preferred choice
• Bird’s genetics and environmental conditions that would make beak trimming unnecessary
Castration & Tail Docking: Animal Welfare Implications

FAWC1994:
- tail docking and castration without anaesthesia or analgesia – painful mutilations

FAWC 2008:
- scale substantial, suffering potential considerable

Recommendations:
- Avoid these mutilations where possible
- Risk analysis of lamb’s health and welfare,
- Consult farm’s veterinary surgeon
- Monitor number of lambs castrated and tail docked
- Implement the Welfare Code
Halalness

• An unblemished lamb is one that has not been docked, castrated, or had its horns removed.

• For the Muslim Festival of Sacrifice, unblemished lambs preferred for slaughter.
Stunning: 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

<table>
<thead>
<tr>
<th>Methods</th>
<th>Terms/Intended Outcome</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Direct Method</td>
<td>• Stun-to-kill</td>
</tr>
<tr>
<td>• Electric:</td>
<td>• Stun-to-stun</td>
</tr>
<tr>
<td>head only,</td>
<td>• Immobilization</td>
</tr>
<tr>
<td>head and body</td>
<td>• Accuracy</td>
</tr>
<tr>
<td>• Captive Bolt</td>
<td>skill</td>
</tr>
<tr>
<td>Penetrative</td>
<td>equipment</td>
</tr>
<tr>
<td>Non-penetrative</td>
<td>• Monitoring</td>
</tr>
<tr>
<td>• Gas (CO2, Argon)</td>
<td>• Corrective action</td>
</tr>
</tbody>
</table>
The Farm Animal Welfare Council (FAWC)

- 2003 Report high profile publicity
- 94 recommendations were made
- The recommendation to ban slaughter without stunning received most publicity
- Halal slaughter data not collected routinely
- Revealed that 90% of Halal slaughter was pre-stunned anyway (based on 1 week’s data 1997)
# Electrical Stunning: Tong position (FAWC 2003)

## Observations

- High error rates (Bristol Uni Survey)
- Inaccurate positioning = inefficient stunning
- Successful stunning depend on:
  - Operator skill
  - Delivery of sufficient current

## Recommendations

- Improve Stunning pen:
  - Layout
  - Design
  - No. of animals handled
- Improve design of both:
  - Electrode and Current flow
- Close monitoring by:
  - Official Veterinary Surgeon
  - Slaughterhouse managers
Animals suffer when stunning goes wrong
Monitoring of Stunning

- Operators rely on the OVS to monitor the stunning operation
- Practice of routine objective assessments uncommon
- Very few spot checks and recording of operator performance
- Initiatives to be welcomed:
  - installation of video cameras in the stunning area
  - objective measurement of the stunning position
- Strongly support widespread use of monitoring devices by
  - slaughterhouse operators and
  - enforcement staff

- **Recommendations**

  *OVS to audit the monitoring of the stunning/killing procedure by slaughterhouse operators*
Achieving Humane Slaughter without Stunning

• Handling of animal before slaughter
• Improperly applied stunning methods are more stressful than un-stunned slaughter
• 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
The Knife

Requirements:

- Definition of sharp knife
- Monitoring on-site to confirm compliance
- Recording: documentation for audit trail
- Training and re-training - records

Considerations:

- Size of knife - at least twice the width of the neck of the animal
- Razor-sharp knives similar to the ones used for kosher slaughter.
- Cutting technique is critical for preventing the animal from reacting to throat incision
- Cut should be made in a single continuous motion
Dilarel: Good Practice Guidelines

The Project:

- EU funded project
- EU Veterinarians/Scientists
- Looked only at AW at RS
- (not conventional slaughter)

Areas covered:
- Restraint
- Head restraint
- Post cut wound management
- Post-cut stun

Guidance:

- Thorough on signs to detect regaining consciousness after reversible stun
- Unable to define objective criteria for ascertaining reversibility of the stun
- Incidental mention of training slaughter men, audit, risk assessment
MCB Consumer Survey – Oct. 2010

Number of participants: 380

- Male: 48%
- Female: 51%
- Unknown: 1%

Graph showing age distribution: 16-29, 30-39, 40-49, 50-59, 60+, and unknown.
MCB Consumer Survey, Oct. 2010

Method of slaughter

Yes
No
Don't know
Unknown

Male
Female
Unknown
Stunning acceptable as Halal?

<table>
<thead>
<tr>
<th></th>
<th>Male</th>
<th>Female</th>
</tr>
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<tbody>
<tr>
<td>No</td>
<td>68</td>
<td>24</td>
</tr>
<tr>
<td>Unsure/no view</td>
<td>24</td>
<td>11</td>
</tr>
<tr>
<td>Yes</td>
<td>11</td>
<td>3</td>
</tr>
<tr>
<td>Unknown</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
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MCB Consumer Survey, Oct. 2010

Stunning acceptable?

- No: 65%
- Unsure/no view: 21%
- Yes: 12%
- Unknown: 2%
Characteristics of non-Halal (Haram)

- A: Prayer not offered
- B: Other animals in proximity to slaughter
- C: If the animal is stunned
- D: Buying from a non-Muslim
- E: Mechanical knife slaughter
- F: If the shopkeeper was Muslim and said it was Halal and you had doubts
- G: Prayer offered by tape
- H: Other
- I: Don’t know
- J: Spoken prayer by person

What does not constitute Halal meat?

Eblex, 2010
Acceptability of Halal Classification Using Stunning Technique
A: Animal should be conscious at time of slaughter
B: AW is important to me
C: Animal unconscious but alive at time of slaughter
D: Not concerned about slaughter methods but about health and safety
E: More concerned with AW than with whether meat is Halal or not.

Eblex, 2010
3% Muslim population in UK
20% lamb consumption
Halal is very important to consumers
Most consumers trust their butcher
“If a Muslim says it is Halal, it is Halal” - 60%
Majority believe animal must be conscious at time of slaughter
Majority of abattoirs stun their lamb
Most butchers do not know if they sell stunned or un-stunned meat
1/3 butchers interviewed never been to an abattoir
The Myth of Humane Slaughter

“Secret filming inside British abattoirs has revealed terrible suffering and many potential breaches of animal welfare laws.”

Animal Aid

- www.animalaid.org.uk/h/n/NEWS/pr_factory//2188//
- http://www.animalaid.org.uk/h/n/NEWS/pr.slaughter/ALL/221//
Animal Aid

Recommendations

• **CCTV**
• Rigorous training of slaughterers
• Retraining & Assessment every three years
• Slaughterhouse prosecutions
• Criteria for ‘fit and proper person’
• FSA should enforce:
  – Animal welfare regulations &
  – Food hygiene legislation.
• Sanctions for welfare breaches

Progress

• CCTV now endorsed
• Legal action
• Nine men suspended
• Slaughter licences revoked
• Discussing AW in slaughterhouses:
  – The industry,
  – government agencies and
  – Veterinary bodies
• Wide media coverage
• Video footage training tool
  (Bristol University)
Accreditation

• UKAS

• National UKAS body

• Equivalent certification/Inspection bodies

• Multi-lateral recognition

• Multi-lateral Agreements to recognise each others’ recognition
Halal in UK: Current status

- RS without stunning is permitted
- Lack of standards, assurance and regulation
- Lacks of monitoring
- Consumer/provider disparity
- Lack of transparency
- Certification wide variation
- Risk assessment and assurance lacking
- Limitation of export of un-stunned meat
- Commercial expediency in preference to consumer requirement
Thank You