**2. Methods of slaughter**

* The chiefof slaughter methods used aredirected to secure maximum bleeding of the slaughter animal.
* The health of the slaughter animals before slaughtering has a profound effect on the bleeding process.
* it is undesirable that animal awaiting slaughter view the slaughtering process.
* The methods of slaughtering vary according to religions and believes in different countries and can be classified into:

1. **Slaughtering while animal being conscious:**
2. Islamic method
3. Jewish method" scicheta"
4. Sikh method (hindu)🡪Jhatka

**A) Islamic method "Halal":**

Includes 3 methods:

1. **Slaughter "Dhabh":**

* Severing the animals trachea, oesophagus and jagular viens.
* Used in cattle, sheep, birds.

1. **Slaying "Nahr":**

* Cutting of the vessels at the base of the neck .
* Used in camels and may be used in cattle.

1. **Stabbing "Aqr":**

* Fatally wounding of unmanageable animal.
* Used for wild animals which are lawful to hunt.

**Halal meats that are allowable to Muslims to eat:**

According to the verses of the Holy Quran, it is forbidden for the muslims to eat the following:

* Carrion = dead animal meat, Shed blood, Pork
* Animal dedicated to any other than Allah.

According to verse 173, Al Baqarah& el Maedah, verses 3 -5- 95 & 96.

"إنما حرم عليكم الميتة والدم ولحم الخنزير وما أهل به لغير الله" البقرة- آية 173.

" حرمت عليكم الميتة والدم ولحم الخنزير وما أهل لغير الله به و المنخنقة و الموقوذة والمتردية و النطيحة وما أكل السبع إلا ما ذكيتم وما ذبح علي النصب " المائدة - آية 3

"Strangled , Fatally beaten , Fallen from a height , Horn butted

Devoured by wild beasts, Sacrificed to idol"

* اليوم أحل لكم الطيبات وطعام الذين أوتوا الكتاب حل لكم وطعامكم حل لهم" المائدة -آية 5. "

Slaughtered animals of all Non-Ketabians.

"يا أيها الذين آمنوا لا تقتلوا الصيد و أنتم حرم " المائدة – آية 95

* " For whom are believing, do not kill hunting animals while you are horom"

"أحل لكم صيد البحر وطعامه متاعاً لكم وللسيارة وحرم عليكم صيد البر ما دمتم حرما و اتقوا الله الذي إليه تحشرون" المائدة – آية 96.

* Hunting animals for the person who intended to perform the Haj

عن أبي يعلي عن رسول الله صلي الله عليه وسلم قال " إن الله قد كتب الإحسان في كل شئ فإذا قتلتم فأحسنوا القتلة و إذا ذبحتم فأحسنوا الذبحة.فإذا كان يوم نحر أحدكم فليحد شفيرته و ليرح ذبيحته" صدق رسول الله صلي الله عليه وسلم.

According to Islamic religion the animals at the time of slaughtering must be well rested and the following principles must be carried out during slaughtering:

1. The animals awaiting slaughtering must be fed and watered.
2. The rested animal must be feasted, lied on the ground the head of the animal be facing the [Qiblah](https://en.wikipedia.org/wiki/Qiblah" \o "Qiblah), slaughtering must not carried out in front of other animals awaiting slaughter.
3. The head then stretched backward on the horns, then the name of "Allah" must be mentioned" In the name of Allah, Allah is the greater", and the butcher make the slaughter cut ,using a sharp knife, in the neck behind the larynx where the two jagular veins, esophagus and trachea were cut.
4. The knife must be pressed down vertically but drawn across the neck horizontally.
5. The slaughter cut must be continuous and not interrupted.
6. The slaughter cut must be free and exposed with no stab, laceration or tearing of the tissues.
7. The dressing of the carcass must be done only after completion of the bleeding process and complete death of the animal.
8. Slaughtering of the camel done in standing position and the left forelimb is feasted, then the slaughter cut is made in the lower part of the neck.

**B) The Jewish method:" schicheta"الشحيطه**

The Jewish method is similar to the Islamic method with exception of that:

* Animals admitted to Jewish slaughter must be alive, healthy and free from injury🡪Stunning is forebidden.
* Forbidden food for Jewish; pigs, camel, blood, flesh of dead animal, animal which exhibits no movement after slaughter (terepha).
* Meat fit for Jewish consumption called " Kosher" stamped by a sealer "shomer"
* There is a particular person who is appointed to slaughter called "schochet".
* The slaughter cut is made 5 fingers width from the larynx and with a razor - very sharp, long knife (twice width of the neck 35-50cm long), without any notch "chalaf" , has to be examined before the slaughter of each animal.
* There are 5 principle points of schicheta in their traditional order:

1. The neck incision should be completed without rest or pressure, schochet catches the knife with 5 fingers without touching the blade.
2. The slaughter action done by moving the knife forward and backward only until it reach the cervical vertebrae.
3. The knife must be seen during the action of slaughtering.
4. The slaughtered animal which exhibit no movement during or after slaughtering process is called "trepha" or non kosher unfit for Jew.
5. Carcass fit for Jewish consumption called kosher meat and must be "meat proged" by removing the blood vessels of the forequarters until the 12th ribs.

* While the hind quarters which contain more than 50 blood vessels is difficult to be removed 🡪 the hind quarters are rarely consumed by Jewish people, in the U.S they sold to Muslims who accepted as "halal". While, in [Israel](https://en.wikipedia.org/wiki/Israel), specially trained men are hired to prepare the hindquarters for sale as kosher.
* There is also a biblical prohibition against eating the [sciatic nerve](https://en.wikipedia.org/wiki/Sciatic_nerve), so that, too, is removed.
* The [Torah](https://en.wikipedia.org/wiki/Torah) prohibits the eating of certain fats, so they must be removed from the animal.

The meat then cut, washed and salted for one hour, washed again with running water then allowed to be consumed within 3 days.

The slaughter place must be cleaned, sheep must be chaired and poultry must be defeathered.

N.B: Laws in Swedish land, Norway and Iceland has prohibited "Schicheta".

**Slaughter restraining system:** used for Kosher and Halal slaughter.

* Developed to overcome the pain and distress associated with shackling & hoisting of conscious cattle.
* Shackling and hoisting conscious cattle is forbidden in most western countries, kosher is exempt from this.

1. Weinberg restraint pen: the animal is rotated 180o 🡪 significant distress🡪 banned in some countries.
2. Facomia pen: version of Weinberg , induce less distress (45-90 o. mandatory used by Netherlands for slaughter without stunning.
3. Cincinnati-Boss pen: is much less stressful

* Restrainer systems have been used in the US for both conventional and religious slaughter. The animal is conveyed along a double rail above which is a head cage which positions the head upwards for the neck cut.
* Manual restraining used for sheep slaughter without pre-stunning.

**Time required for insensibility after cutting major blood vessels:**

Sheep🡪 20 sec. Pigs 🡪 25 sec.

Cattle 🡪 2 minutes Calves 🡪 up to 5 min.

The important issue is whether or not the animal is suffering pain following cutting of the carotids and jugulars. Gibson et al (2009) suggest that in cattle, they suffer pain.

**Islamic slaughter:**

Animals must not be slaughtered in sight of others.

Those to be killed must be fed and watered.

Use sharp knife is regarded as painless.

Rapid loss of blood is said to produce immediate insensibility.

In some instances, stunning with electricity or captive bolt pistol is allowed, as long as the heart still beaten after stunning.

0.5-0.9 A for 3 sec. for sheep & 2.5 A for cattle, cutting done within 10 sec.

Poultry are usually manually restrained or using cones of suitable size before neck cutting 🡪 loss of consciousness in 12-15 sec. up to 26 sec.

**Advantages of slaughter without stunning:**

1. Bleeding is more complete than other methods.
2. Low losses compared with stunning methods where faults may cause the animal to die before cutting, or cause ill-bled carcasses🡪 trimming due to muscle splashing.
3. Low cost of instrument and maintenance of equipment.

**C. Sikh method (hindu);**

In which buffaloes, sheep and goat are decapitated by one stroke of a sword.

**D. The slaughter of pigs:**

The knife is inserted in the midline of the neck at the depression of the sternum and then pushed forward to sever the anterior vena cava at the entrance of the chest.

**E. Mangholian slaughter:**

Stabbing the animal 🡪 bleeding and blood collected in the abdominal cavity is used for blood sausage.

Also, African countries have traditional and ritual methods of slaughter.