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# Slaughter Without Stunning And Food Labeling Briefing Note

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European, Domestic and International Frameworks  
The Ethics of Killing Animals  
Incorporating Science, Economics, and Sociology in Developing Sanitary and Phytosanitary Standards in International Trade  
Animal Welfare and Meat Production  
Advances in Agricultural Animal Welfare  
Poultry Meat Processing and Quality  
Food Values in Europe  
الحلال والحرام في الإسلام  
Evaluation and Control of Meat Quality in Pigs  
Food contamination  
Animal Welfare at Slaughter in Member States  
Irish Food Law  
The Slaughter of Animals for Food  
Preparation and Processing of Religious and Cultural Foods  
Professionals in food chains  
Halal Food  
Veterinary Ethics  
Religion, regulation, consumption

Food futures: ethics, science and culture  
Food Safety Control in the Poultry Industry  
The Welfare of Cattle  
Overview Report  
Private food law  
Islam, Politics and Markets in Global Perspective  
Halal Food Production  
Killing It  
The Halal Food Handbook  
Sustainable Meat Production and Processing  
Governing food chains through contract law, self-regulation, private standards, audits and certification schemes  
Shechita in the Light of the Year 2000  
Meat Inspection and Control in the Slaughterhouse  
My Year Killing to Eat  
Navigating Tough Cases  
Bringing Theory and Practice Together  
The Slaughter of Farmed Animals  
Halal Matters  
Welfare of production animals: assessment and management of risks  
The Welfare of Fish  
The Lawful and the Prohibited in Islam

*Slaughter  
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Stunning  
And Food  
Labeling  
Briefing  
Note*

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**STARK CONRAD**

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European, Domestic  
and International  
Frameworks

Bloomsbury Publishing

This book offers fresh perspectives on issues of food justice. The chapters emerged from a series of annual workshops on food justice held at Michigan State University between 2013 and 2015, which brought together a wide variety of interested people to learn from and work with each other. Food justice can be studied from such diverse perspectives as philosophy, anthropology, economics, gender and sexuality studies, geography, history, literary criticism, philosophy and sociology as well as the human dimensions of agricultural and environmental sciences. As such, interdisciplinary workshops are a much-needed vehicle to

improve our understanding of the subject, which is at the center of a vibrant and growing discourse not only among academics from a wide range of disciplines but also among policy makers and community activists. The book includes their perspectives, offering a wide range of approaches to and conceptions of food justice in a variety of contexts. This invaluable work requires readers to cross boundaries and be open to new ideas based on different assumptions.

[The Ethics of Killing Animals](#) Bloomsbury Publishing

The Committee agrees that Ministers must be responsible for policy, but there was confusion about where

responsibility lay for responding to the horse meat discovery and urges the Government to reconsider the machinery of government changes it made in 2010 and make the FSA one step removed from the Government departments it reports to. Those responsible for the horsemeat scandal must be identified and prosecuted in order to restore consumer confidence in the UK's frozen meat sector. There was also surprise at the comparatively large number of horse carcasses from the UK which tested positive for the veterinary drug bute. A newly introduced system for testing horses for bute before they are released to the food

system must continue with government and industry sharing the cost. The Committee also recommends: the Food Standards Agency must be more effective and given powers to compel industry to carry out food testing when needed; large retailers must carry out regular DNA testing of meat ingredients for frozen and processed meat products, with the costs borne by industry; all test results must be submitted to the FSA and a summary published on the retailers' website; the present system for issuing horse passports must change and a single national database be established in all EU Member States; the FSA should have powers to ensure all local authorities carry

out some food sampling each year; local authorities should adopt targeted sampling without requiring intelligence to support it; the Government should ensure there are sufficient, properly trained public analysts in the UK

**Incorporating Science, Economics, and Sociology in Developing Sanitary and Phytosanitary Standards in International Trade**

5m Books Ltd  
Winner of two 2017 Guild of Food Writers Awards: best Food Book Award and the Campaigning and Investigative Food Work Award Shortlisted for the 2017 Fortnum & Mason Food Book of the Year A BBC Radio 4 Food Programme Book of the Year 2016 A

Guardian Book of the Year 2016 We should all know exactly where our meat comes from. But what if you took this modern-day maxim to its logical conclusion and only ate animals you killed yourself? Louise Gray decides to be an ethical carnivore and learn to stalk, shoot and fish. Starting small, Louise shucks oysters and catches a trout. As she begins to reconnect with nature, she befriends countrymen and women who can teach her to shoot pigeons, rabbits and red deer. Louise begins to look into how meat is processed, including the beef in our burgers, cheap chicken, supermarket bacon and farmed fish. She investigates halal slaughter and visits

abattoirs to ask whether new technology can make eating meat more humane. Delving into alternative food cultures, Louise finds herself sourcing roadkill and cooking a squirrel stir-fry, and she explores eating other sources of protein like in vitro meat, insects and plant-based options. With the global demand for meat growing, Louise argues that eating less meat should be an essential part of fighting climate change for all of us. Her writing on nature, food and the environment is full of humour, while never shying from the hard facts. Louise gets to the heart of modern anxieties about where our meat comes from, asking an important

question for our time – is it possible to be an ethical carnivore?

### **Animal Welfare and Meat Production**

Springer

Advances in Agricultural Animal Welfare fully explores developments in the key areas of agricultural animal welfare assessment and improvement. Analyzing current topical issues, as well as reviewing the historical welfare issues, the volume is a comprehensive review of the field. Divided into five sections, the book opens in Part One by reviewing advances in animal welfare science, examining cognitive psychology, genetics and genomics. Part Two then looks at transdisciplinary research in animal

welfare, with coverage of bioethics, welfare and sustainability from both environmental and food safety perspectives. Part Three explores the process of translating science into policy and practice, followed by discussion on the global achievability of welfare standards in Part Four. Finally, Part Five highlights some emerging issues in agricultural animal welfare. This book is an essential part of the wider ranging series *Advances in Farm Animal Welfare*, with coverage of cattle, sheep, pigs, poultry and aquaculture. With its expert editor and international team of contributors, *Advances in Agricultural Animal Welfare* is a key reference tool for welfare research

scientists and students, practicing vets involved in welfare assessment, and indeed anyone with a professional interest in the welfare of agricultural animals. Provides in-depth reviews of emerging topics, research and applications in agricultural animal welfare Provides coverage of topics important to all agricultural animals and complements the wider series, *Agricultural Animal Welfare*, which will provide comprehensive coverage of animal welfare of the world's major farmed animals Edited by a world leading animal welfare academic, with contributions from a writing team of both leading academics and practitioners

Advances in  
Agricultural Animal  
Welfare CRC Press

The welfare of production animals at slaughter is a major veterinary concern, with debate on questions such as the degree of stunning required, how sentient animals are of their surroundings, slaughterhouse conditions, and how quickly animals lose consciousness after having their throats cut in religious slaughter practices. This research monograph provides a thoroughly scientific evidence-based account of the physiology and behaviour of animals for slaughter, analysis of the different killing methods, legislation and operating procedures, lairage and movement, as well

as depopulation and handling. Animal Welfare at Slaughter is mainly aimed at animal welfare officers and policy makers, veterinary and meat inspectors and slaughterhouse auditors. However, this will also be a reliable resource for veterinary and animal science students, and the informed public. The Animal Welfare series covers current topics in animal welfare, to further research and inform the scientific, policy-making, and farming communities. \*\*\* "This well-referenced book is divided into 14 chapters written by 21 contributors. Black and white photographs and illustrations are used to highlight key points, and many chapters contain 'toolboxes' for



the evaluation and improvement of animal welfare. ...provides excellent information and guidance. It will be a useful reference for anyone interested in welfare issues associated with animal slaughter. --Journal of the American Veterinary Medical Association, Vol. 251, No. 12, December 15, 2017 (Series: Animal Welfare in Practice) [Subject: Agricultural Science, Veterinary Science, Animal Welfare, Farming]  
Poultry Meat Processing and Quality  
Wageningen Academic Publishers  
Preparation and Processing of Religious and Cultural Foods covers the production and processing of foods from major religions, focusing on the intersection of

religion, science and cultural perceptions in the production and processing of modern religious and vegetarian foods. Quality control and authentication technologies are looked at in-depth, while nutrition, antioxidants, aging, hygiene and other long-term health factors are presented from a scientific standpoint. Bringing together the top scientific researchers on this essential topic of importance to a huge percentage of the world's population, this book is ideal for food company innovation and R&D managers, producers and processers of religious foods. Religious groups have often been slow in implementing recent science and technology

breakthroughs employed in the preparation, processing and packaging of various foods. This book provides a culturally sensitive coverage of these areas with an aim to encourage advancement. Covers the production and processing of major religious foods, namely Muslim, Christian, Jewish, Hindu and Buddhist Presents nutritional, antioxidant, aging, hygiene and other long-term health factors from a scientific standpoint Encourages advancement in the preparation, processing and packaging of religious foods using information cultivated from top scientific researchers in the field  
*Food Values in Europe*  
 Bloomsbury Publishing

Meat inspection, meat hygiene and official control tasks in the slaughterhouse have always been of major importance in the meat industry, and are intimately related with animal diseases and animal welfare. The history of meat inspection has largely been a success story. Huge steps have been taken over more than a century to prevent the transmission of pathogenic organisms and contagious diseases from animals to humans. Various factors influence the quality and safety of meat including public health hazards (zoonotic pathogens, chemical substances and veterinary drugs), animal health and welfare issues during transport and slaughter. Meat

inspection is one of the most important programs in improving food safety, and its scope has enlarged considerably over the last decades. Globalization has affected the complexity of the modern meat chain and has provided possibilities for food fraud and unfair competition. During the last two decades many food fraud cases have been reported, which have caused concern among consumers and the industry. Subsequently meat inspection is faced with new challenges. Meat Inspection and Control in the Slaughterhouse is an up-to-date reference book that responds to these changes and reflects the continued

importance of meat inspection for the food industry. The contributors to this book are all international experts in the areas of meat inspection and the official controls limited to slaughterhouses, providing a rare insight into the international meat trade. This book will be of importance to students, professionals and members of the research community worldwide who aim to improve standards of meat inspection procedures and food safety.

الحلال والحرام في الإسلام

CABI

This overview report is on a series of 13 audits by the Food and Veterinary Office on the official controls and other measures taken by Competent Authorities to

implement Council Regulation (EC) No 1099/2009 (hereafter "the Regulation"). The objective of the audits was to evaluate the effectiveness of official controls on business operators to ensure animals are spared any avoidable pain, distress, or suffering during their killing and related operations as required by the Regulation. The overview report concludes that changes made by food business operators in response to their new responsibilities have been more successful in improving animal welfare where guides to good practice were available and where official controls were adapted to focus on operator's procedures and records. Official controls have an active

role in improving the compliance of food business operator's procedures and activities as evidenced by the fact that gaps found in operator's procedures occurred mostly where an audit approach had not been adopted as part of official controls. As observed for waterbath stunning of poultry, official controls based on assessment of specific risk factors linked to animal welfare and good reporting systems allow competent authorities to target their controls better and to improve operator's compliance in a difficult area. The availability of guides to good practice in the specific sector also plays an important role in achieving compliance. There are

wide variations in the way Member States have operated the derogation for slaughter without stunning, as the Regulation allows flexibility for Member States to decide the level of the Competent Authority which grants the derogation and how such operations are subsequently administered. ^The correlation between the FVO desk study and audits indicates that authorities with better documented control procedures (i.e. The Netherlands and Poland) had a better level of preparedness which translated into better compliance by food business operators. The report makes recommendations to all Member States as a result of the lessons

learned from the most common and significant non-compliances seen and makes suggestions which could help implement best practices for controls of Council Regulation (EC) No 1099/2009 on the protection of animals at the time of killing and thus improve the welfare of animals.

### **Evaluation and Control of Meat Quality in Pigs**

The Other Press  
What can a focus on “food projects” in Europe tell us about contemporary social processes and cultural debates? Valeria Siniscalchi and Krista Harper show how food becomes a marker of identity and resistance to social exclusion, and how food values become tools for transforming power

dynamics at the local level and beyond. Through the comparison of food-centered movements across Europe, the book explains how these forms of mobilization express ideologies as well as economic and political objectives. The chapters use an ethnographic approach to focus on the transformation of values carried by individuals and groups in relation to food in Portugal, Greece, Latvia, Moldova, Denmark, the UK, Italy, and France. Contributors analyze food values, as expressed in daily life and livelihoods, through specific practices of production, exchange, and consumption. Topics covered include

Prague's urban agricultural scene, the perception of poverty in Moldova, shepherds' protests in Sardinia, and organic food cooperatives in Catalonia.

### **Food contamination**

CABI

Food is at the centre of human existence. We eat every day, not only to satisfy our physical needs but also as part of cultural and social interaction. Food choices and markets shape the agricultural landscape and the cities we live in.

Whereas what we choose to eat and feed our family is part of who we are, a growing number of actors compete to influence our food habits, through marketing strategies and nutritional advice. And ethical considerations

are coupled with every choice over food - whether related to production, distribution, consumption, food waste, policy in general, marketing or advice. Given the variety of implications the 'food problem' entails, the construction of an inclusive society must redirect the concerns about food in the present to the imagination of future alternatives. The search for innovative solutions calls for multidisciplinary critical enquiry - and utopian thinking will be instrumental in that regard. This book brings together work by scholars in a wide range of disciplines addressing many different topics related to food futures. Topics

covered include food and literature, food waste, food communication, food policy, corporate social responsibility and public procurement in food supply, responsible research and innovation in food production as well as sustainability and animal ethics and welfare.

*Animal Welfare at Slaughter in Member States* Springer

Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection

provides an authoritative review of the key issues affecting poultry meat quality in production and processing. The book begins by establishing consumer requirements for meat quality, before examining the influence of breeding and husbandry, and techniques for stunning and slaughter of poultry. Chapters 5 and 6 look at primary and secondary processing and Chapters 7, 8 and 9 discuss packaging, refrigeration and other preservation techniques. There are also chapters on microbial hazards and chemical residues in poultry. Quality management issues are reviewed in the final group of chapters, including shelf-life and spoilage, measuring

quality parameters and ways of maintaining safety and maximising quality. Poultry meat processing and quality is an essential reference book for technical managers in the Poultry Industry and anyone engaged in teaching or research on poultry meat production. An essential reference for the entire poultry meat industry Reviews the key issues affecting poultry meat quality in production and processing Extensive analysis of poultry meat safety issues [Irish Food Law](#) Penguin Books "It is essential reading for students and practitioners in animal welfare and animal science, and will also be of interest to readers in meat, veterinary and food



sciences, and applied ethology."--BOOK JACKET.

*The Slaughter of Animals for Food* The Halal Food Handbook Since its first publication in 1960, this famous work by Yusuf al-Qaradawi has enjoyed a huge readership in the Muslim world, and has been translated into many languages. It dispels the ambiguities surrounding the Shari'ah to fulfil the essential needs of the Muslims in this age. It clarifies the ḥalāl (lawful) and why it is ḥalāl, and the ḥarām (prohibited) and why it is ḥarām, referring to the Qur'an and the Sunnah of the Prophet. It answers questions which may face the Muslims today, and refutes the ambiguities and lies about Islam.

Dr al-Qaradawi delves into the authentic references in Islamic jurisprudence, extracting judgements of interest to contemporary Muslims in the areas of worship, business dealings, family life, food and drink, dress and ornaments, patterns of behaviour, individual and group relations, family and social ethics, habits and social customs.

**Preparation and Processing of Religious and Cultural Foods** CRC Press

Slaughterhouse is the first book of its kind to explore the impact that unprecedented changes in the meatpacking industry over the last twenty-five years — particularly industry consolidation,

increased line speeds, and deregulation — have had on workers, animals, and consumers. It is also the first time ever that workers have spoken publicly about what's really taking place behind the closed doors of America's slaughterhouses. In this new paperback edition, author Gail A. Eisnitz brings the story up to date since the book's original publication. She describes the ongoing efforts by the Humane Farming Association to improve conditions in the meatpacking industry, media exposés that have prompted reforms resulting in multimillion dollar appropriations by Congress to try to enforce federal inspection laws, and a favorable decision by

the Supreme Court to block construction of what was slated to be one of the largest hog factory farms in the country. Nonetheless, Eisnitz makes it clear that abuses continue and much work still needs to be done.

**Professionals in food chains** Prometheus Books

This book, the fifth in the series 'Food Safety Assurance and Veterinary Public Health', has been conceived by a total of 33 internationally recognised experts from 11 different countries in Europe and from the USA, Canada and Australia, with backgrounds ranging from veterinary medicine, animal science, biology and microbiology to psychology, philosophy and ethics. It provides

an up-to-date overview of the science of animal welfare and its assessment, of options for the assessment and management of risks for the welfare of production animals, and of the ramifications these may have for the safety of foods of animal origin. This volume is targeted at veterinary practitioners, official veterinarians in a control function, animal and food scientists, welfare scientists, students in animal welfare, auditing and inspection officials and risk managers at all levels of animal production. Other publications in the Food Safety Assurance and Veterinary Public Health series are: \*

Volume 1. Food safety

assurance in the pre-harvest phase \*

Volume 2. Safety assurance during food processing \*

Volume 3. Risk management strategies: monitoring and surveillance \*

Volume 4. Towards a risk-based chain control

**Halal Food** Routledge  
The Halal Food Handbook John Wiley & Sons

**Veterinary Ethics** Wageningen Academic Publishers

Food trucks announcing "halal" proliferate in many urban areas but how many non-Muslims know what this means, other than cheap lunch? Here Middle Eastern historians Febe Armanios and Bogac Ergene provide an accessible introduction to halal (permissible) food in the Islamic

tradition, exploring what halal food means to Muslims and how its legal and cultural interpretations have changed in different geographies up to the present day. Historically, Muslims used food to define their identities in relation to co-believers and non-Muslims. Food taboos are rooted in the Quran and prophetic customs, as well as writings from various periods and geographical settings. As in Judaism and among certain Christian sects, Islamic food traditions make distinctions between clean and impure, and dietary choices and food preparation reflect how believers think about broader issues. Traditionally, most halal interpretations focused

on animal slaughter and the consumption of intoxicants. Muslims today, however, must also contend with an array of manufactured food products--yogurts, chocolates, cheeses, candies, and sodas--filled with unknown additives and fillers. To help consumers navigate the new halal marketplace, certifying agencies, government and non-government bodies, and global businesses vie to meet increased demands for food piety. At the same time, blogs, cookbooks, restaurants, and social media apps have proliferated, while animal rights and eco-conscious activists seek to recover halal's more wholesome and ethical inclinations. Covering practices from the Middle East and North Africa to

South Asia, Europe, and North America, this timely book is for anyone curious about the history of halal food and its place in the modern world. *Religion, regulation, consumption* Elsevier A unique handbook providing a set of good practice standards for both producers and consumers of Halal food This accessible, authoritative book covers all aspects of Halal from its origins through to how we expect Halal to develop in the coming years. It explains what Halal is, where it came from, how it is practiced, and by whom. In addition to putting Halal in a religious and cultural context, the book provides practical standards for those working in the Halal trade. It explains why

there are so many different interpretations of Halal and why this needs to be resolved if international trade is to be developed. Each chapter in *The Halal Food Handbook* is written by leading experts in their particular field of study. The first one discusses how regulatory bodies have failed to stem the miss selling and adulteration of Halal foods. The next chapters cover the slaughter process and issues around good practice. The book then looks at regulators—covering Sharia law, UK national laws, and the EU—and outlines the legal framework for enforcing the law. It also compares and contrasts different types of religious

slaughter for faith foods; examines attempts to set an international standard for trade; and discusses pork adulteration in Halal foods. The final chapter covers other aspects of Halal, including cosmetics, tourism, lifestyle, and banking, and finishes with a look at what the future holds for Halal. Written and edited by leading international experts in Halal who are backed by the Muslim Council of Britain Presents a set of good practice standards for both producers and consumers of Halal food Covers the complexity of the political, legal, and practical dimensions of Halal food production The Halal Food Handbook will appeal to a wide audience,

including abattoirs, manufacturers, retailers, regulators, academics, public bodies catering for Muslims, and the broader Muslim community. Food futures: ethics, science and culture Bloomsbury Publishing The rapid expansion of international trade has brought to the fore issues of conflicting national regulations in the area of plant, animal, and human health. These problems include the concern that regulations designed to protect health can also be used for protection of domestic producers against international competition. At a time when progressive tariff reform has opened up markets and facilitated trade, in part responding to

consumer demands for access to a wide choice of products and services at reasonable prices, closer scrutiny of regulatory measures has become increasingly important. At the same time, there are clear differences among countries and cultures as to the types of risk citizens are willing to accept. The activities of this conference were based on the premise that risk analyses (i.e., risk assessment, management, and communication) are not exclusively the domain of the biological and natural sciences; the social sciences play a prominent role in describing how people in different contexts perceive and respond to risks. Any effort to manage sanitary and

phytosanitary (SPS) issues in international trade must integrate all the sciences to develop practices for risk assessment, management, and communication that recognize international diversity in culture, experience, and institutions. Uniform international standards can help, but no such norms are likely to be acceptable to all countries. Political and administrative structures also differ, causing differences in approaches and outcomes even when basic aims are compatible. Clearly there is considerable room for confusion and mistrust. The issue is how to balance the individual regulatory needs and approaches of countries with the goal of promoting freer

trade. This issue arises not only for SPS standards but also in regard to regulations that affect other areas such as environmental quality, working conditions, and the exercise of intellectual property rights. This conference focused on these issues in the specific area of SPS measures. This area includes provisions to protect plant and animal health and life and, more generally, the environment, and regulations that protect humans from foodborne risks. The Society for Risk Analysis defines a risk as the potential for realization of unwanted, adverse consequences to human life, health, property, or the environment; estimation of risk is

usually based on the expected value of the conditional probability of the event occurring times the consequence of the event given that it has occurred. The task of this conference and of this report was to elucidate the place of science, culture, politics, and economics in the design and implementation of SPS measures and in their international management. The goal was to explore the critical roles and the limitations of the biological and natural sciences and the social sciences, such as economics, sociology, anthropology, philosophy, and political science in the management of SPS issues and in judging whether particular SPS measures create unacceptable barriers



to international trade. The conference's objective also was to consider the elements that would compose a multidisciplinary analytical framework for SPS decision making and needs for future research.

Food Safety Control in the Poultry Industry  
Wageningen Academic Publishers

This book provides both evidence-based scientific studies and practical guidance to enhance the welfare of cattle, pigs, sheep and poultry at slaughter. Temple Grandin and Michael Cockram have brought together a range of international experts to prepare chapters on philosophical and ethical views on the slaughter of farmed animals. These include welfare issues and

their assessment, the condition of animals on arrival and their management during lairage, animal handling, methods of humane slaughter and assessment of unconsciousness. The book boldly tackles controversial issues around the compromises necessary when balancing animal welfare concerns with commercial realities, as well as religious slaughter. Chapters cover methods of stunning, pre-slaughter handling, equipment design, monitoring welfare with abattoir data and auditing methods. It is an important publication for those involved in implementing improvements in the humane slaughter of farmed animals and is

recommended for  
veterinarians,

students, abattoir  
managers and  
government regulators.

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