



**Societal demands and policy instruments in
relation to animal welfare and food production**

Mara Miele and Haluk Anil

DIALREL Project

Cardiff University, United Kingdom

PRESENTATION

- DIALREL project
- Rules
- Problem/contentious areas
- Certification, legislation
- Variations in practices
- Welfare concerns
- Consumer issues
- Standards
- Recommendations

The Dialrel project

- **Religious slaughter: improving knowledge and expertise through dialogue and debate on issues of welfare, legislation and socio-economic aspects.**
- European Commission 6th Framework Programme SSA
Priority Area 5 Food Quality and Safety
- 1st Nov 2006- Summer 2010

dialrel



- **Participants:**
- 1 Cardiff University, UK
- 2 Dr. Martin von Wenzlawowicz-BSI, GERMANY
- 3 UNIVMED, Marseille, FRANCE
- 4 IRTA, SPAIN
- 6 Freie Universität Berlin, GERMANY
- 7 SIFO, Norway SIFO NORWAY
- 8 Gent University, BELGIUM
- 9 ADIV, FRANCE
- 10 IVHO, TURKEY
- 11 Royal Veterinary College, London, UK
- 12 Università di Milano, ITALY
- 13 ASG Veehouderij BV, HOLLAND
- 14 University of Perugia, ITALY
- 15 Bar Ilan University, ISRAEL
- 16 Meat and Livestock Australia MLA AUSTRALIA
- 17 VHSD Veterinary Public Health Association, TURKEY
- 18 Mansoura University, Egypt

The logo for dialrel, featuring the word "dialrel" in a white, lowercase, sans-serif font. A small pink star is positioned above the 'i' and a small pink exclamation mark is positioned above the 'l'.



Structure of the project

- WP1. Religion, Legislation and Animal Welfare: Conflicting Standards
- WP2. Religious slaughter: Evaluation of current practices
- WP3. Consumer and consumption issues
- WP4. Socio-economic issues related to religious slaughtering practices
- WP5. Promotion of the debate and dissemination activities
- WP6. Project management



The logo for dialrel, featuring the word "dialrel" in a white, lowercase, sans-serif font. The letter "i" is replaced by a small red asterisk, and the letter "a" is replaced by a small red exclamation mark.

dialrel

- Rules relating to Halal slaughter
 - Quran and Hadith
 - Al-Azhar and Mansoura
 - Others
- Controversial issues



- ## MANSOURA CONSULTATION FINDINGS

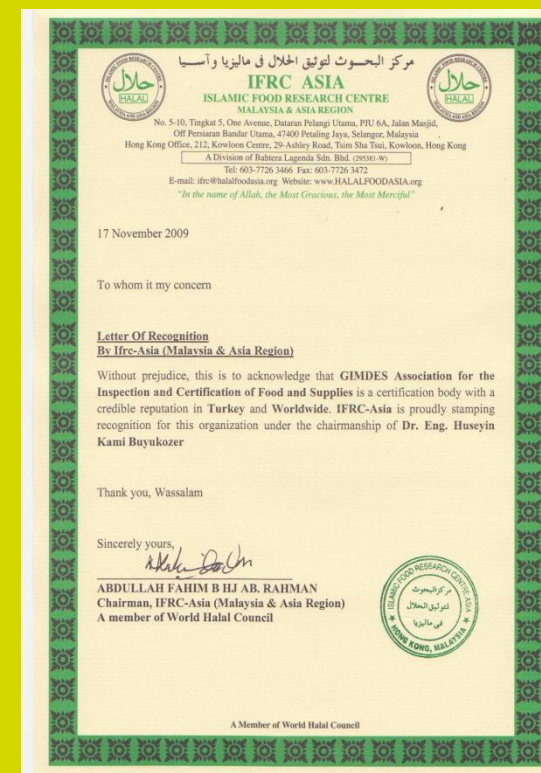
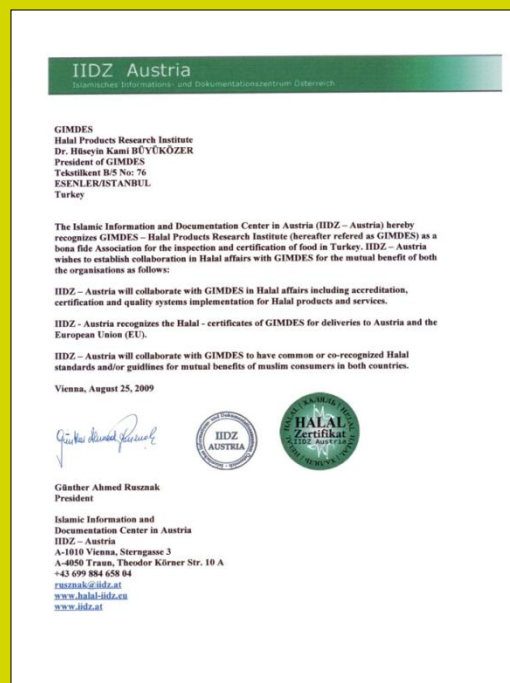
- Alive animal
- Flow of blood
- Tasmiyyah
- Eating of any meat in necessity and from people of the books
- More flexibility in rules than thought
- Kible not necessary
- Recommendation for latest techniques
- Stunning acceptable if conditions met
- Misunderstandings of techniques and effects

Problem/contentious areas

Halal Meat

- Halal Certifiers- Authenticity
- Illegal slaughter and unfit meat sale
- Lack of auditing standards (from stable to the table)
- Mechanical killing of animals
- Recorded Tasmiya (Islamic prayer)
- Animal welfare compromises
- Labelling– stun/non-stun
- Islamic rules-interpretation
- Lack of training for Muslim slaughter men
- Almost all attention of Halal on fresh meat
- Hygiene

Some recent certification letters from the GIMDES website...



- *Legislative changes:*
EU/Europe
 - Religious slaughter without stunning prohibition in some countries e.g Sweden, Switzerland
 - Post-cut stunning- under consideration/new consultation in UK
 - Human rights vs religious rights – court case in Germany
 - NEW EU directive Council Reg. (EC) No 1099/2009 in force 2013
 - Derogation for religious slaughter
 - Potential welfare complications e.g. low currentsNo non-penetrating Captive bolt
- *Australia/far east market:?*
 - Decision left to members, training requirements

HALAL STANDARDS

- OIC
- Halal standards under consideration
- Guidelines for slaughter with and without stunning
- National/international norms with conditions

Others:

Malaysia

Attempts in UK, MCB, FSA, HFA, HMC

Germany EHZ

France AVS

Turkey TSI



DIALREL

WP2: Assessment of current practice

Antonio Velarde
IRTA Monells

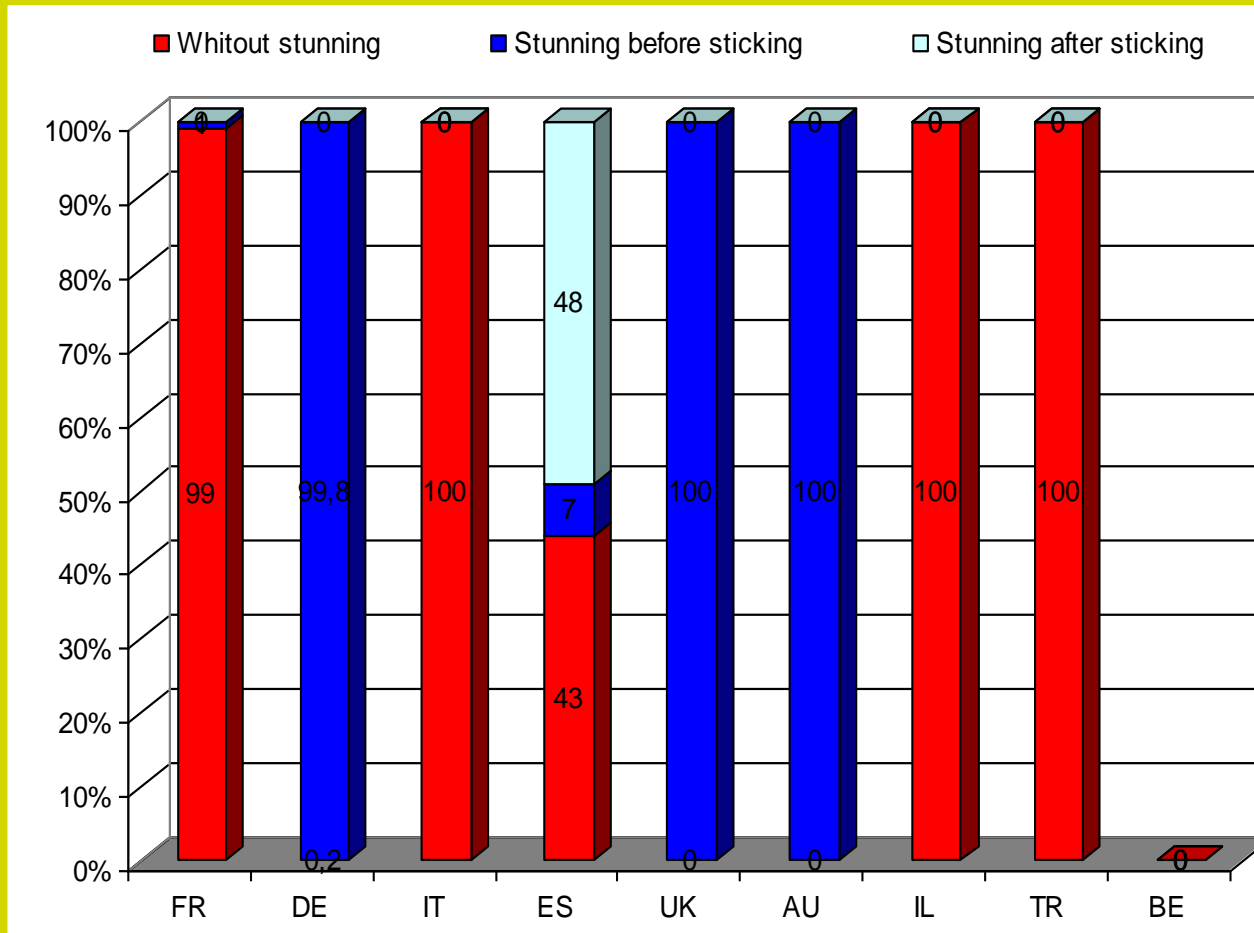
DIALREL

- 2.1 Incidence and scale of religious slaughter practices
- 2.2 Current methods of religious slaughter
- 2.3 Recommendations for optimum slaughter practices

SHECHITA

- 100% Without stunning

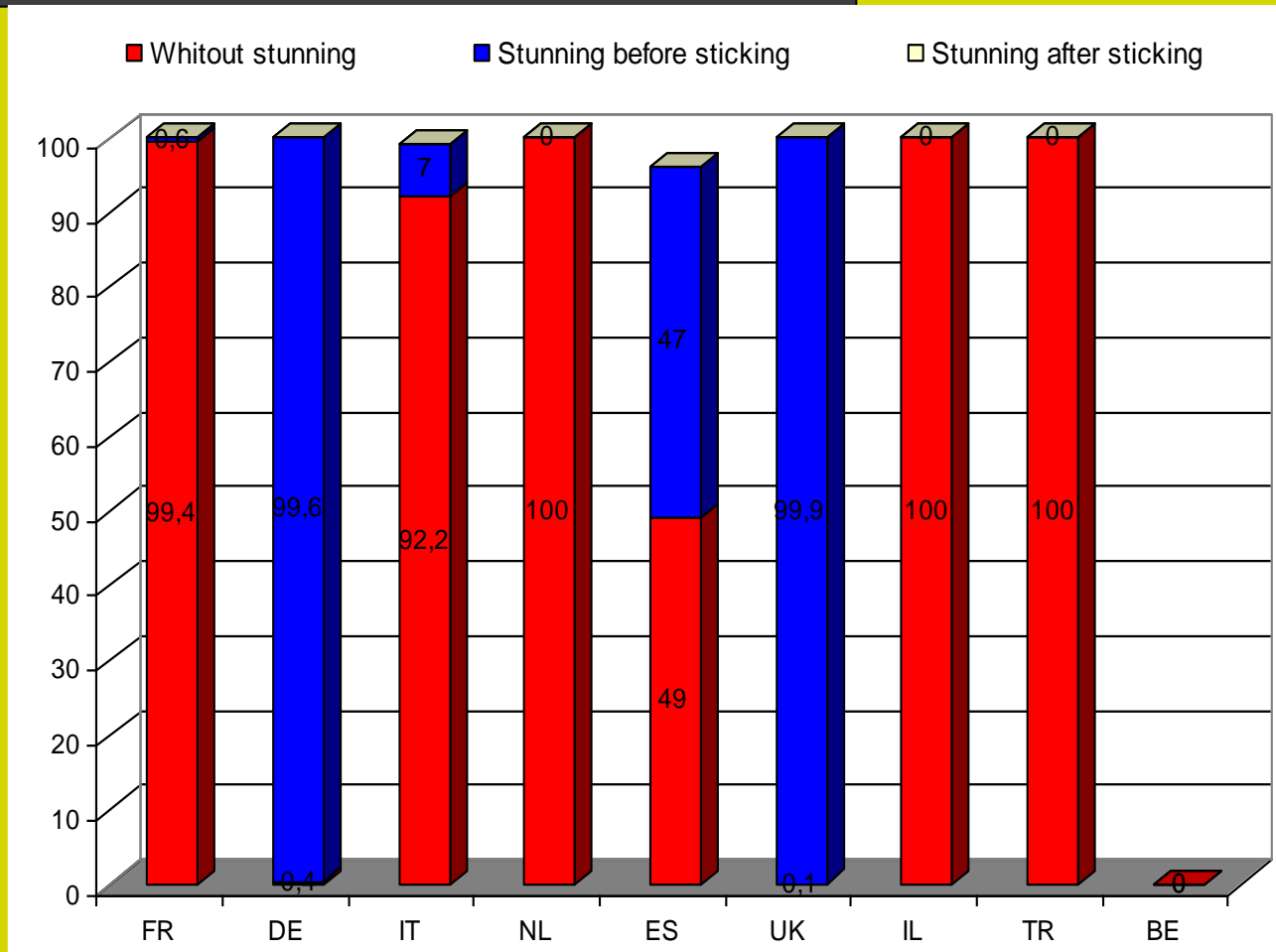
HALAL



SHECHITA

- 100% Without stunning

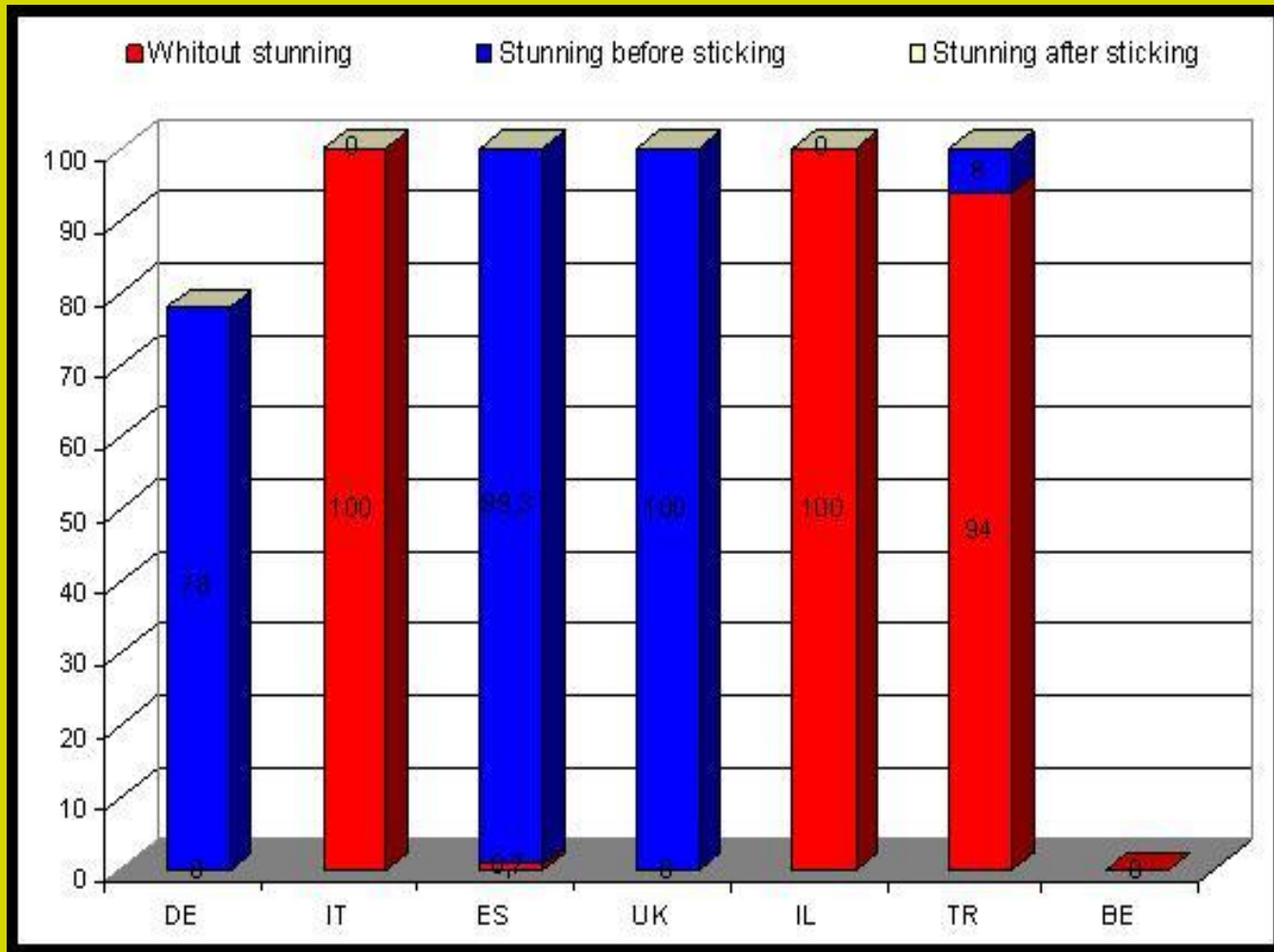
HALAL



SHECHITA

- 100% Without stunning

HALAL



Concerns about religious slaughter

- 1) Is preslaughter handling stressful ?
- 2) Is exsanguination cut painful during severance and /or afterwards?
- 3) How long does it take before brain function is lost ?

Cattle slaughtered by muslim method



*dialrel

Animal being hoisted into the sticking position

Restraining methods: Example cattle

v. Holstebro, Volendam, April
2010

see www.grandin.com

- upright restraint,

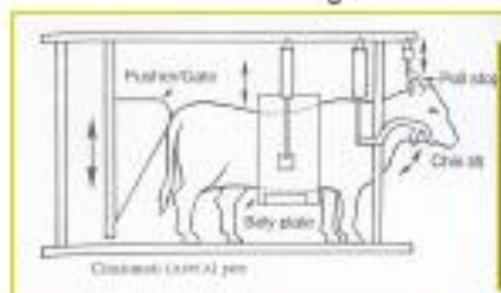


photo NAV
NL

- inverted 180° (on the back)



- inverted 45°/90° (on the side)

Photo only to be taken as
an example for self
constructed equipment;
Rotary pens can be also
used for turning to 45°/90°



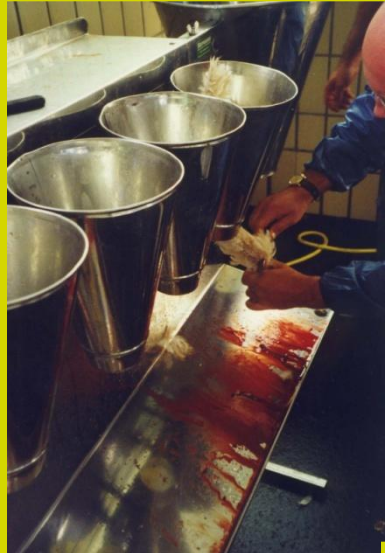
* dialrel

Dialrel Final WS 15th and 16th March 2010, Taksim, Istanbul

* dialrel

Restraining methods: Example poultry

- By hand
- Cone/ funnel
- Shackled



photos: bsi

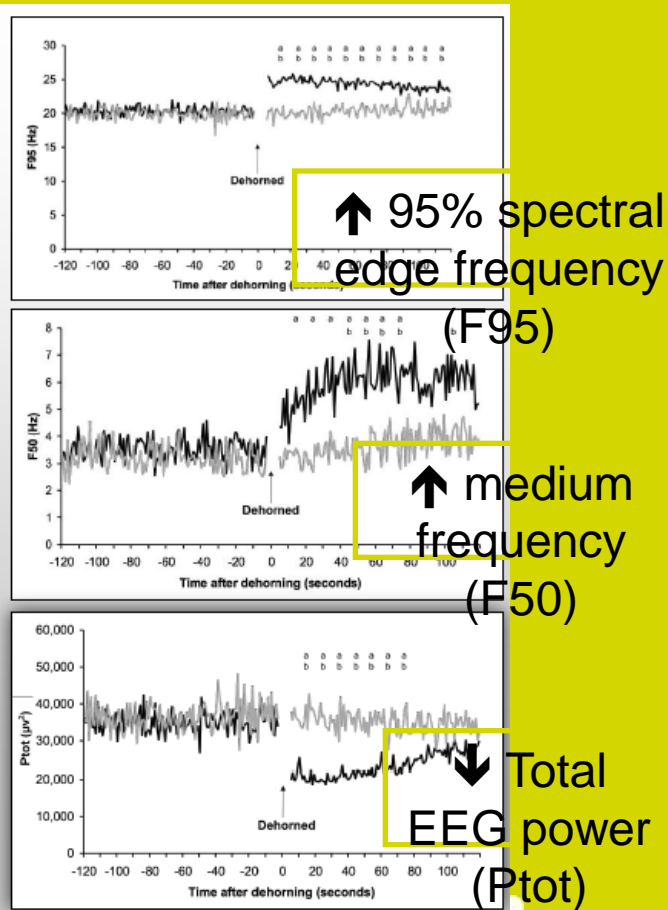


Photo: uni Perugia

*dialrel

Slaughter without stunning – the cut

B) How to measure pain – brain electrical activity



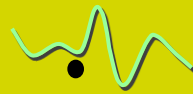
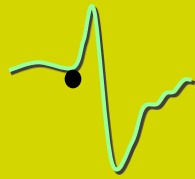
Recent work by Gibson et al. 2007/2009
(EEG spectral analysis):

- Characteristic pain response (amputation dehorning in calves)
- This response is present during ventral neck cutting (calves)
- This response was due to incision and not loss of blood flow to the brain

➔ **Conclusion: Ventral neck incision is noxious.**

Comparison of slaughter methods - visual evoked responses in cattle-

Shechita



0 - 20



20 - 41



41 - 61

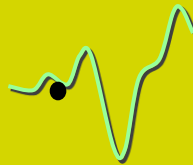


61 - 82

Time following treatment (sec)

50 μ V
50ms

Captive bolt



0 - 16



16 - 32



32 - 48



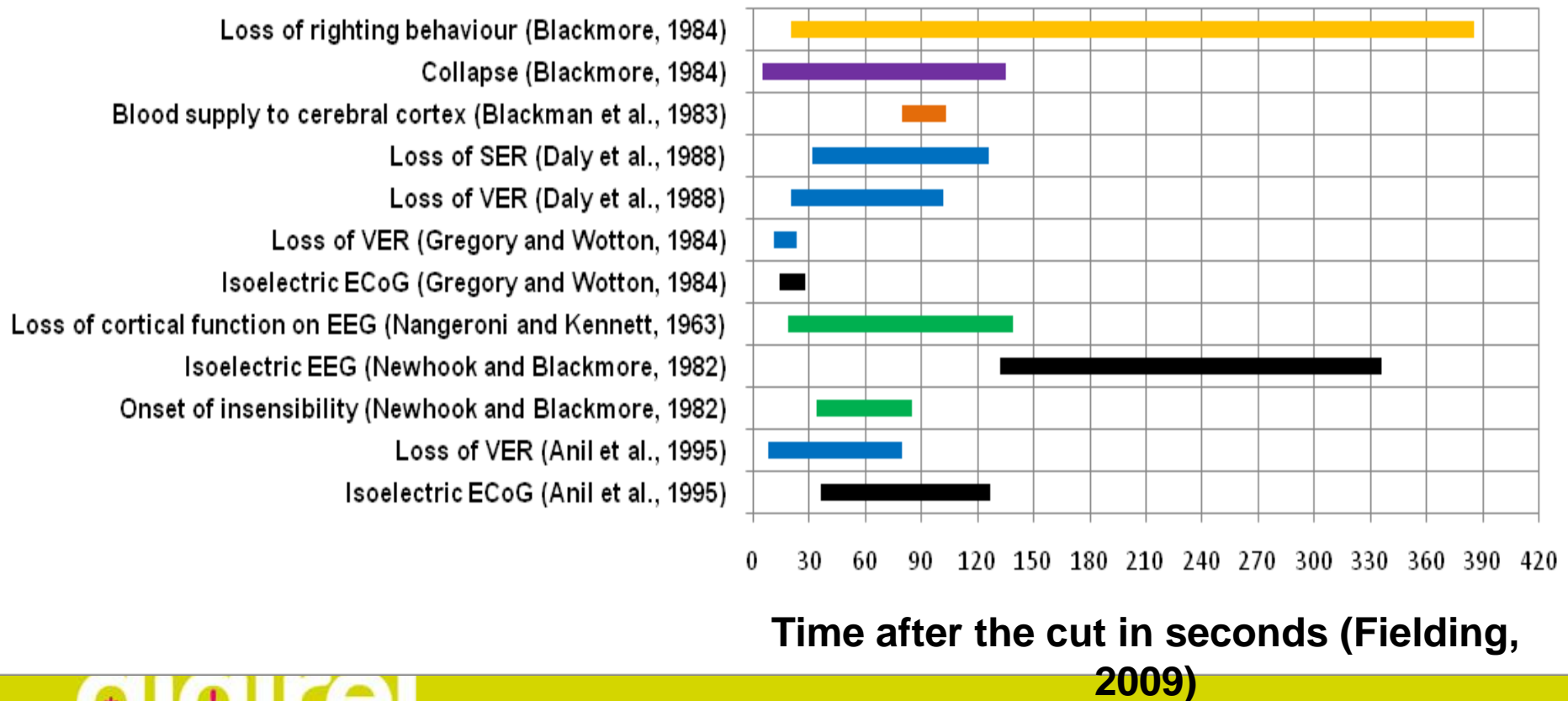
48 - 64

Time following treatment (sec)

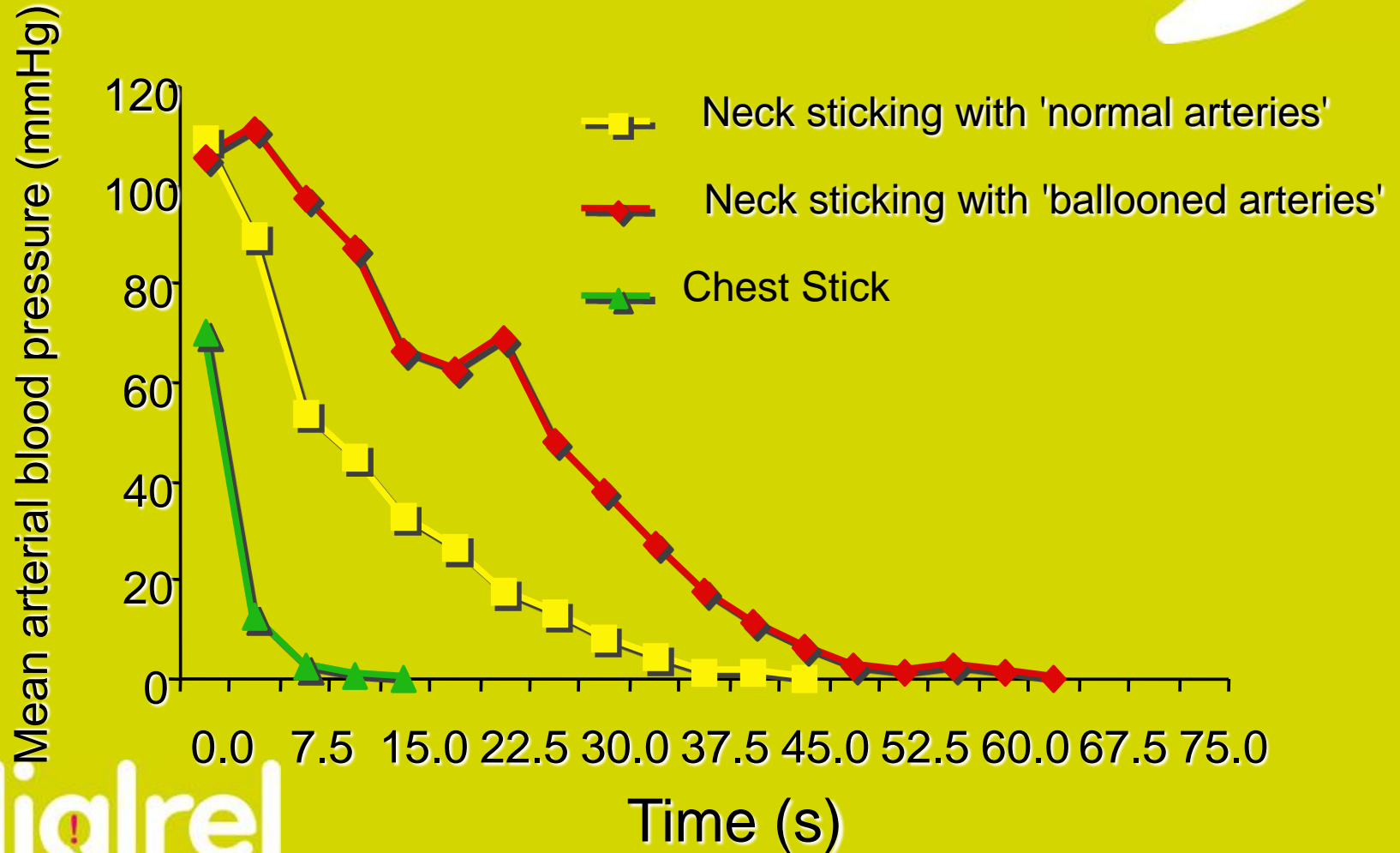
*dialrel

Daly et al (1988)

Slaughter without stunning – post cut



Blood pressure in calves following neck and chest sticking



Religious slaughter, improving knowledge and expertise through dialogue and debate,
Taxim Hill hotel, Istanbul, 15th-16th March 2010

dialrel

**Halal and Kosher Consumer Opinions and
Concerns on Religious Slaughter : results and
comparisons**



Dr. Florence Bergeaud-Blackler

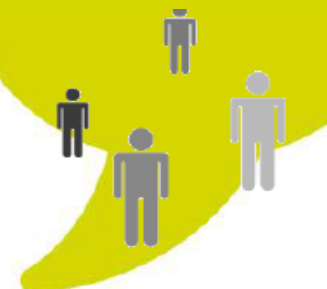
Institut de Recherche et d'Etude sur le Monde Arabe et Musulman

Université de la Méditerranée



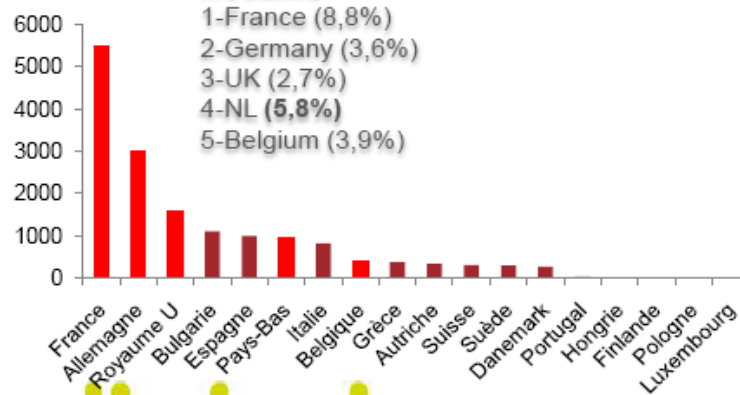


5 EU countries + Israël + Turkey



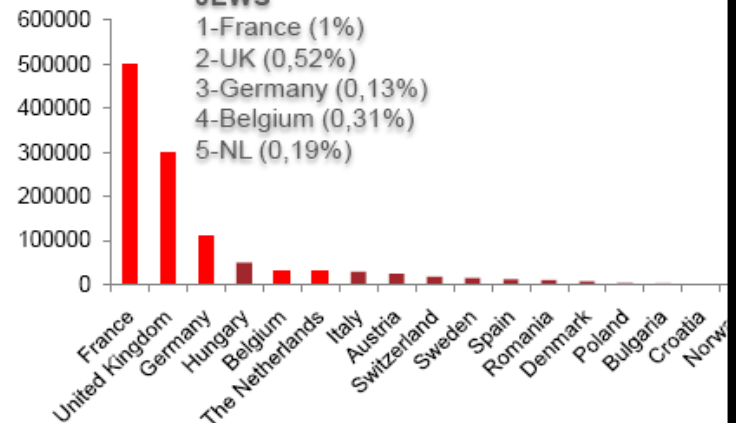
16 Millions in the EU

MUSLIMS



1,2 Million in the EU

JEWS



dialrel

5. Opinions and concerns on “stunning”

KOSHER

NO stunning

The incoity of stunning is questioned

Stunning is not “traditional”

Why changing ? Why now ? Motivations behind the introducing of stunning is questioned.



HALAL

Stunning BUT...

The incoity of stunning is questioned

Stunning is not “natural”

Stunning why not, if it is effective.



dialrel

Sub task 4.3

Halal and kosher supply chain development

John Lever





The broad aim of sub task 4.3

To examine transparency in, and relevant information on, the supply chains for halal and kosher meat in France, Germany, Norway, Turkey, and United Kingdom

The United Kingdom

- In the UK the market for halal is growing very quickly
- In 2001 it was estimated that the market had an 11% share of all meat sales in the UK, despite the fact that Muslims accounted for less than 3% of the UK population
- The market has been expanding ever since...
- In 2006 it was estimated that the market grew at a rate of 30%, despite the fact that the Muslim population was growing at a rate of only 3%

The United Kingdom

- This increase in demand has encouraged the segregation of halal production
- Many food processors and retailers – including ‘mainstream’ supermarkets like Tesco and Sainsbury – now have halal certification
- In 2009 Kentucky Fried Chicken initiated a trial at 8 outlets in areas of London where demand was high

Helal

This trial has since been extended to over 100 outlets, which are said to be completely halal...



*dialrel

The United Kingdom

- Despite these trends, fresh meat is still bought from independent halal butchers
- Butchers are seen to offer trust in the face of growing concern about the authenticity of halal meat that has accompanied market growth
- In 2002 the UK Government estimated that around 70–80% of halal meat in the UK was ‘fake’
- These problems have encouraged the growth of new certification bodies (self appointed)

United Kingdom

- The overall value of the halal market in the UK is currently estimated to be between £1–2 billion
- However, there is little transparency in the market, which was reflected in the attitudes of our UK research participants

France

- France has the largest Muslim population in Europe and the global expansion of the halal market is again evident
- Much like the UK, there has been a notable expansion of halal labels and product ranges in supermarkets
- A recent estimate put the annual value of the French halal market at around 5 billion Euro a year

France

- However, the market is very fragmented and there are around 50 certification labels representing different groups and organisations
- As in the UK, there is no consensus within the Muslim community regarding definitions of halal practices
- There have been numerous scandals and there are widespread concerns about 'fake' halal meat and the conditions under which some halal meat is produced
- Many commentators claim that the growing value of the market is generating a resistance to regulation, which undermines trust and transparency

From December 2009, halal burger's have been available in some QUICK fast food restaurants...

Helal

**Bienvenue
chez Quick**

Dans ce restaurant
de Roubaix,
les viandes proposées
sont certifiées **HALAL**
avec la garantie des instances compétentes,
dépositaires de l'agrément.



*dialrel

Germany

- Although the market is relatively underdeveloped, Germany is experiencing similar trends to France and the UK
- And there are similar debates about stunning, mechanisation, and certification...
- The major certification body is the European Halal Certification Institute (EHZ) which depends on the opinions of Muslim scholars
- Significantly, as certified halal products have started to appear in supermarkets for the first time, questions are being raised about the authenticity of halal meat
- How the German market develops remains to be seen...

Turkey

- Turkey is not experiencing the same internal pressures markets in the EU, BUT it is clear that global pressures are starting to have an impact in Turkey
- Over the last year the Food Auditing and Certification Research Association (GİMDES) has issued 28 export only licenses for Turkish companies
- Although there was a recognition that things will change, we found little urgency about these matters in our interviews with retailers, producers and processors
- Many companies are content to export to markets where the pressures are not so great...

Turkey

- But many of our interviewees also recognised that Turkey has a problem with unrecorded slaughter
- And there has also been public concern about illegal meat in the supply chain
- The chairman of GİMDES recently claimed that there is a lack of transparency in the meat industry and that consumers should be more aware of these issues (Hava 2009)
- As in the EU, these developments are part of the wider emergence of a global halal market...

Koşher

Kosher

The logo for dialrel, featuring the word "dialrel" in a white, lowercase, sans-serif font. A small red asterisk is positioned above the letter 'i'.

France

- France is the most important European market for kosher
- The overall market in France is estimated to be worth around 400 million Euros
- And kosher meat sales are estimated to be worth around 50 million Euros
- There is a vast range of products/ labels available and over 70% of French supermarkets now have a kosher strategy

France

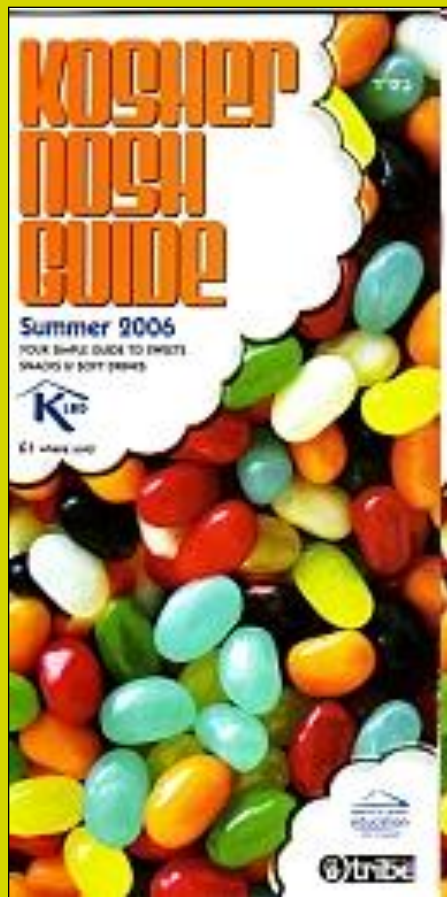
- **Kosher certification is overseen by religious authorities rather than by private commercial organisations**
- **Trust in kosher is generally higher than halal, but consumer organisations warn about fake labels**
- **Products are mostly targeted at the Jewish population, but Muslims also buy kosher because of a lack of confidence in halal**
- **Generally the growth in certification and labelling is seen as a crucial step in the organisation of the market**

United Kingdom

- As in France, the market for kosher meat is less dynamic than the halal market
- Although the market is not centralised, most kosher meat is certified by the London and Manchester Beth Dins (Jewish courts of law)
- Many UK companies have kosher brands and there are a growing number of product ranges and kosher labels in supermarkets
- As in France, there is generally less conflict and controversy around the qualification of products as kosher

Koşher

Some promotional material from
the London Beth Din website



*dialrel

dialrel

**Main outcomes and recommendations
to good animal welfare practices during
religious slaughter**

Restraint

- *Ruminants*
- Animals must be restrained only if slaughter can be performed without any delay
- Minimize stress and injury.
 - electric prod
 - lighting, non-slip flooring
- The head restraint must be such that it provides good access to the neck for effective neck cutting and bleed out
- *Poultry*
- The restraining device or method must suit the type, size and species of the animals being slaughtered (e.g. size and design of shackles and cones).
- The time of shackling poultry limited to a minimum (maximum 1 minute).

Neck cutting without stunning

- Further dressing or scalding or electro stimulation shall only be performed once the absence of signs of life of the animal has been verified. This means: absence of rhythmic breathing and also gasping, absence of limb movements or wing flapping, absence of corneal reflex.
- See: COUNCIL REGULATION (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing. Art 5 , 2. Where, for the purpose of Article 4(4), animals are killed without prior stunning, persons responsible for slaughtering shall carry out systematic checks to ensure that the animals do not present any signs of consciousness or sensibility before being released from restraint and do not present any sign of life before undergoing dressing or scalding



*dialrel