Poultry Slaughtering in Perspective to Halal Slaughter

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Abstract

Halal Poultry Slaughtering is often considered differently from Poultry Slaughtering Guidelines due to religious implication. An overview on the current practices of poultry slaughtering and poultry meat inspection process indicate more similarities and can provide better understanding of the basic requirement process involved in Halal Poultry Slaughtering. Understanding issues pertaining to Halal Slaughter such as stunning, mechanical slaughter, animal welfare and slaughtering process will further indicate its rationale and relevant to the industry.
objectives

- to provide an overview on current practices of poultry slaughtering and poultry meat inspection as compare to Halal Poultry Slaughtering process.

- to discuss on slaughtering issues in perspective of the halal slaughter process
SLAUGHTERING A CHICKEN

- Vena jugular
- Otot leher
- Kulit
- Arteri karotid
- Trakea
- Esofagus
Overview of the current slaughtering practices for poultry

- Catching and transport, and implications on welfare and meat inspection findings
- Arrival at the slaughterhouse
- Hanging, stunning and bleeding
- Scalding and plucking
- Neck slitting and foot removal
- Evisceration line
- Speed of the lines
- Technical systems to assist the meat inspection
- Cooling of poultry carcasses
Catching and transport, and implications on welfare and meat inspection findings

Arrival at the slaughterhouse

Hanging, stunning and bleeding

Scalding and plucking

Neck slitting and foot removal

Evisceration line

Special Technical systems to assist the meat inspection

Cooling of poultry carcasses
Slaughtering

Slaughter

- Slaughter is the process of cutting the throat to sever the trachea, esophagus and the major blood vessels back and forth the head and heart.

# The major blood vessels are the left and right carotid arteries (from the heart to the head) and the left and right jugular veins (from the head to the heart).

Halal Slaughter

Al-dzabkh (slaughter)

- Severing the trachea (halqum), oesophagus (mari’) and the carotid arteries and jugular veins (wadajain) of sheep, cattle and poultry.
Basic Requirement for Halal Slaughter

To make meat halal or permissible, meat & poultry has to be slaughtered in a ritual way known as Zibah.

The Qur’an gives the following injunctions in chapter al-Maida 5:3 that

- An animal/bird should not be dead prior to slaughtering. **Zibah requires** animal(s)/bird(s) to be **alive and healthy at the time of slaughter, and not be suffering with any ailments or any lacerations**

- Forbidden is an animal that has been killed by strangling or by a violent blow, or by a headlong fall

- A Muslim should perform the slaughtering and recite **Tasmiyah or Shahadah, which fulfils the requirement of dedication.** Even in every day life a Muslim is commanded to commence all his deeds in the name of Allah
Basic Requirement for Halal Slaughter

- Carrion is forbidden and, jugular veins, carotid arteries and windpipes have to be severed by a razor sharp knife, at least four times the size of the neck by a single swipe, to incur as less a pain as possible.

- All the flowing blood (Al- An`am 6:145) must be drained out of the carcass, as blood is forbidden for Muslim consumption.

- Choice of modern scientific technological methods in vogue have to be considered with caution and these should be mirroring the Islamic ethos for them to be acceptable.
Stunning

- **Stunning** is the process of rendering animals immobile or unconscious, without killing the animal, prior to their being slaughtered for food.

- Stunning is regulated by the provisions of the Humane Methods of Slaughter Act, Food Safety and Inspection Service (FSIS) is mandated to uphold under the Federal Meat Inspection Act.

Stunning & Halal

- Most Halal Authorities mandates that no stunning is allowed to kill the animal prior to slaughter. However, since Islam is a religion of science, for the numbers and volume which the viable commercial enterprise requires, some kind of immobilisation of birds on the slaughtering line is permitted, to avoid injury to all concerned and bruising of the carcass.

- If Stunning is allowed, the stunning process will render the animal unconscious for slaughter but animal must be able to regain consciousness if it is not slaughtered.
i. Stunning Methods in Penetrative Captive Bolt and an Non Penetrative Captive Bolt (Mushroom Head Gun) are prohibited (HARAM) and not permitted due to it can cause death to the animal.

ii. Methods that permitted are electric stunning according to the terms below
   a. Stunner used are on head only
   b. Electric voltage must be control (must not exceed range) in between 0.75 ampere for goat, 2.0 ampere for cow in electric the duration are in between 3-6 seconds; and
   c. Must be control and supervise by a muslim trained personnel.

iii. Waterbath Stunning Method for chicken and duck (poultry) are permissible (MUBAH) as per below conditions:
   a. Current of electric must be control to avoid killing the animal; and
   b. Must be control and supervise by a muslim trained personnel

iv. Used of drug and carbon dioxide gas in slaughtering procedure are are permissible (MUBAH) but with the condition that it will not torture or killing the animal.
Machine-slaughter is a new phenomenon created by the rapid progress in modern technology and business practice.

The point of debate among scholars with regards to mechanical slaughtering is whether it fulfils the important requisite of the Tasmiyah (reciting Bismillah at the time of slaughter) being rendered by the person actually slaughtering the animal.

It should be noted that while Muslim can observe personal preferences and choices for their own preferred methods of manual or mechanised methods, they cannot enforce their own preference upon other Muslims, nor they can denounce others. Both have their arguments and proofs and a long line of scholar approval.

It is rather recent unruly practice to declare other’s Muslims’ food as non-Halal or doubtful.
The Halal Food Authority (HFA) says using machines is OK, as long as the meat is still blessed. It argues that advances in technology mean methods have to change and though a machine does the killing, the meat is still blessed by a Muslim slaughterman.

Halal Monitoring Committee (HMC) says animals should be slaughtered by hand and using a machine is not halal and not permissible. It argues mechanisation contradicts a fundamental principle of halal - that the person who slaughters the animal is the same person who recites the words over it.
Animal Welfare

- From hunger and thirst
- From discomfort
- From pain, injury and disease
- To express normal behaviour
- From fear and distress

*These Five freedoms: repackaged from the rules given to us >1400 years ago*

Belief that these freedoms can only be achieved if they are stunned before being stuck and bled.

Shariah Law on Animal Welfare

Guideline to animal welfare base on Quran, Hadith and Shariah.

- Kindness to all animals...
- Rule to Protect Animals

- The Shariah Law also distinguished between the consumption of animals and other types of food.
- Animals are similar to humans, in that they possess a soul and the five senses. They are able to experience pain and pleasure.
- However, Allah Almighty through his infinite Mercy and Grace permitted humans to consume the meat of certain animals.
Poultry Meat Production Process

Commercial
- Food Safety & Hygiene
- ISO 22000
- HACCP
- GMP

Halal Food & Products
- Toyyiban – safe, clean & hygienic
- Food Safety
- Food Hygiene
- MS 1500:2004
Commercial poultry slaughtering and halal poultry slaughter showed marked similarity in terms of process flow.

Requirements of animal welfare are well inline with the Shariah law guide for animals.

Stunning is required under animal welfare and the halal slaughter allowed stunning for safety of the animal, but the type of stunning methods must comply with halal protocol.

Mechanical slaughter is debatable between different Halal Authority, but the basic principles should be in compliance.

Conclusion