



Animal Handling and Stunning

International Center for Food Industry Excellence (ICFIE)
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Texas Tech University, Lubbock, Texas, USA.

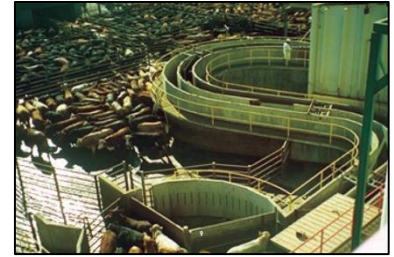


1. Importance of proper handling

- Ethically appropriate
- Higher quality meat production with fewer stress related defects
- Enhances safety for employees and equipment

2. Loading and unloading

- Livestock should be moved quietly and calmly while in small groups.
- Animals should be allowed to rest for several hours and drink water before slaughter.



3. Moving livestock

- Livestock tend to move easily in a curved chute as to look forward to return to where they began.
- Non-slip flooring should be used to prevent falls.
- Cattle - Solid walls to limit stopping due to distractions.
- Hogs – Need to be able to see other pigs next to each other until very end of chute.
- Sheep – Use “lead sheep” to lead others into the plant, then remove by a secret door.

4. Driving tools

- Plastic bags, flags, or rattle paddles to make noise or use as a visual tool should be used.
- Hot shots or electric prods should not be used, unless an extreme circumstance arises.



5. Eliminate distractions

- Remove any visual distractions that may be in the line of sight of that animal.
- Remove any bright colored tape or hoses from handling area.
- Make sure all places where animals enter are well lit, but uniformly lit (no sun spots)
- Reduce noise caused by machinery or other methods.
- Fans should not be blowing directly on animals while moving in a chute.

6. Stunning techniques

- All animals should be unconscious before processing

7. Beef stunning

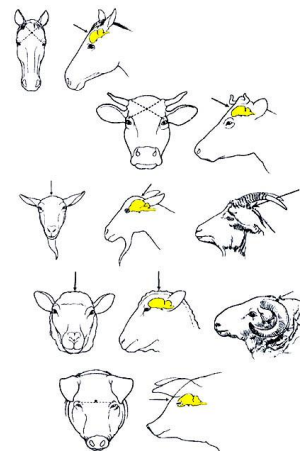
- Captive bolt guns most common
- Same effect as a large gun

8. Hog stunning

- CO₂ is most common
- Hogs are lowered in small groups into a chamber where CO₂ gas renders the animals unconscious.
- Electrical stunning can also be used
- Electrodes are applied to the head and neck of the pig and electricity causes unconsciousness.

9. Lamb and Goat stunning

- Captive bolt or electrical has been used in the industry.



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