

# What is the Meat processing experience like for animals?

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# Objectives

- 1) Students will be able to understand meat consumption and how it has changed over the years.
- 2) Students will be able to understand what the animal's life is like and the pre slaughter process.
- 3) Students will know the meat process and what the different steps are in order to be efficient.

Get the image into your head



Inside a chicken factory farm

# Inside the factory farm



# Battery cages



- For egg laying hens
- They are used so there is less fighting and cannibalism
- Restrict movement

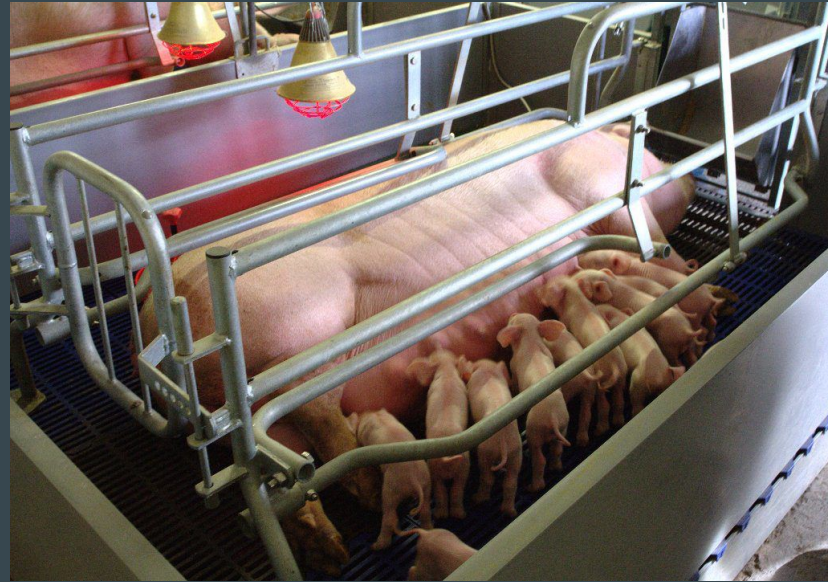
# Gestation Crate



Used to keep the pig during pregnancy.

They are banned in some states.

# Farrowing Crates



Female pigs are allowed to be kept in farrowing crates for a little over a month

# Activity

- Please fill out the questions and share them during the discussion



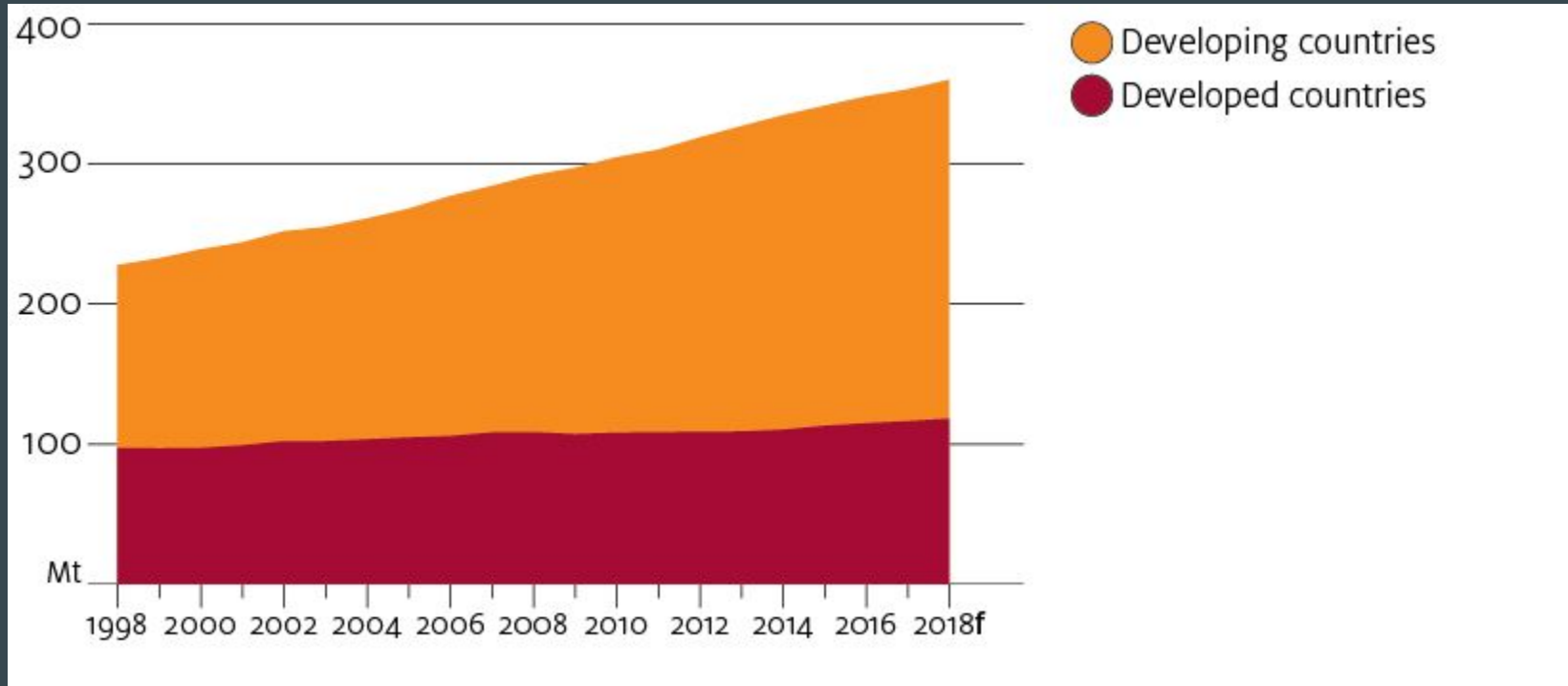


# Meat Consumption

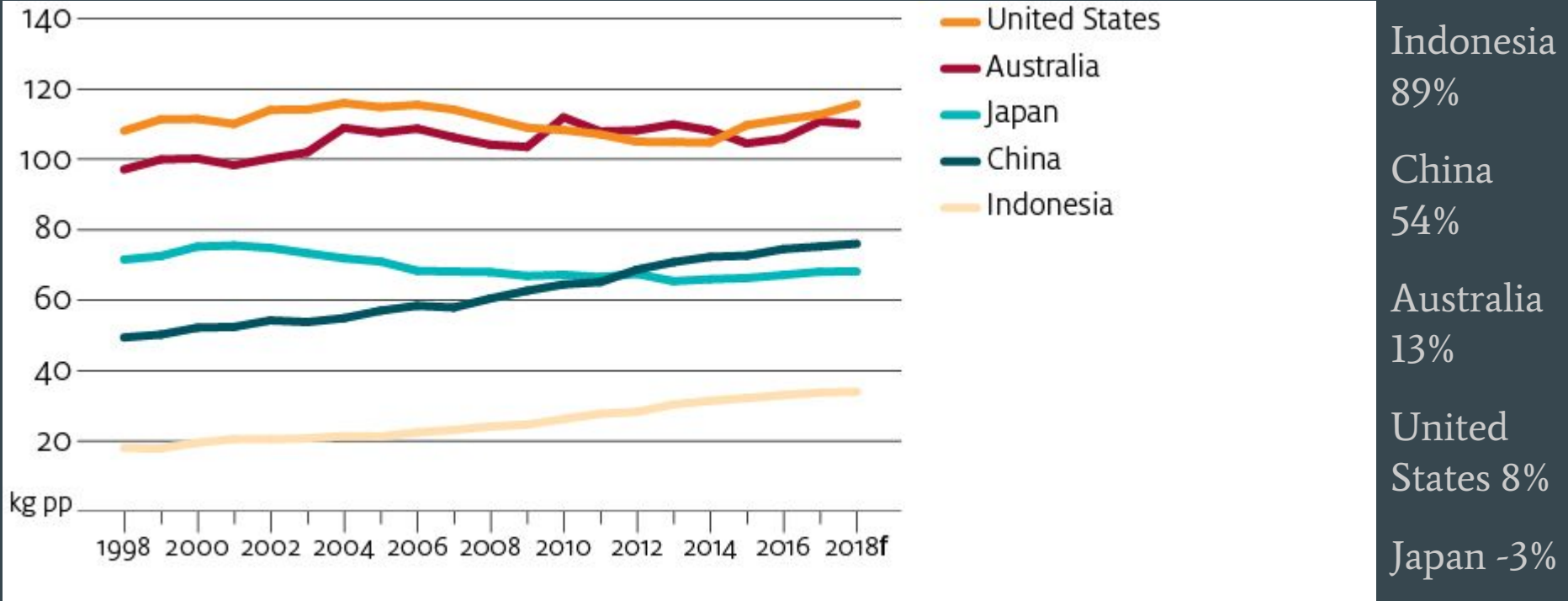
- Over the years there has been an increase of meat consumption
- Consumption from 1990 to 2005 has increased over 50% in certain areas (Lerner).



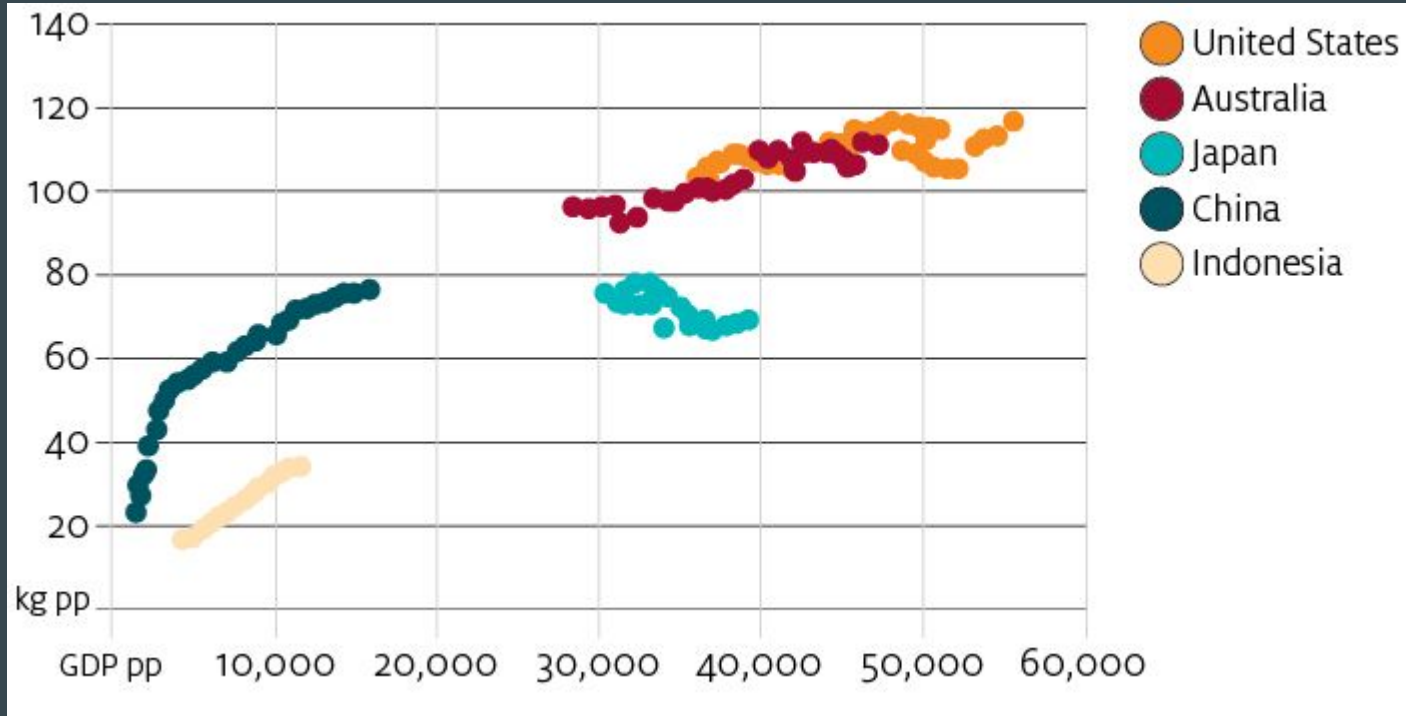
# Developing VS. Developed Countries



# Consumption Increase



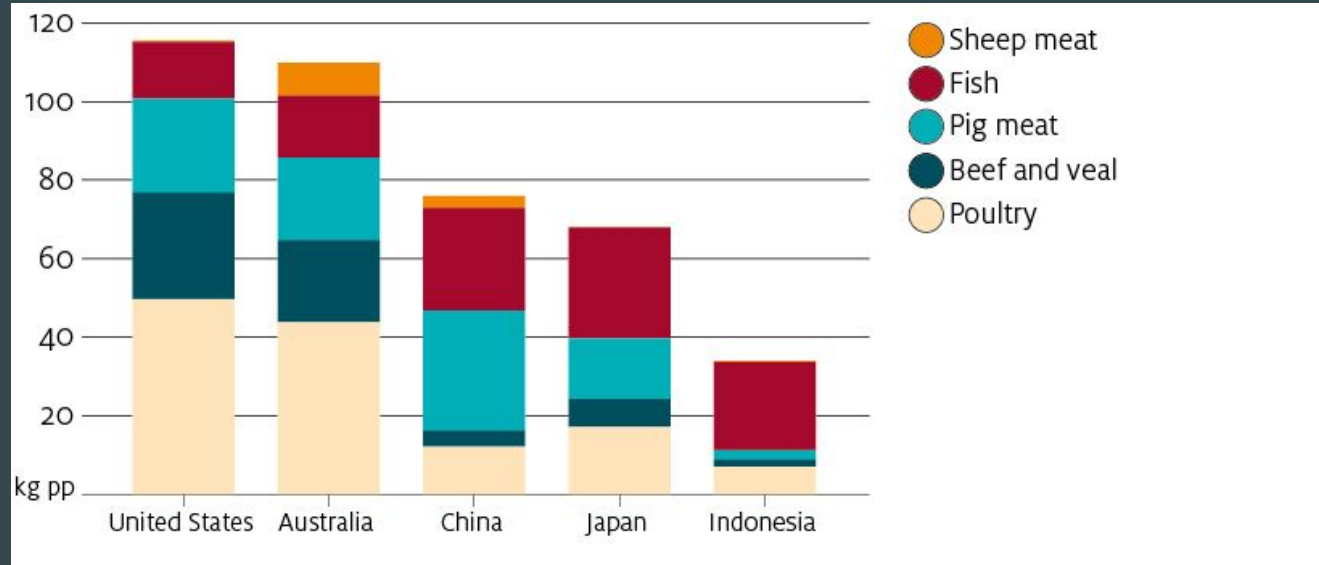
# Consumption to Income



# Meat Consumption per person

In United States:

- Poultry: 88 pounds
- Beef, Veal, and pork: 55 pounds
- Fish: 33 Pounds
- Sheep: 15 pounds



# The Begining of animals life

They are confined there whole life and hardly ever see the sunlight.



# The Animals



They grow 3x as fast.

They are in lots of pain because it hurts to move.

It is common for animals to break a vertebrae and become paralyzed.

(Singer, Peter, And Jim Mason).



# The three stages of slaughter

- 1) Preslaughter handling
- 2) Stunning
- 3) Slaughtering

Required by the Humane Slaughter act



# Pre slaughter

- There is a lot of stress on the animals before slaughter
- Mixed with lots of other animal groups and overcrowding



# The Stunning method

What is stunning?

Stunning makes sure that the animal has a humane end to life and feels no pain

Stunning can decrease the amount of stress the animal has.

There are three methods of stunning

- 1) Mechanical stunning
- 2) Electrical stunning
- 3) CO<sub>2</sub> stunning

# Mechanical Stunning

A bolt is fired through the skull of the animal.

A Pneumatic device or called a pistol is used.

Most often cattle and calves

[Mechanical stunning](#)



# Electrical stunning

A current of electricity is passed through the brain of the animal.

The current make the animals unconscious.

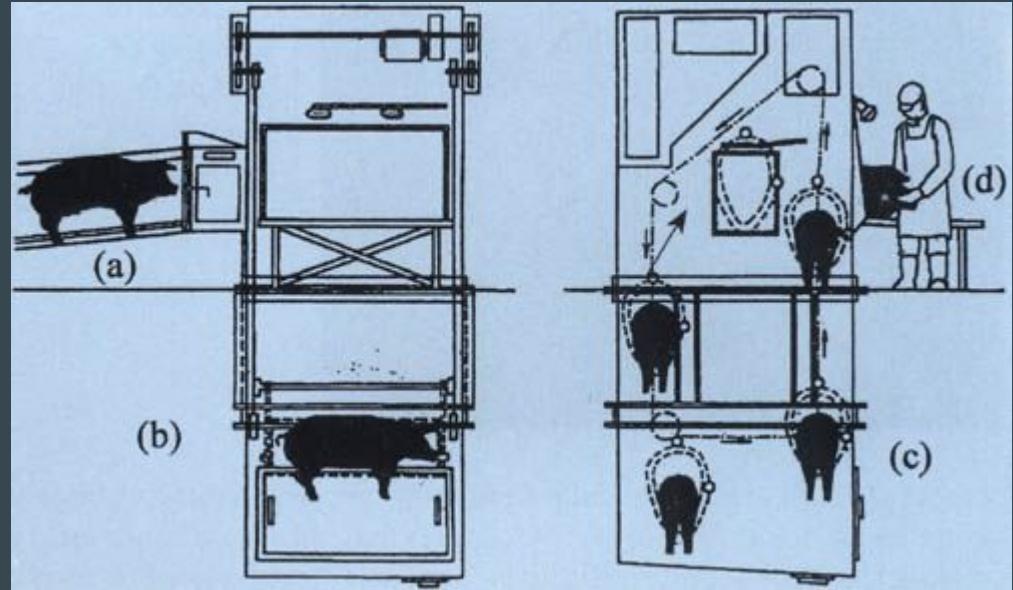


# CO2 Stunning

The animals enter a steel cage that lowers them into a gas chamber.

They are normally forced to enter because they are too scared to walk in.

Most often pigs



# Slaughtering

Hung up by their hind limbs

They are bled by sticking

- They cut the thoracic cavity, the carotid artery and jugular vein.
- It allows for all of the blood to flow out from the body.

After the animals are bled a different course is taken for the animals in preparing the meat.

# Meat Processing

There are different process for all the animals.

Lots of them have similar parts.



# Cattle and calves

First the feet are removed then they are suspended by the achilles tendon

Mechanical skinners are used to speed up the skinning process

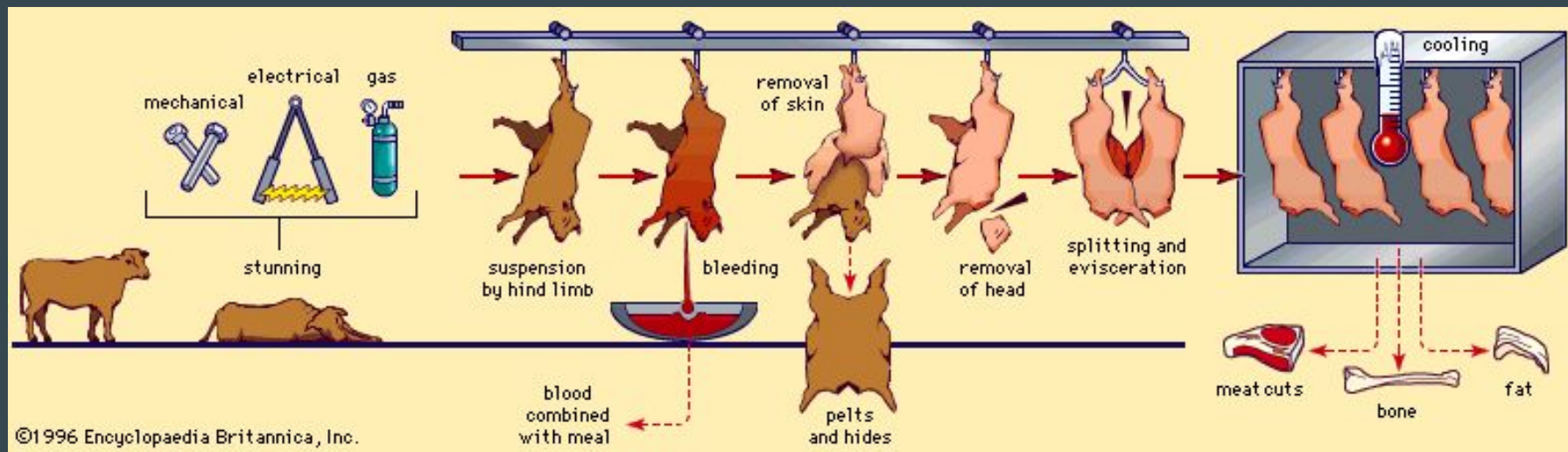
The hides are saved for leather products.

Next the head is removed

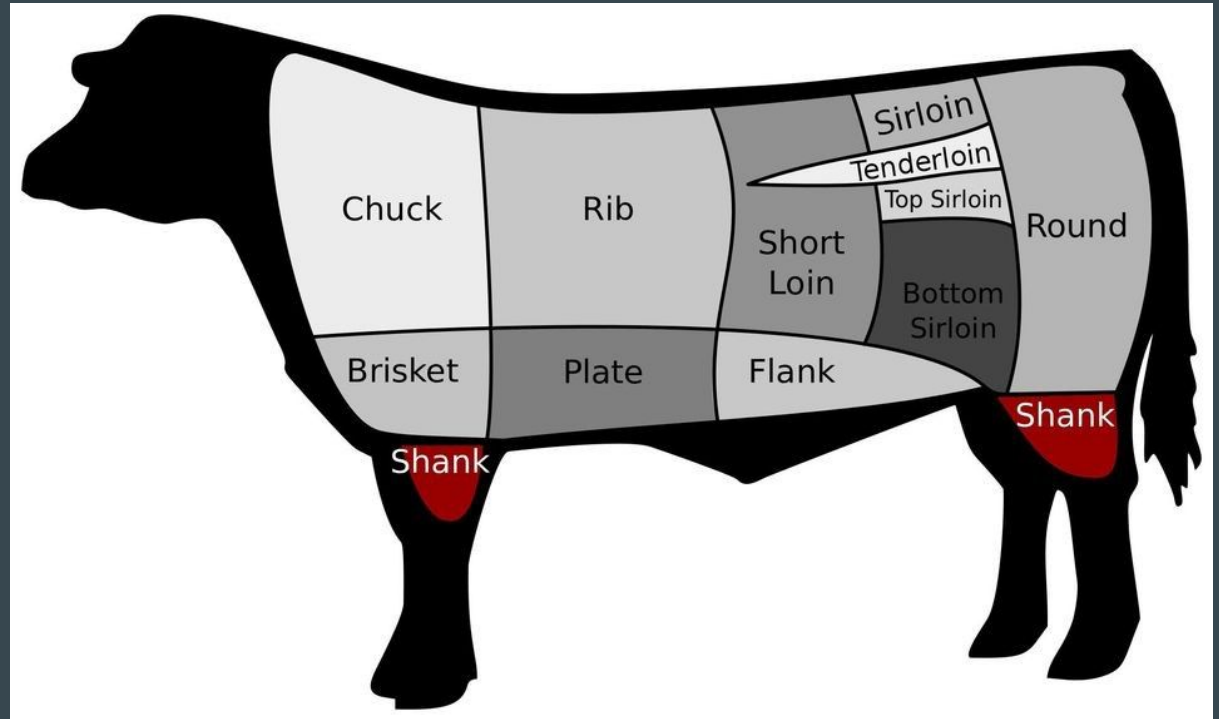
After everything is removed the carcasses are put into a cooler for 48 hours before being cut into meat cuts (“Livestock Slaughter procedures”).



# The Stages



# The different cuts of meat



# What are your new views on meat now?



# Bibliography

Horn, Gavin Van. "[Food](#)." *Bioethics*, edited by Bruce Jennings, 4th ed., vol. 3, Macmillan Reference USA, 2014, pp. 1225-1232. *Gale In Context: Global Issues*. Accessed 13 Jan. 2021.

Gavin Van Horn talks about the changes in food consumption. He makes many points about the concerns about meat consumption because agriculture is a very large part of the country now.

Lerner, Henrik, et al. "[Stakeholders on Meat Production, Meat Consumption and Mitigation of Climate Change: Sweden as a Case](#)." *Journal of Agricultural and Environmental Ethics*, vol. 26, no. 3, 2013, pp. 663-678. *ProQuest*. Accessed 13 Jan. 2021.

This article talks about the meat consumption and how it has been going up throughout the years. It also shows what are other effects caused by meat production.

"[Livestock Slaughter Procedures](#)." *Encyclopædia Britannica*, Encyclopædia Britannica, Inc. Accessed 13 Jan. 2021.

*Britannica* Talked about the different stages of slaughter and what the animals go through. The three stages of slaughter and the different ways that animals are killed without feeling pain.

"[Meat Consumption](#)." *Department of Agriculture*, 2018, Accessed 3 Feb. 2021.

This source showed the stats of meat consumption over the years. Also compared the differences in meat consumption from the different countries.

"[Raising Animals in an Industrial System](#)." *FoodPrint*, 10 Dec. 2020. Accessed 13 Jan. 2021.

This talked about the factory farming operation and what is being done for the animals. It talks about the cheap habits of factory farming and what is wrong with the methods.

# Bibliography

“[Slaughterhouse Workers](#).” *Food Empowerment Project*. Accessed 13 Jan. 2021.

This source talks about the harsh work conditions for the workers. Most of the workers have hidden the harsh working conditions and not complained to anyone about them.

Singer, Peter, and Jim Mason. "[Are We What We Eat?](#)" *Soundings*, vol. 34, 2006, p. 67+. *Gale Literature Resource Center*. Accessed 9 Sept. 2020.

This recommended that because what the animals are going through we are like them when we eat meat. It talked about some of the problems that are caused by when the animals are unable to go anywhere and some diseases that come from eating the meat.