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## Operating procedures of pig slaughtering

*Modes opératoires d'abattage des porcs*

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

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# Operating procedures of pig slaughtering

## 1 Scope

This document specifies pre-slaughter requirements, operating procedures and requirements of pig slaughtering, storage and other requirements.

This document is applicable to the slaughtering operation of pigs. For some categories of pigs (e.g. piglets, breeding pigs), other operating procedures can be applied.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 58-2005, *Code of Hygienic Practice for Meat*

CXC 1-1969, *General Principles of Food Hygiene*

World Organization for Animal Health, Terrestrial Animal Health Code (OIE TAHC), 2021

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <https://www.iso.org/obp>

— IEC Electropedia: available at <https://www.electropedia.org/>

### 3.1

#### **pig body**

remaining body after the pig is stunned and bled

### 3.2

#### **inspection**

<animal slaughter and processing> ante-mortem and post-mortem inspection procedures to manage risks to animal health, animal welfare and public health

### 3.3

#### **half-car carcass pork**

pork with or without skin produced by longitudinally sawing (splitting) the pig carcass along the middle line of the spine into two halves

## 4 Pre-slaughter requirements

**4.1** Whenever possible, slaughterhouses should conduct a gap analysis and develop an animal welfare plan for all the operating procedures of pig slaughtering in accordance with ISO/TS 34700:2016, which can facilitate the implementation of any public or private sector animal welfare standards that meet at least the requirements of OIE TAHC.

**4.2** Only healthy, clean and appropriately identified pigs shall be presented for slaughter. Special attention should be paid when dealing with delays in unloading the pigs. For each batch of pigs, the slaughterhouse should collect and record the information identifying the breeding farm of origin.

**4.3** Animal welfare during pre-slaughter operations shall meet the requirements of animal slaughtering in Chapter 7.1 "Introduction to the recommendations for animal welfare" and Chapter 7.5 "Slaughter of animals" of OIE TAHC, 2021.

**4.4** The pigs which are ready for slaughtering shall be allowed to rest. Drinking water should always be available in the lairage area.

**4.5** Ante-mortem inspection shall be conducted in accordance with CAC/RCP 58-2005. The pigs that can be sent for slaughtering shall have successfully passed the inspection.

**4.6** When passing through the slaughtering raceways, the pigs shall be driven in order, but shall never be forced.

**4.7** The body surface of pigs shall be visibly clean of, for example, excessive faeces and dirt. The showering of dirty pigs before stunning is recommended.

## **5 Operating procedures and requirements of slaughtering**

### **5.1 Restraint**

Restraint should facilitate the correct application of the stunning method or bleeding equipment.

### **5.2 Stunning**

#### **5.2.1 Stunning methods**

Electrical stunning, gas stunning or captive bolt stunning shall be applied to stun the pigs.

- a) Electrical stunning: Manual or automatic electrical current to the head, or to the head and the heart, shall be applied to stun the pigs.
- b) Gas stunning: The pigs shall be driven into a chamber, tunnel or pit filled with either carbon dioxide, inert gasses (such as argon or nitrogen), or a mixture of carbon dioxide and inert gasses for stunning.
- c) Captive bolt stunning: Place the muzzle at right angles to the front of the animal's head, and then press the firing pin.

#### **5.2.2 Requirements for effective stunning**

**5.2.2.1** After stunning, the pigs shall be unconscious, and remain unconscious until death has been confirmed by bleeding. The pigs shall not be repeatedly stunned. Unconsciousness should be monitored at different stages: immediately after stunning, just before neck cutting, and during bleed-out.

**5.2.2.2** In the case of ineffective stunning or recovery, pigs shall be re-stunned immediately using a backup system.

**5.2.2.3** No pigs shall be processed while they are still conscious or have the potential to recover consciousness.