Sheep slaughtering in Norway

Good practices experienced on Study Trip in October 2015

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To be mentioned

- Shearing of sheep before dehiding
- Use of rodding
- Use of bagging
- Use of steam vacuum
- Clipping of neck

 Long tradition of shearing sheep before slaughtering

Gives a clean, dry and hygienic starting point for

slaughter

 Increased focus to improve the system last decade



Traditionally done prior to slaughter either at the farm or at the slaughterhouse

Traditionally no big difference economically for the farmer – the slaughterhouse is always the buyer of the wool either way

Exceptions made for hides that are to be sold with wool on – special breeds

Disadvantages of shearing at the farm

- Often done some days before transport to slaughterhouse
- Gathering, housing, bad weather, transport and waiting at the slaughterhouse will soon cover the hide with new dirt
- No more wool to shear to clean the animals again

Important realization:

- Clean animals one of the most important factors for hygienic slaughtering
- Prior to slaughter should sheep be: Dry, clean and newly sheared
- How to achieve this??
- Economical incitements necessary to make the farmers <u>choose</u> to let the sheep be sheared at the slaughterhouse.

Economics:

At home – cost for shearing ~ 3-4 €/animal
At slaughterhouse ~2 €/animal sheared at
slaughterhouse or not
Wool prices approximately equal

Rules if shearing at home

- Preferably do not shear at home
- If you shear at home no more than 3 days prior to transport <u>or</u> at least 1 cm of new wool
- Dry pasture areas at home or clean stables
- Clean transport with few animals
- Clean sawdust in slaughterhouse lairage

Penalty system

- Animals sheared more than 3 days prior to slaughter with less than 1 cm of wool
- Animals that are dirty and can not be sheared
- Animals to be slaughtered with wool on
- Fee of 120 NOK (~12 EURO)
- Meat only used for products to be heat treated (not cured raw sausages)

Shearing at slaughterhouse - before killing

Before killing – most common

- Hard work!
- Animal welfare issues (handling, cutting wrong)
- Slaughterline some times has to wait
- Costly





Shearing at slaughterhouse – on line

After killing – on line

- Better working conditions
- Less need of specially skilled workers
- Better for animal welfare
- Does not slow the slaughter line
- More dust/ short hears/ pieces of loose wool left on the skin (the sheep does not shake themselves as they do alive)





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Norway (2).mp4

Rodding of esophagus

- Significally reduses spillage of stomach contents
- Can be done at 250 sheep/ hour

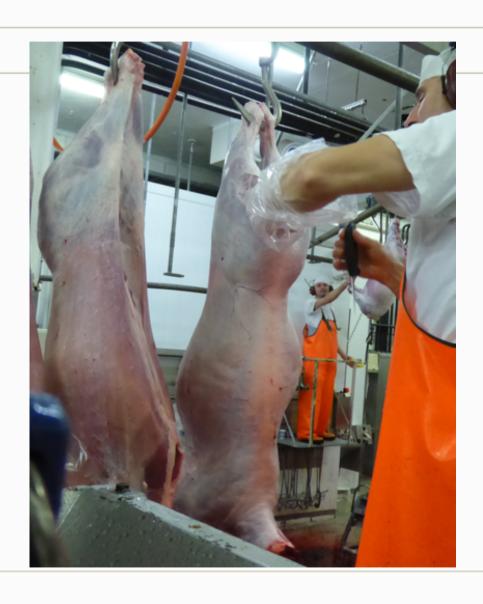


Bagging of the rectum

 Norwegian interpretation of «measures must be taken to prevent the spillage of digestive tract content during and after evisceration.."

(2004/853 annex III, section I, chapter IV pt 7 c)

- The intestine has to be removed as a whole.
 Bagging (or alternative methods) has to be performed to prevent spillage
- Can be done at 250+/sheep per hour





Steam vacuum

- Can be a useful tool to remove invisible contamination
- Visible contamination must be removed prior to use
- Has to be used by trained persons – can be a contamination source itself



Clipping of neck

- Can be useful if neck is contaminated when cutting the head
- Unnecessary if head is cut of from inside and out



Thank you for your attention!

