

Slaughter Without Stunning And Food Labeling Briefing Note

With the ever rising demand for meat around the world, the production of meat has changed dramatically in the past few decades. What has brought about the increasing popularity and attendant normalization of factory farms across many parts of the world? What are some of the ways to resist such broad convergences in meat production and how successful are they? This book locates the answers to these questions at the intersection between the culture, science and political economy of meat production and consumption. It details how and why techniques of production have spread across the world, albeit in a spatially uneven way. It argues that the modern meat production and consumption sphere is the outcome of a complex matrix of cultural politics, economics and technological faith. Drawing from examples across the world (including America, Europe and Asia), the tensions and repercussions of meat production and consumption are also analyzed. From a geographical perspective, food animals have been given considerably less attention compared to wild animals or pets. This book, framed conceptually by critical animal studies, governmentality and commodification, is a theoretically driven and empirically rich study that advances the study of food animals in geography as well as in the wider social sciences.

Advances in Pig Welfare analyzes current topical issues in the key areas of pig welfare assessment and improvement. With coverage of both recent developments and reviews of historical welfare issues, the volume provides a comprehensive survey of the field. The book is divided into two sections. Part One opens with an overview of main welfare challenges in commercial pig production systems and then reviews pig welfare hot spots from birth to slaughter. Part Two highlights emerging topics in pig welfare, such as pain and health assessment, early socialization and environmental enrichment, pig-human interactions, breeding for welfare, positive pig welfare and pigs as laboratory animals. This book is an essential part of the wider ranging series *Advances in Farm Animal Welfare*, with coverage of cattle, sheep, pigs and poultry. With its expert editor and international team of contributors, *Advances in Pig Welfare* is a key reference tool for welfare research scientists and students, veterinarians involved in welfare assessment, and indeed anyone with a professional interest in the welfare of pig. Provides in-depth reviews of emerging topics, research, and applications in pig welfare. Analyzes on-farm assessment of pig welfare, an extremely important marker for the monitoring of real welfare impacts of any changes in husbandry systems. Edited by a leader in the field of pig welfare, with contributing experts from veterinary science, welfare academia, and practitioners in industry.

Until now, books addressing Halal issues have focused on helping Muslim consumers decide what to eat and what to avoid among products currently on the market. There was no resource that the food industry could refer to that provided the guidelines necessary to meet the Halal requirements of Muslim consumers in the United States and abroad. *Handbook of Halal Food Production* answers this need by summarizing the fundamentals of Halal food production, serving as a valuable reference for food scientists, food manufacturers, and other food industry professionals. This text delivers a wealth of information about Halal food guidelines for food production, domestic and international food markets, and Halal certification. Among chapters that cover production requirements for specific foods such as meat and poultry, fish and seafood, and dairy products, there are other chapters that address global Halal economy, Muslim demography and global Halal trade, and comparisons among Kosher, Halal and vegetarian. In addition, the book presents Halal food laws and regulations, HACCP and Halal and general guidelines for Halal food Production. For persons targeting the Halal food market for the first time, this book is particularly valuable, providing understanding of how to properly select, process, and deliver foods. In light of the increasing worldwide demand for Halal food service, branded packaged food, and direct-marketed items, this volume is more than an expert academic resource; it is a beneficial tool for developing new and promising revenue streams. Both editors are food scientists who have practical experience in Halal food requirements and Halal certification and the contributors are experts in the Halal food industries.

This book, the fifth in the series 'Food Safety Assurance and Veterinary Public Health', has been conceived by a total of 33 internationally recognised experts from 11 different countries in Europe and from the USA, Canada and Australia, with backgrounds ranging from veterinary medicine, animal science, biology and microbiology to psychology, philosophy and ethics. It provides an up-to-date overview of the science of animal welfare and its assessment, of options for the assessment and management of risks for the welfare of production animals, and of the ramifications these may have for the safety of foods of animal origin. This volume is targeted at veterinary practitioners, official veterinarians in a control function, animal and food scientists, welfare scientists, students in animal welfare, auditing and inspection officials and risk managers at all levels of animal production. Other publications in the Food Safety Assurance and Veterinary Public Health series are: * Volume 1. Food safety assurance in the pre-harvest phase * Volume 2. Safety assurance during food processing * Volume 3. Risk management strategies: monitoring and surveillance * Volume 4. Towards a risk-based chain control

Gracey's Meat Hygiene

Animal Welfare at Slaughter

Evaluation and Control of Meat Quality in Pigs

Industrialized Slaughter and the Politics of Sight

Preparation and Processing of Religious and Cultural Foods

Geographies of Meat

What can a focus on "food projects" in Europe tell us about contemporary social processes and cultural debates? Valeria Siniscalchi and Krista Harper show how food becomes a marker of identity and resistance to social exclusion, and how food values become tools for transforming power dynamics at the local level and beyond. Through the comparison of food-centered movements across Europe, the book explains how these forms of mobilization express ideologies as well as economic and political objectives. The chapters use an ethnographic approach to focus on the transformation of values carried by individuals and groups in relation to food in Portugal, Greece, Latvia, Moldova, Denmark, the UK, Italy, and France. Contributors analyze food values, as expressed in daily life and livelihoods, through specific practices of production, exchange, and consumption. Topics covered include Prague's urban agricultural scene, the perception of poverty in Moldova, shepherds' protests in Sardinia, and organic food cooperatives in Catalonia.

This title examines the fields of value theory, normative and applied ethics on the issue of killing animals. It addresses a number of questions: Can painless killing harm or benefit an animal and, if so, why and under what conditions? Can coming into existence harm or benefit an animal? Is killing animals morally acceptable? Should animals have the legal right to life? In addressing these questions, animal rights and animal welfare positions are articulated and debated by some of the foremost thinkers on these issues, with a distinction made between rights-based and utilitarian approaches.

For a Moment of Taste is the first ever in-depth expose of what happens to animals commonly used for meat, eggs and dairy foods in India for what is, after all, a fleeting moment of taste. It gives a historical account of how today's meat, eggs and dairy production systems came to be; the current state of these industries in India; and the consequences of where they are headed if dietary habits and current trends do not change. Poorva Joshipura, a senior member of the People for the Ethical Treatment of Animals (PETA), draws on her personal observations of the treatment of animals and uncovers shocking industry practices not commonly known in India. She also explores the larger philosophical question of whether humans are meant to consume meat, eggs or dairy foods,

provides anthropological evidence to the contrary, and also lays out the human health and environmental impacts of the production and consumption of animal-based products. This eye-opening book will lead many readers to examine and modify their eating habits.

Gracey's Meat Hygiene, Eleventh Edition is the definitive reference for veterinarians working in meat hygiene control. This new edition of a classic text reflects the recent significant changes in science, legislation and practical implementation of meat hygiene controls in the UK, Europe and worldwide since the 10th edition was published in 1999. An excellent practical guide for teaching food hygiene to veterinary students worldwide, in addition to laying the foundations of food animal anatomy, pathology and disease. New chapters address the increased concern of both the public and inspectors to issues of animal welfare and recognise the role of the profession, and interest from the consumer, in environmental protection. Key features include: Fully updated new edition, in a refreshed design with colour photographs and illustrations throughout. Includes new content on meat hygiene inspection covering the components of an integrated food safety management system as well as animal health and welfare controls in the 'farm to fork' system. A practical approach to health and safety in meat processing is outlined by identifying the hazards and then describing how these can best be controlled. With contributions from veterinary and industry experts, this edition is both a valuable teaching aid and a practical reference for veterinarians and all food business operators and their staff.

Advances in Pig Welfare

Animals in Islam

Seminar on Pre-slaughter Stunning of Food Animals, Brussels, 1987

Welfare of production animals: assessment and management of risks

Halal Slaughter of Livestock: Animal Welfare Science, History and Politics of Religious Slaughter

Within the public debate surrounding food, people often contend that the key to meeting current challenges is changing consumer behaviour. Professionals and practitioners such as farmers, retailers, veterinarians, or researchers only occupy the limelight of media coverage of so-called 'food scandals'. If we are to better understand and negotiate current and future problems in the supply chain, it will be essential to pay more attention to the role and position of professionals involved. 'Professionals in food chains' addresses questions as: What are the main ethical challenges for professionals in the food supply chain? Who within this complex field holds responsibility for what? What does it mean for the food-related professions to operate in an atmosphere of immense social tension and high expectations? Which virtues are required to do a 'good' job? In brief: What can be said about the roles, responsibilities, and ethics of professionals across this dynamic field? This book brings together work by scholars from a wide range of disciplines, addressing a broad spectrum of topics pertaining to professionals in the food supply chain. Topics covered include general issues on professional roles and responsibility, sustainable food supply chains, novel approaches in food production systems, current food politics, the ethics of consumption, veterinary ethics, pedagogical/educational and research ethics, as well as aquacultural, agricultural, animal, and food ethics.

This book provides both evidence-based scientific studies and practical guidance to enhance the welfare of cattle, pigs, sheep, and poultry at slaughter. Temple Grandin and Michael Cockram have brought together a range of international experts to prepare chapters on philosophical and ethical views on the slaughter of farmed animals. These include welfare issues and their assessment, the condition of animals on arrival and their management during lairage, animal handling, methods of humane slaughter and assessment of unconsciousness. The book boldly tackles controversial issues around the compromises necessary when balancing animal welfare concerns with commercial realities, as well as religious slaughter. Chapters cover methods of stunning, pre-slaughter handling, equipment design, monitoring welfare with abattoir data and auditing methods. It is an important publication for those involved in implementing improvements in the humane slaughter of farmed animals and is recommended for veterinarians, students, abattoir managers and government regulators.

Advances in Agricultural Animal Welfare fully explores developments in the key areas of agricultural animal welfare assessment and improvement. Analyzing current topical issues, as well as reviewing the historical welfare issues, the volume is a comprehensive review of the field. Divided into five sections, the book opens in Part One by reviewing advances in animal welfare science, examining cognitive psychology, genetics and genomics. Part Two then looks at transdisciplinary research in animal welfare, with coverage of bioethics, welfare and sustainability from both environmental and food safety perspectives. Part Three explores the process of translating science into policy and practice, followed by discussion on the global achievability of welfare standards in Part Four. Finally, Part Five highlights some emerging issues in agricultural animal welfare. This book is an essential part of the wider ranging series Advances in Farm Animal Welfare, with coverage of cattle, sheep, pigs, poultry and aquaculture. With its expert editor and international team of contributors, Advances in Agricultural Animal Welfare is a key reference tool for welfare research scientists and students, practicing vets involved in welfare assessment, and indeed anyone with a professional interest in the welfare of agricultural animals. Provides in-depth reviews of emerging topics, research and applications in agricultural animal welfare. Provides coverage of topics important to all agricultural animals and complements the wider series Advances in Agricultural Animal Welfare, which will provide comprehensive coverage of animal welfare of the world's major farmed animals. Edited by a world leading animal welfare academic, with contributions from a writing team of both leading academics and practitioners.

Until now, books addressing Halal issues have focused on helping Muslim consumers decide what to eat and what to avoid in products currently on the marketplace. There was no resource that the food industry could refer to that provided the guidelines necessary to meet the Halal requirements of Muslim consumers in the U.S. and abroad. Halal

63rd International Congress of Meat Science and Technology

Improving the Safety of Fresh Meat

Meat Inspection and Control in the Slaughterhouse

Islamic Ruling on Animal Slaughter

Halal Food Production

The Ethics of Killing Animals

The Yearbook of Muslims in Europe provides up-to-date factual information, statistics and analysis of the situation of Muslims in 46 European countries.

Livestock production worldwide is increasing rapidly, in part due to economic growth and demand for meat in industrializing countries. Yet there are many concerns about the sustainability of increased meat production and consumption, from perspectives including human health, animal welfare, climate change and environmental pollution. This book tackles the key issues of contemporary meat production and consumption through a lens of political ecology, which emphasizes the power relations producing particular social, economic and cultural interactions with non-human nature. Three main topics are addressed: the political ecology of global livestock production trends; changes in production systems around the world and their implications for environmental justice; and existing and emerging governance strategies for meat production and consumption systems and their implications. Case studies of different systems at varying scales are included, drawn from Asia, Africa, the Americas and Europe. The book includes an editorial introduction to set the context and synthesize key messages for the reader.

The welfare of production animals at slaughter is a major veterinary concern, with debate on questions such as the degree of stunning required, how sentient animals are of their surroundings, slaughterhouse conditions, and how quickly animals lose consciousness after having their throats cut in religious slaughter practices. This research monograph provides a thoroughly scientific evidence-based account of the physiology and behaviour of animals for slaughter, analysis of the different killing methods, legislation and operating procedures, lairage and movement, as well as depopulation and handling. *Animal Welfare at Slaughter* is mainly aimed at animal welfare officers and policy makers, veterinary and meat inspectors and slaughterhouse auditors. However, this will also be a reliable resource for veterinary and animal science students, and the informed public. The *Animal Welfare* series covers current topics in animal welfare, to further research and inform the scientific, policy-making, and farming communities. *** "This well-referenced book is divided into 14 chapters written by 21 contributors. Black and white photographs and illustrations are used to highlight key points, and many chapters contain 'toolboxes' for the evaluation and improvement of animal welfare. ...provides excellent information and guidance. It will be a useful reference for anyone interested in welfare issues associated with animal slaughter. --Journal of the American Veterinary Medical Association, Vol. 251, No. 12, December 15, 2017 (Series: *Animal Welfare in Practice*) [Subject: Agricultural Science, Veterinary Science, Animal Welfare, Farming]

Meat inspection, meat hygiene and official control tasks in the slaughterhouse have always been of major importance in the meat industry, and are intimately related with animal diseases and animal welfare. The history of meat inspection has largely been a success story. Huge steps have been taken over more than a century to prevent the transmission of pathogenic organisms and contagious diseases from animals to humans. Various factors influence the quality and safety of meat including public health hazards (zoonotic pathogens, chemical substances and veterinary drugs), animal health and welfare issues during transport and slaughter. Meat inspection is one of the most important programs in improving food safety, and its scope has enlarged considerably over the last decades. Globalization has affected the complexity of the modern meat chain and has provided possibilities for food fraud and unfair competition. During the last two decades many food fraud cases have been reported, which have caused concern among consumers and the industry.

Subsequently meat inspection is faced with new challenges. *Meat Inspection and Control in the Slaughterhouse* is an up-to-date reference book that responds to these changes and reflects the continued importance of meat inspection for the food industry. The contributors to this book are all international experts in the areas of meat inspection and the official controls limited to slaughterhouses, providing a rare insight into the international meat trade. This book will be of importance to students, professionals and members of the research community worldwide who aim to improve standards of meat inspection procedures and food safety.

: Nutrition, Safety, Processing and Quality Improvement

The Welfare of Cattle

For a Moment of Taste

Nurturing locally, growing globally

The Slaughter of Farmed Animals

Politics, Economy and Culture

Sausages are privileged foods due to their diversity, nutritional value, deep roots in the culture of the peoples and economic importance. In order to increase the knowledge and to improve the quality and safety of these foods, an intense research activity was developed from the early decades of the past century. This book includes ten research works and a review showing important and interesting advances and new approaches in most of the research topics related to sausages. After an editorial of the Editor reflecting the aims and contents of the book, the initial five chapters deal with microbiological issues of the sausage manufacture (characterization and study of the bacterial communities of sausages, study of the metabolism and the technological and safety characteristics of concrete microbial strains, and use of starter cultures to improve the sausage quality). Chemical hazards also receive some attention in this book with a chapter on the optimization of the smoking process of traditional dry-cured meat products to minimize the presence of PAHs. The partial or total replacement of the traditional ingredients in sausages with unconventional raw materials for the obtaining of novel and varied products are the subject of three chapters. Next, a chapter is dedicated to another interesting topic, the search and the essay of natural substitutes for synthetic additives due to the increasing interest of consumers in healthier meat products. The book ends with an interesting review on the safety, quality and analytical authentication of hal?l meat products, with particular emphasis on salami.

Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing. The book begins by establishing consumer requirements for meat quality, before examining the influence of breeding and husbandry, and techniques for stunning and slaughter of poultry. Chapters 5 and 6 look at primary and secondary processing and Chapters 7, 8 and 9 discuss packaging, refrigeration and other preservation techniques. There are also chapters on microbial hazards and chemical residues in poultry. Quality management issues are reviewed in the final group of chapters, including shelf-life and spoilage, measuring quality parameters and ways of

maintaining safety and maximising quality. Poultry meat processing and quality is an essential reference book for technical managers in the Poultry Industry and anyone engaged in teaching or research on poultry meat production. An essential reference for the entire poultry meat industry Reviews the key issues affecting poultry meat quality in production and processing Extensive analysis of poultry meat safety issues Contains a selection of White Papers, commissioned to better inform the exploration of cattle welfare. These are prepared by notable experts in their field, to help provide factual context around selected topics that impact cattle welfare and production systems. Covers all aspects of cattle use in an accessible style, making this a must have volume for anyone interested in cattle welfare or cattle medicine. Provides an in-depth picture of the distinctive beef and dairy cattle welfare practices and issues, covering topics such as behavior, breeding and genetic manipulation, nutrition and feeding, housing and management, health and disease, and transport and slaughter. Written by acknowledged leaders in animal science, veterinary science, philosophy and animal welfare, presenting a truly multidisciplinary perspective on cattle welfare. Includes a section on understanding and managing animal welfare in both beef and dairy cattle, discussing how cattle perceive the world, animal handling and pain mitigation, and how to assure that the cows have a reasonably good life. The Welfare of Cattle offers an accurate, detailed account of the ethical and welfare concerns related to the human use of cattle. There is currently no significant book dealing with the welfare of cows, animals often seen as archetypal paradigms of 'farm animals'. Covering both beef and dairy cattle, the expert authors provide in-depth information on the husbandry roots of traditional agriculture, the replacement of this system of stewardship by an industrial model, and the resulting welfare challenges associated with industrial agriculture: feedlots, highly industrialized dairies, and slaughterhouses killing huge numbers of animals who have been transported great distances. This important book explores in detail the ways in which people who are providing care for cattle can take their first step, or their next step, toward enhancing the welfare of these animals. An extra chapter (online only) is available in the 'Downloads' tab on the left: Dairy Nutrition, by Michael Gamroth

The safety of fresh meat continues to be a major concern for consumers. As a result, there has been a wealth of research on identifying and controlling hazards at all stages in the supply chain. Improving the safety of fresh meat reviews this research and its implications for the meat industry. Part one discusses identifying and managing hazards on the farm. There are chapters on the prevalence and detection of pathogens, chemical and other contaminants. A number of chapters discuss ways of controlling such hazards in the farm environment. The second part of the book reviews the identification and control of hazards during and after slaughter. There are chapters both on contamination risks and how they can best be managed. The range of decontamination techniques available to meat processors as well as such areas as packaging and storage are examined. With its distinguished editor and international team of contributors, Improving the safety of fresh meat is a standard reference for the meat industry. Learn how to identify and control hazards at all stages in the supply chain An authoritative reference on reducing microbial and other hazards in raw and fresh red meat Understand the necessity for effective intervention at each production process

Manual for the Slaughter of Small Ruminants in Developing Countries

Text and Cases

Food Values in Europe

Proceedings

Islam, Politics and Markets in Global Perspective

Food futures: ethics, science and culture

A unique handbook providing a set of good practice standards for both producers and consumers of Halal food This accessible, authoritative book covers all aspects of Halal from its origins through to how we expect Halal to develop in the coming years. It explains what Halal is, where it came from, how it is practiced, and by whom. In addition to putting Halal in a religious and cultural context, the book provides practical standards for those working in the Halal trade. It explains why there are so many different interpretations of Halal and why this needs to be resolved if international trade is to be developed. Each chapter in The Halal Food Handbook is written by leading experts in their particular field of study. The first one discusses how regulatory bodies have failed to stem the miss selling and adulteration of Halal foods. The next chapters cover the slaughter process and issues around good practice. The book then looks at regulators—covering Sharia law, UK national laws, and the EU—and outlines the legal framework for enforcing the law. It also compares and contrasts different types of religious slaughter for faith foods; examines attempts to set an international standard for trade; and discusses pork adulteration in Halal foods. The final chapter covers other aspects of Halal, including cosmetics, tourism, lifestyle, and banking, and finishes with a look at what the future holds for Halal. Written and edited by leading international experts in Halal who are backed by the Muslim Council of Britain Presents a set of good practice standards for both producers and consumers of Halal food Covers the complexity of the political, legal, and practical dimensions of Halal food production The Halal Food Handbook will appeal to a wide audience, including abattoirs, manufacturers, retailers, regulators, academics, public bodies catering for Muslims, and the broader Muslim community.

Food is at the centre of human existence. We eat every day, not only to satisfy our physical needs but also as part of cultural and social interaction. Food choices and markets shape the agricultural landscape and the cities we live in. Whereas what we choose to eat and feed our family is part of who we are, a growing number of actors compete to influence our food habits, through marketing strategies and nutritional advice. And ethical considerations are coupled with every choice over food - whether related to production, distribution, consumption, food waste, policy in general, marketing or advice. Given the variety of implications the 'food problem' entails, the construction of an inclusive society must redirect the concerns about food in the present to the imagination of future alternatives. The search for innovative solutions calls for multidisciplinary critical enquiry - and utopian thinking will be instrumental in that regard. This book brings together work by scholars in a wide range of disciplines addressing many different topics related to food futures. Topics covered include food and literature, food waste, food communication, food policy, corporate social responsibility and public procurement in food supply, responsible research and innovation in food production as well as sustainability

and animal ethics and welfare.

This case book offers a non-traditional issue-centered perspective to European marketing. Focusing on some of the key challenges faced by managers charged with developing pan-European marketing strategies, marketing problems are placed into the context of these challenges and capture the multiple facets and implications for European marketing in an integrative manner. A Seminar in the CEC Agricultural Research Programme, held in Dublin, Ireland, November 21-22, 1985. Sponsored by the Commission of the European Communities, Directorate-General for Agriculture, Division for the Coordination of Agricultural Research
A Seminar in the CEC Agricultural Research Programme, held in Dublin, Ireland, 21-22 November 1985

How What You Eat Impacts Animals, the Planet and Your Health

Political Ecologies of Meat

Professionals in food chains

Poultry Meat Processing and Quality

Sausages

This book contains over 400 offered papers which were presented at the 63rd International Congress of Meat Science and Technology, held in Cork, Ireland, from 13-18 August, 2017. Under the theme of nurturing locally, growing globally, areas covered in the congress included meat sustainability and the role of the of meat science in a challenging global environment, genetics and genomics, the science of meat quality, technological demands in meat processing from an Asian perspective, international best practice in animal welfare, scientific advances underpinning meat safety, emerging technologies in meat processing, meat science and impact, consumer aspects, meat biochemistry, advancements in meat packaging and the congress ended with a session on meat and health, with focus on sustaining healthy protein sources. This year also included a session dedicated to addressing specific hot topics of importance to the industry and meat scientists. These proceedings reflect the truly global nature of meat research and provide an insight into current research issues for the industry.

The Halal Food Handbook John Wiley & Sons

Since its first publication in 1960, this famous work by Yusuf al-Qaradawi has enjoyed a huge readership in the Muslim world, and has been translated into many languages. It dispels the ambiguities surrounding the Sharī'ah to fulfil the essential needs of the Muslims in this age. It clarifies the ḥalāl (lawful) and why it is ḥalāl, and the ḥarām (prohibited) and why it is ḥarām, referring to the Qur'ān and the Sunnah of the Prophet. It answers questions which may face the Muslims today, and refutes the ambiguities and lies about Islam. Dr al-Qaradawi delves into the authentic references in Islamic jurisprudence, extracting judgements of interest to contemporary Muslims in the areas of worship, business dealings, family life, food and drink, dress and ornaments, patterns of behaviour, individual and group relations, family and social ethics, habits and social customs.

This unique volume gives insight into the science of slaughter with in-depth discussion of neural communication and the welfare aspects of pre-slaughter handling and slaughter of livestock. The concepts of conscious perception, unconsciousness, stunning, slaughter and death are discussed to provide readers with an understanding of the different events that lead to the conversion of animals into carcasses and subsequently into meat. This accessible work is an excellent resource for learning about welfare issues of different techniques, as it includes historical aspects of religious and conventional slaughter with a focus on the developments around technologies. It comprises the advent of mechanical slaughter in the form of poleaxes to present day use of sophisticated stunning equipment. Moreover, the author covers key aspects of halal meat production and discusses the politics of religious slaughter with an emphasis on the increasing number of anti-halal movements across Europe, America and others. The slaughter of animals for consumption by people of faith is economically significant and has led to a race for market share by multinational retail enterprises. However, there are also ethical and political aspects of religious slaughter which have always divided opinion. The topic of this book provides an important link to the disciplines of animal welfare research, the meat industry and the food business. Scientists, students, as well as government agencies, veterinarians and professionals in food processing and slaughter technology manufacturing will find this an important account. Simplified summaries and practical notes make this reference highly readable.

Animal Welfare and Meat Production

Yearbook of Muslims in Europe

Yearbook of Muslims in Europe, Volume 3

Animals, Race, and Multiculturalism

Handbook of Halal Food Production

Diversity in European Marketing

The author relates his experiences working five months undercover at a slaughterhouse, and explores why society encourages this violent labor yet keeps the details of the work hidden.

In today's globalized world, halal (meaning 'permissible' or 'lawful') is about more than food. Politics, power and ethics all play a role in the halal industry in setting new standards for production, trade, consumption and regulation. The question of how modern halal markets are constituted is increasingly important and complex. Written from a unique interdisciplinary global perspective, this book demonstrates that as the market for halal products and services is expanding and standardizing, it is also fraught with political, social and economic contestation and difference. The discussion is illustrated by rich ethnographic case studies from a range of contexts, and consideration is given to both Muslim majority and minority societies. Halal Matters will be of interest to students and scholars working across the humanities and social sciences, including anthropology, sociology and religious studies.

"It is essential reading for students and practitioners in animal welfare and animal science, and will also be of interest to readers in meat, veterinary and food sciences, and applied ethology."--BOOK JACKET.

This book focuses on multiculturalism, racism and the interests of nonhuman animals. Each are, in their own right, rapidly growing and controversial fields of enquiry, but how do multiculturalism and racism intersect with the debate concerning animals and their interests? This a deceptively simple question but on that is becoming ever more pressing as we examine our societal practices in a pluralistic world. Collating the work of a diverse group of academics from across the world, the book includes writing on a wide range of subjects and addressing contemporary issues in this critical arena.

Subjects covered include multiculturalism, group rights and the limits of tolerance; ethnocentrism and animals; racism and discrimination and non-Western alternatives to animal rights and welfare. The book will be of interest to researchers, lecturers and advanced students as well as range of social justice organisations, government institutions, animal activist organisations and environmental groups.

Science and Practice

Humane Slaughter of Animals for Food

The Lawful and the Prohibited in Islam

Advances in Agricultural Animal Welfare

Practical Ways of Enhancing Animal Welfare

Preparation and Processing of Religious and Cultural Foods covers the production and processing of foods from major religions, focusing on the intersection of religion, science and cultural perceptions in the production and processing of modern religious and vegetarian foods. Quality control and authentication technologies are looked at in-depth, while nutrition, antioxidants, aging, hygiene and other long-term health factors are presented from a scientific standpoint. Bringing together the top scientific researchers on this essential topic of importance to a huge percentage of the world's population, this book is ideal for food company innovation and R&D managers, producers and processors of religious foods. Religious groups have often been slow in implementing recent science and technology breakthroughs employed in the preparation, processing and packaging of various foods. This book provides a culturally sensitive coverage of these areas with an aim to encourage advancement. Covers the production and processing of major religious foods, namely Muslim, Christian, Jewish, Hindu and Buddhist Presents nutritional, antioxidant, aging, hygiene and other long-term health factors from a scientific standpoint Encourages advancement in the preparation, processing and packaging of religious foods using information cultivated from top scientific researchers in the field

Assessment and Management of Risks

The Halal Food Handbook

Every Twelve Seconds

Halal Matters