**University: Basrah** 

**College: veterinary Medicine** 

Stage: 5<sup>th</sup>

Course: Theoretical meat hygiene Topic: Food animals and transportation Lecture prepared: Dr. Alaa Alsandaqchi

## Food animals

The animals most commonly slaughtered for food include:

- Lattle and water buffalo for beef and yeal
- ♣ Sheep and lambs for lamb and mutton
- Goats for goat meat
- Deer for venison
- ♣ Poultry(mainly chickens, turkeys, and ducks)

## From farm to abattoir

Transport of livestock from farm to slaughter house involves a number of critical points which include:

- ♣ Loading of animals at the farm
- ♣ Transport from farm to abattoir
- ♣ Offloading of animals at the abattoir and slaughter

## **Effects of transport and movement include:**

- → Stress: Leading to high blood pressure and heart rate cause spots of blood in muscles.
- ♣ Bruising: Leading to production waste in the meat industry
- ♣ Trampling: This occurs when animals go down due to slippery floors

- ♣ Suffocation: This usually follows on trampling
- **♣** Sunburn: Exposure to sun affects food animals
- → Dehydration: Animals subject to long distance travel without proper watering will suffer weight loss and may die
- **♣** Injuries: Broken legs

## Factors must be taken into account during the journey in order that the animals do not become injure or die

- ♣ Species of animals: Different species should not be mixed
- → Time of the day: It is important to transport animals in vehicles during the cooler mornings and evenings or even at night
- ♣ Duration of journey: Journeys should be short and direct, without any stoppages. <u>Cattle</u>, <u>sheep</u>, <u>and goats</u> should not travel for more than 36 hours and should be offloaded after 24h for feed and water.
- → Driving: Vehicles should be driven smoothly, without sudden stops. Corners should be taken slowly and gently.