

Ethical Meat Processing: Humane Slaughtering and Meat Inspection

Enhance meat quality while prioritizing animal welfare.

The technology focuses on humane slaughtering practices in the meat processing industry. It ensures that animals are killed swiftly and without suffering, adhering to ethical standards.



Bleeding of a humanely stunned small ruminant (FAO)



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Technology from

ProPAS

Commodities

Livestock

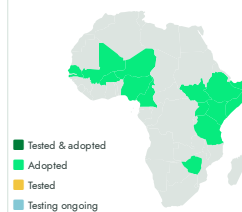
Sustainable Development Goals



Categories

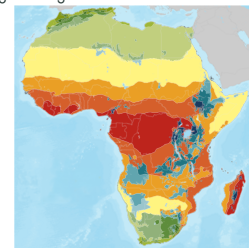
Postharvest, Practices, Agri-food processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Breeders

This technology is **TAAT1 validated**.

8·9

Scaling readiness: idea maturity 8/9; level of use 9/9

Project adoption **1**

Technology integrated in the ENSURE project.

Inclusion assessment **4**

Climate impact **5**

Problem

- Animals often face mistreatment during transportation and slaughter,
- Stress and suffering experienced by animals can lead to biochemical changes, affecting the flavor and shelf life of the meat.
- Many slaughterhouses fail to comply with humane slaughtering regulations,

Solution

- It advocates for the use of suitable methods and equipment for transporting animals.
- Animals are provided with overnight rest in appropriately sized holding pens.
- Emphasis is placed on bleeding the animal within one minute of unconsciousness, ensuring a swift and humane process.
- All stages of the slaughtering and carcass dressing process are subject to certified meat inspection.

Key points to design your program

Ethical Meat Processing improves animal welfare, food safety, and meat quality by promoting humane slaughter practices and strengthening hygiene throughout the livestock value chain. Suitable for livestock value chain development, food safety, public health, and agribusiness programmes, the technology contributes to **SDGs 2 (Zero Hunger), 3 (Good Health and Well-being), 12 (Responsible Consumption and Production), and 13 (Climate Action)** while creating employment and business opportunities in meat processing and quality assurance. To successfully integrate this technology, consider the following key actions :

- Target livestock production and processing areas where food safety, hygiene, and slaughter practices require improvement.
- Establish partnerships with veterinary services, food safety authorities, processors, producer organizations, and private-sector actors to strengthen compliance and technical supervision.
- Invest in hygienic slaughter and meat-processing facilities, strengthen technical capacity, and reinforce food safety, inspection, and certification systems.
- Promote employment opportunities for women and youth, while monitoring compliance, meat quality, food safety performance, and programme outcomes.

25—35 %

Dressed meat value added



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<https://taat.africa/vky>

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