

Slaughter Without Stunning And Food Labeling Briefing Note

Slaughterhouse is the first book of its kind to explore the impact that unprecedented changes in the meatpacking industry over the last twenty-five years — particularly industry consolidation, increased line speeds, and deregulation — have had on workers, animals, and consumers. It is also the first time ever that workers have spoken publicly about what's really taking place behind the closed doors of America's slaughterhouses. In this new paperback edition, author Gail A. Eisnitz brings the story up to date since the book's original publication. She describes the ongoing efforts by the Humane Farming Association to improve conditions in the meatpacking industry, media exposés that have prompted reforms resulting in multimillion dollar appropriations by Congress to try to enforce federal inspection laws, and a favorable decision by the Supreme Court to block construction of what was slated to be one of the largest hog factory farms in the country. Nonetheless, Eisnitz makes it clear that abuses continue and much work still needs to be done.

Since the turn of the Millennium, world-wide initiatives from the private sector have turned the regulatory environment for food businesses upside down. For the first time in legal literature this book analyses private law initiatives relating to the food chain, often referred to as private (voluntary) standards or schemes. Private standards are used to remedy flaws in legislation, in order to reach higher levels of consumer protection than the ones chosen by the EU legislature and to manage risks and liability beyond the traditional limits of food businesses. We see that litigation is no longer solely framed by legislative requirements, but ever more by private standards such as GlobalGAP, BRC, IFS, SQF and ISO. These private standards incorporate public law requirements thus embedding them in contractual relations and exporting them beyond the jurisdiction of public legislators. Other standards focus on corporate social responsibility or sustainability. This book also addresses how private religious standards such as Kosher and Halal play a role in defining specific markets of growing importance. It is noted that organic standards have found an interesting symbioses with public law. Another development on this topic is that food businesses are inspected more often by private auditors than by public inspectors. Effects in terms of receiving or being denied certification far outweigh public law sanctions. In short private law has changed an entire legal infrastructure for the food sector. It emerges as competing with the public law regulatory infrastructure. This book is of interest to all who concern themselves with food law legislation and litigation and the evolving role of private standards on changing the landscape of food chains and innovation. The Yearbook of Muslims in Europe provides up-to-date factual information, statistics and analysis of the situation of Muslims in 46 European countries.

Food trucks announcing "halal" proliferate in many urban areas but how many non-Muslims know what this means, other than cheap lunch? Here Middle Eastern historians Febe Armanios and Bogac Ergene provide an accessible introduction to halal (permissible) food in the Islamic tradition, exploring what halal food means to Muslims and how its legal and cultural interpretations have changed in different geographies up to the present day. Historically, Muslims used food to define their identities in relation to co-believers and non-Muslims. Food taboos are rooted in the Quran and prophetic customs, as well as writings from various periods and geographical settings. As in Judaism and among certain Christian sects, Islamic food traditions make distinctions between clean and impure, and dietary choices and food preparation reflect how believers think about broader issues. Traditionally, most halal interpretations focused on animal slaughter and the consumption of intoxicants. Muslims today, however, must also contend with an array of manufactured food products--yogurts, chocolates, cheeses, candies, and sodas--filled with unknown additives and fillers. To help consumers

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navigate the new halal marketplace, certifying agencies, government and non-government bodies, and global businesses vie to meet increased demands for food piety. At the same time, blogs, cookbooks, restaurants, and social media apps have proliferated, while animal rights and eco-conscious activists seek to recover halal's more wholesome and ethical inclinations. Covering practices from the Middle East and North Africa to South Asia, Europe, and North America, this timely book is for anyone curious about the history of halal food and its place in the modern world.

This book explores the emergence and expansion of global kosher and halal markets with a particular focus on the UK and Denmark. Kosher is a Hebrew term meaning 'fit' or 'proper' while halal is an Arabic word that literally means 'permissible' or 'lawful'. This is the first book to explore kosher and halal comparatively at different levels of the social scale such as individual consumption, the marketplace, religious organisations and the state. Kosher and halal markets have become global in scope and states, manufacturers, restaurants, shops, certifiers and consumers around the world are faced with ever stricter and more complex kosher and halal requirements. The research question in this book is: What are the consequences of globalising kosher and halal markets?

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]

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 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

This book offers fresh perspectives on issues of food justice. The chapters emerged from a series of annual workshops on food justice held at Michigan State University between 2013 and 2015, which brought together a wide variety of interested people to learn from and work with each other. Food justice can be studied from such diverse perspectives as philosophy, anthropology, economics, gender and sexuality studies, geography, history, literary criticism, philosophy and sociology as well as the human dimensions of agricultural and environmental sciences. As such, interdisciplinary workshops are a much-needed vehicle to improve our understanding of the subject, which is at the center of a vibrant and growing discourse not only among academics from a wide range of disciplines but also among policy makers and community activists. The book includes their perspectives, offering a wide range of approaches to and

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conceptions of food justice in a variety of contexts. This invaluable work requires readers to cross boundaries and be open to new ideas based on different assumptions. 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.

The safety of poultry meat and eggs 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. Food safety control in the poultry industry summarises this research and its implications for all those involved in supplying and marketing poultry products. The book begins by analysing the main hazards affecting poultry meat and eggs, both biological and chemical. It then discusses methods for controlling these hazards at different stages, from the farm through slaughter and carcass processing operations to consumer handling of poultry products. Further chapters review established and emerging techniques for decontaminating eggs or processed carcasses, from physical methods to the use of bacteriophage and bacteriocins. With its distinguished editor and international team of contributors, Food safety control in the poultry industry is a standard reference for both academics and food companies. Reviews recent research on identifying and controlling hazards at all stages in the supply chain Edited by a leading expert in this hot area with contributions from a worldwide team of experts Identify how to meet and exceed consumers high expectations in food safety

The Halal Food Handbook John Wiley & Sons

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

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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

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 halal meat products, with particular emphasis on salami. 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

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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.

This volume is an inspiring and breakthrough piece of academic scholarship and the first of its kind featuring a comprehensive reader-friendly approach to teach the intricacies of the various aspects of international farm animal, wildlife conservation, food safety and environmental protection law. The selected focus areas are grouped in sections, such as agrobiodiversity, fishing and aquaculture, pollinators and pesticides, soil management, industrial animal production and transportation, and international food trade. Farm animal welfare, environmental protection, biodiversity conservation, and food safety are the core of the selected chapters. Every chapter provides real-world examples to make the complex field easy to understand. With its systematic approach, this book is devoted to anyone interested in the subject, becomes a valuable resource for professionals working in food regulation, and provides a solid foundation for courses and master's programs in animal law, environmental policy, food and agriculture law, and regulation of these subjects around the world. Through its emphasis on sustainable food production, this work offers a cutting-edge selection of evolving topics at the heart of the pertinent discourse. As one of its highlights, this book also provides "Tools for Change," a unique compilation and analysis of laws from the major farm animal product trading nations. With these tools, practitioners, advocates, policy makers and other state-holders are equipped with information to start work toward improving farm animal welfare, wildlife conservation, and food safety through the use of law and policy.

Sustainable Meat Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production, from postharvest to consumption. The book acts as a guide for meat and animal scientists, technologists, engineers, professionals and producers. The 12 most trending topics of sustainable meat processing and meat by-products management are included, as are advances in ingredient and processing systems for meat products, techno-functional ingredients for meat products, protein recovery from meat processing by-products, applications of blood proteins, artificial meat production, possible uses of processed slaughter co-products, and environmental considerations. Finally, the book covers the preferred technologies for sustainable meat production, natural antioxidants as additives in meat products, and facilitators and barriers for foods containing meat co-products. Analyzes the role of novel technologies for sustainable meat processing Covers how to maintain sustainability and achieve high levels of meat quality and safety Presents solutions to improve productivity and environmental sustainability Takes a proteomic approach to characterize the biochemistry of meat quality defects

The Encyclopedia of Meat Sciences is an impressive and important body of work. Prepared by an international team of experts, this reference work covers all important aspects of meat science from stable to table, including animal breeding, physiology and slaughter, meat preparation, packaging, welfare, and food safety, to name a few. This Encyclopedia further covers important topics such as food microbiology, meat in human nutrition, biotechnological advances in breeding and many more. The Encyclopedia of Meat Sciences is an invaluable resource to practitioners of meat science and students alike. Also available online via ScienceDirect - featuring extensive browsing, searching, and internal cross-referencing between articles in the work, plus dynamic linking to

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journal articles and abstract databases, making navigation flexible and easy. For more information, pricing options and availability visit www.info.sciencedirect.com. Foreword written by Rt. Hon. Helen Clark, Prime Minister of New Zealand Over 200 articles covering all aspects of meat science Reading lists at the end of each article provide further information into primary literature Various figures and tables illustrating the text and a color plate section in each volume Appeals to students, academics researchers and professionals working not only in meat science, but also food science, veterinary sciences, agricultural engineering and livestock management Extensive cross-referencing

Winner of two 2017 Guild of Food Writers Awards: best Food Book Award and the Campaigning and Investigative Food Work Award Shortlisted for the 2017 Fortnum & Mason Food Book of the Year A BBC Radio 4 Food Programme Book of the Year 2016 A Guardian Book of the Year 2016 We should all know exactly where our meat comes from. But what if you took this modern-day maxim to its logical conclusion and only ate animals you killed yourself? Louise Gray decides to be an ethical carnivore and learn to stalk, shoot and fish. Starting small, Louise shucks oysters and catches a trout. As she begins to reconnect with nature, she befriends countrymen and women who can teach her to shoot pigeons, rabbits and red deer. Louise begins to look into how meat is processed, including the beef in our burgers, cheap chicken, supermarket bacon and farmed fish. She investigates halal slaughter and visits abattoirs to ask whether new technology can make eating meat more humane. Delving into alternative food cultures, Louise finds herself sourcing roadkill and cooking a squirrel stir-fry, and she explores eating other sources of protein like in vitro meat, insects and plant-based options. With the global demand for meat growing, Louise argues that eating less meat should be an essential part of fighting climate change for all of us. Her writing on nature, food and the environment is full of humour, while never shying from the hard facts. Louise gets to the heart of modern anxieties about where our meat comes from, asking an important question for our time – is it possible to be an ethical carnivore?

Though not often acknowledged openly, killing represents by far the most common form of human interaction with animals. Humans kill animals for food, for pleasure, to wear, and even as religious acts, yet despite the ubiquity of this killing, analyzing the practice has generally remained the exclusive purview of animal rights advocates. *Killing Animals* offers a corrective to this narrow focus by bringing together the insights of scholars from diverse backgrounds in the humanities, including art history, anthropology, intellectual history, philosophy, literary studies, and geography. With killing representing the ultimate expression of human power over animals, the essays reveal the complexity of the phenomenon by exploring the extraordinary diversity in killing practices and the wide variety of meanings attached to them. They examine aspects of the role of animals in human societies, from the seventeenth century to the present day: their cultural manifestations, and how they have been represented. Topics include hunting and baiting; slaughter practices and the treatment of feral and stray animals; animal death in art, literature and philosophy; and even animals that themselves become killers of humans. While many collections originate as a series of separately planned conference papers drawn together only by editorial fiat, the essays that comprise *Killing Animals* were regarded as parts of a larger whole from their inception. The result is a remarkably collaborative, cross-disciplinary work that includes

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eight individually authored chapters and a collectively written introduction. Rather than attempting to produce a single ethical understanding from their diverse views, however, the group aims instead to demonstrate the value of the wider academic study of the place of animals in human history. The conclusion to *Killing Animals* takes the form of a discussion among the eight contributors, with each expanding upon issues raised earlier in the book.

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.

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.

This book provides a broad conspectus on the application of EU and international regulation of the food sector on English law. It is aimed at practitioners and students of this vital and emerging branch of law, which has become an important part of current political and legal debate. It is written not just for lawyers as a statement of current law, but is also aimed at all those involved or interested in the food industry who wish to familiarise themselves with how the law is applied practically in this jurisdiction. The book commences with a short conceptual framework for the study of food law. It then provides a comprehensive and up-to-date account of current English law, explaining fully the detailed processes by which both international and national law and EU decision making have impacted upon most aspects of the production, sale and consumption of food in England. The book explains and assesses the operation of the current

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law by describing in detail the roles of Government, the Food Standards Agency and local enforcement authorities in the making and enforcing of laws concerning food. The work contains full outlines of the developments in the most significant areas of food law. It concentrates specifically on topics such as food labelling and advertising, quality and compositional requirements, geographical food names, genetic modification, organic production, animal welfare and also the role of law in tackling poor health, obesity, and diet-related disease. The book, though primarily designed as a law text, goes beyond the usual confines of such works. It sets out to explain and describe the impact of successive food crises, such as BSE and the use of horsemeat in beef products, on food safety and transparency requirements. The book considers and assesses how the existing rules on the chemical and biological safety of food impact on our law, and concludes with a review of the developing legal issues concerning the environmental impacts of current and proposed food law, in particular the relationship between food law, climate change and food security.

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.

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

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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 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.

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

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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, *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

"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.

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 during media coverage of so-called 'food scandals'. If we are to better understand and negotiate current and future problems in the food 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.

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

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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.

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 story of cuisine and the social history of eating is a fascinating one, and Maguelonne Toussaint-Samat covers all its aspects in this definitive history. Covers all known foodstuffs Copiously illustrated Full social and geographical coverage Awarded the History Prize of the Societe des gens de lettres de France, for the French edition Over 2500 sold in hardback. This overview report is on a series of 13 audits by the Food and Veterinary Office on the official controls and other measures taken by Competent Authorities to implement Council Regulation (EC) No 1099/2009 (hereafter "the Regulation"). The objective of the audits was to evaluate the effectiveness of official controls on business operators to ensure animals are spared any avoidable pain, distress, or suffering during their killing and related operations as required by the Regulation. The overview report concludes that changes made by food business operators in response to their new responsibilities have been more successful in improving animal welfare where guides to good practice were available and where official controls were adapted to focus on operator's procedures and records. Official controls have an active role in improving the compliance of food business operator's procedures and activities as evidenced by the fact that gaps found in operator's procedures occurred mostly where an audit approach had not been adopted as part of official controls. As observed for waterbath stunning of poultry, official controls based on assessment of specific risk factors linked to animal welfare and good reporting systems allow competent authorities to target their controls better and to improve operator's compliance in a difficult area. The availability of guides to good practice in the specific sector also plays an important role in achieving compliance. There are wide variations in the way Member States have operated the derogation for slaughter without stunning, as the

