Lowering Stress to Improve Meat Quality and Animal Welfare

Gentle handling in well-designed facilities will minimize stress levels, improve efficiency and maintain good meat quality. Rough handling or poorly designed equipment is detrimental to both animal welfare and meat quality. Progressive slaughter plant managers recognize the importance of good handling practices. Constant management supervision is required to maintain high humane standards.

Every extra handling procedure causes increased stress and bruising. Elimination of unnecessary procedures at the slaughter plant will also reduce stress.

- Preventing Pale Soft Exudative Pork (PSE) in Pigs
- Preventing Dark Cutters (DFD) in Cattle
- Stressful Pre-Slaughter Handling
- Guidelines for Livestock Holding Facilities
- Factors Contributing to the Incidence of Dark Cutting Beef
- Solving Handling Problems that Cause PSE and Dark Cutters
- Review of the Effects of Pre-Slaughter Handling and Stunning on Meat Quality

There have been numerous research studies on stunning methods, but until recently, stress and discomfort during a lairage and movement of the animals to the stunning point was neglected. How to reduce slaughter stress on:

- Cattle
- Pigs
- Sheep

Related Abstracts

- **Feedlot cattle with excitable temperaments have tougher meat and a higher incidence of dark colored lean.** Journal of Animal Science, (1997) volume 75: 892-896
- **Bos Indicus-Cross feedlot cattle with excitable temperaments have tougher meat and a higher incidence of borderline dark cutters** (1997) Meat Science, Volume 46:4, 367-377
- **Bruise levels on fed and non-fed cattle.** Proceedings Livestock Conservation Institute (1995) pages 193-201
  1910 Lyda Drive Bowling Green, Kentucky 42104 USA
- **Methods to reduce PSE and bloodsplash**
  College of Veterinary Medicine, University of Minnesota
- "**Bruises on southwestern feedlot cattle**"

Additional Information

For more information, check out Meat and Poultry's website.