
Operating procedures of pig slaughtering

Modes opératoires d'abattage des porcs



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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Operating procedures of pig slaughtering

1 Scope

This document specifies pre-slaughter requirements, operating procedures and requirements of pig slaughtering, storage and other requirements.

This document is applicable to the slaughtering operation of pigs. For some categories of pigs (e.g. piglets, breeding pigs), other operating procedures can be applied.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 58-2005, *Code of Hygienic Practice for Meat*

CXC 1-1969, *General Principles of Food Hygiene*

World Organization for Animal Health, Terrestrial Animal Health Code (OIE TAHC), 2021

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

3.1

pig body

remaining body after the pig is stunned and bled

3.2

inspection

<animal slaughter and processing> ante-mortem and post-mortem inspection procedures to manage risks to animal health, animal welfare and public health

3.3

half-carass pork

pork with or without skin produced by longitudinally sawing (splitting) the pig carcass along the middle line of the spine into two halves

4 Pre-slaughter requirements

4.1 Whenever possible, slaughterhouses should conduct a gap analysis and develop an animal welfare plan for all the operating procedures of pig slaughtering in accordance with ISO/TS 34700:2016, which can facilitate the implementation of any public or private sector animal welfare standards that meet at least the requirements of OIE TAHC.