

## **Annex**

### **Request**

1. Please can you tell me if in the UK pigs are put through a scalding tank to remove their hair? Also, are chickens/ducks/turkeys/geese put through a scalding tank to remove feathers?
2. Can you also tell me if you have any statistics for incorrect stunning where the animals have to be restunned?
3. Can you also tell me what percentage of slaughterhouses are halal/kosher slaughterhouses in the UK?

### **Response**

1. The process of a scald tank is to use water at specific temperature ranges to open up the hair/feather follicles which allows the hairs/feathers to be removed easier. In the UK some of the pigs slaughtered are put through a scald tank prior to hair removal, however not all pigs are. Other methods used are dry-skinning (the process of removing the skin to remove hair), use of a steam chamber (the process of using steam rather than a scald tank). The method used is a commercial decision by the Food Business Operator (FBO) we do not hold information centrally regarding the number of processors using each method.

In response to the second part to your question regarding poultry, not all poultry go through a scald tank prior to their feathers being removed. Other methods used are: dry-skinning (removal of the skin and feathers all at once), steam scalding and waxing is used in some of the abattoirs processing ducks. Again, the method used is a commercial decision by the FBO; we do not hold information centrally regarding the number of processors using each method.

2. You have requested any statistics on instances where there has been incorrect stunning and the animal has had to be re-stunned. For clarity, we are taking your question to ask whether or not we hold such information. From the 18 May 2015, the FSA has recorded when more than one stun is carried out. These records will include a lot of cases where there was no pain, distress or suffering but as good practice a precautionary second stun was made.
3. We do not record statistics regarding Halal or Kosher slaughterhouses as there is no separate approval of the slaughterhouse required. The only additional approval required for a slaughterhouse carrying out religious slaughter is the approval of bovine restraining pens. These allow FBOs to

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conduct non-stun slaughter of cattle intended for the religious market. There are currently 8 in England and none in the rest of the UK. However, please be aware that in 2013 the animal welfare survey, taken from a particular point in time, provides information over a one week period and does provide statistics broken down by species, relating to religious slaughter. Please find the survey available on the FSA website at the following address:

<http://www.food.gov.uk/enforcement/sectorrules/animal-welfare/animal-welfare-survey>