

Media Release

26 March 2021

HSA webinar to address issues and potential solutions related to the decline in small and medium sized abattoirs

Slaughter of Livestock – keeping it close to home

The Humane Slaughter Association (HSA) is holding a free-to-attend webinar during the afternoon of Wednesday 28th April.

The webinar will highlight the current decline in the network of small- to mediumsized, multi-species abattoirs and discuss how a reliable supply of locally-produced meat can be achieved practically, while maintaining and improving high standards of animal welfare. Potential solutions include the establishment of new local abattoirs and pop-up or mobile slaughter facilities, which can be relocated to meet demand. Details of recent developments of mobile slaughter units in the Netherlands will be included in the presentations.

The webinar is aimed at all interested parties, especially those associated with the rearing and marketing of home-produced meat, such as small- to medium-scale producers and smallholders.

The HSA's Technical Director Charlie Mason said: "The consumption of sustainable and locally-produced food is being promoted by various bodies, including the Government, consequently demand is on the rise. Inevitably, the closure of slaughter facilities makes the supply of locally-produced and processed meat more difficult, compromises the provenance of the products, and leads to longer journeys to slaughter. In most cases it is likely that slaughtering animals locally will have welfare benefits, but this seminar will also examine any potential welfare risks in increasing the number of smaller, local slaughter facilities."

The panel of speakers includes:

- Charlie Mason HSA
- Dr Simon Doherty MRCVS Chair of the Abattoir Sector Group
- Dr Collin Willson and Dr Jose Camara-Diaz Food Standards Agency
- John Mettrick National Craft Butchers
- Dr Jane Guise Fir Farm Ltd

- Dr Annika Voogt or Dr Johan Bongers Netherlands Food and Consumer Product Safety Authority
- Megan Perry Sustainable Food Trust

The presentations will be followed by a chaired Q&A forum, during which delegates will be encouraged to share their views on the topics presented, in addition to questioning the speakers.

The webinar is free to attend, although donations to the HSA in lieu of a registration fee would be much appreciated and this option is available at the registration point. Further information, including the full programme of speakers and booking, can be found at <u>hsa.org.uk/webinar2021</u>.

-ENDS-

Note to Editors:

The HSA is an independent charity recognised internationally for promoting scientific, technical and educational advances towards improving the welfare of food animals worldwide during, marketing, transport, slaughter and killing. Its work includes researching, refining and demonstrating humane slaughter methods, publishing material such as guidelines, best practice, books and videos, funding research projects and the development of equipment. Specialist technical staff provide expert and practical advice on all welfare issues relating to food animals. The HSA is funded by voluntary donations, subscriptions and legacies.

For more information about the HSA's work call 01582 831919, email <u>info@hsa.org.uk</u> or visit www.hsa.org.uk

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