



Information Sheet for Muslims: Regulations in Bavaria for the slaughter of animals for the Islamic Eid festival

- Slaughtering animals at home or outdoors is not permitted.
- Live animals must be transported in appropriate vehicles (e.g. trailers). Transport in the trunk of a car, for example, is prohibited.
- Animals must be handled with care and respect. Do not tug on the wool, sit on the animals, hold or tie their legs together, or similar. Not only will the animals suffer from rough handling, but also the quality of the meat will be degraded by the animal's stress hormones.
- In accordance with the Animal Welfare Act, an animal must be stunned before slaughter. Bleeding out a conscious animal is prohibited. Only in special cases may the competent authority grant an exemption.
- Only persons with a certificate of competence may bleed out an animal. You can obtain information about respective training courses from your local veterinary office.
- A permissible alternative is to accompany the sacrificial animal for bleeding out. You may place a hand on the animal and pray while a certified specialist cuts the animal's throat.
- **Important when performing the bleeding cut:** Additional cutting and bending of the neck in order to fracture the neck is prohibited. The head may only be cut off after death.
- You may enter the slaughterhouse only by prior arrangement with the slaughterhouse operator. Prerequisites are: **clean protective clothing** (e.g. disposable protective clothing) and **clean, disinfected hands as well as footwear**. If you are likely to be involved in boning and cutting up meat, you must have received training **on the Infection Protection Act**. The local health department is the responsible authority for the training.
- The official inspection of animals for slaughter, as well as the resulting meat, is mandatory. The official veterinarian will determine whether the animal is healthy and whether body parts need to be removed and discarded. Meat fit for human consumption will receive a health-mark by stamping the mark in ink (food colouring) on the external surface of the carcass. Only if the meat bears the health mark it may be taken.
- Certain body parts (so-called risk materials) must never be taken with and must be disposed of by the company responsible for slaughtering. These include, e.g. the spleen and the ileum (last piece of the small intestine) in sheep and goats of all ages. For bovine animals, sheep and goats over 12 months, the risk materials include for example the skull, brain and eyes.
- The stomach and intestines may only be taken after they have been emptied and cleaned by the company. Heads should only be skinned and released by the company for animals no older than 12 months.
- Bring suitable containers for transporting the resulting meat, e.g. clean plastic boxes. In summer coolers are recommended.

For any further questions or information about the respective training courses or briefings, please contact your local veterinary office (city administration or district administration office).