

SLAUGHTERING OF ANIMALS AND ANIMAL PRODUCT PROCESSING (AnSci 3)

CHAPTER I. INTRODUCTION

DEFINITION OF TERMS

Governing Slaughtering Farm Animals in the Philippines

DA AO.06.1975 → Rules and Regulations Governing Meat Inspection in the Philippines, Amending Animal Industry Administrative Order No. 9, Series of 1954.

R.A. 7394 – The Consumer Act of the Philippines of 1992

DA AO.09.1993 – Rules and Regulation Implementing RA 7394.

RA 9296 → “The Meat Inspection Code of the Philippines” of 2004 was **amended to R.A. 10536** on July 2012.

DA AO 28. 2005 → Implementing Rules and Regulations Pursuant to RA 9296 Otherwise Known as “The Meat Inspection Code of the Philippines”

DA AO.26.2005 → Revised Rules, Regulation, and Standard Governing the Importation of Meat and Meat Products into the Philippines.

DA AO.18.2008 → Rules and Regulation on Humane Handling in the Slaughter of Animals for Food

DA AO. 13.2010 → Revised Rules and Regulation on the Euthanasia of Animals

PNS 2067:2008 - Halal food – General guidelines

PNS/BAFPS 07:2003 – Organic Agriculture Specification

PNS/BAFPS 35: 2005 – Table Egg Specification

PNS/BAFPS 46:2006 - Code of Hygienic Practice for the Sale of Fresh Agriculture and Fishery Products in Markets and Authorized Outlets

PNS/BAFPS 48:2007 - Veterinary drug residues in food: Maximum residue limits (MRLs)

PNS/BAFPS 36:2008 – Fresh Milk Specification

PNS/BAFPS 41:2008 – Pork Cuts

PNS/BAFPS 60:2008 - Code of Good Animal Husbandry Practices (GAHP)

PNS/BAFPS 83:2009 – Beef Primal Cuts

PNS/BAFPS 86:2010 – Live Grading for Slaughter Carabao

PNS/BAFPS 87:2010 - Live Grading for Slaughter Cattle

PAES 410:2000 - Agricultural Structures - Lairage for Swine, Small and Large Animals

PAES 411:2000 - Agricultural Structures - Slaughterhouse for Swine, Small and Large Animals

PAES 412:2002- Agricultural Structures – Poultry Dressing Plant

PAES 414-1:2002 - Agricultural Structures – Waste Management Structures:
Part 1 – Agricultural Liquid Waste

PAES 414-2:2002 Agricultural Structures – Waste Management Structures:
Part 2 – Agricultural Solid Waste - Composting

Abattoir” or Slaughterhouse - premises that are approved and registered by the controlling authority in which food animal are slaughtered and dressed for human consumption; any

building or place used for killing of animals where the flesh is intended for human consumption.

“A” slaughterhouse - slaughterhouse with required facilities and operational procedures to serve local markets in the community

“AA” slaughterhouse - slaughterhouse with required facilities and operational procedures to serve local markets within the country

“AAA” slaughterhouse - slaughterhouse with required facilities and operational procedures to serve any market

Accredit – the power of the National Meat Inspection Service (NMIS) to give authority to (a) any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce; (b) any importer, exporter, broker, trader or meat handler; (c) any meat vehicle or conveyance; (d) any person, firm, corporation as provider of government such as independent of third party services providers, or independent inspection or audit agencies;

Adulterated - carcasses, or any part thereof, whether meat or meat product under one or more of the following categories;

a) if it bears or contains any poisonous or deleterious substance which may render it injurious to health of the public; but in case the substance is not an added substance, such meat and meat product shall not be considered adulterated under this clause if the quantity of such substance does not ordinarily render it injurious to health of the public;

b) if it bears or contains any added poisonous or deleterious substance other than one which is (i) a pesticide chemical in or on a raw agricultural commodity, (ii) a food additive, (iii) a color additive, for which tolerances have been established and it conforms to such tolerances;

c) if it consists in whole or in part of a filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption;

d) if it has been prepared, packed or held under unsanitary conditions whereby it may have been contaminated with filth or whereby, it may have been rendered injurious to the health of the public;

e) if it is, in whole or in part, the product of a diseased animal or of an animal which has died other than slaughter;

f) if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health;

g) if its has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;

h) if any valuable constituent has been in whole or in part omitted or abstracted therefrom; or if any substance has been substituted, wholly or in part; or if damage or inferiority has been concealed in any manner; or if any substance has been added

thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is;

i) if it has not been prepared in accordance with current acceptable manufacturing practice as promulgated by the Secretary by way of regulations; or

j) if it has passed its expiry date.

Animal – refers to every non-human species of animal both domestic and wild including but not limited to dogs, cats, livestock and fowl;

Ante Mortem - conduct of visual and physical examination; blood sampling of animal for laboratory analysis prior to slaughtering

Animal Welfare Officer – a technical officer duly authorized or deputized by the Bureau of Animal Industry to conduct activities related to animal welfare concerns in general;

Barbiturate – refers to a group of organic compounds derived from barbituric acid that depresses the nervous system and is used to induce apathy and sleep. In high doses, is also used as an anesthetic;

Brand – shall mean the mark, stamped on the surface of meat and meat products attached as label showing distinct characteristics or information for the main purpose of identification and traceability;

Bleeding -- remove as much blood from the carcass as possible before further handling

Canning - the preservation of meat in hermetically sealed containers;

Capable of Use as Human Food - shall apply to any carcass or any part of a carcass, of any animal unless it is denatured or otherwise identified as required by regulations prescribed by the Secretary to deter its use as human food, or it is naturally inedible by humans;

Captive Bolt Stunner – a type of stunner that uses the principles of kinetic energy to render food animal unconscious prior to slaughter;

Carcass - the body of any slaughtered animal after bleeding and dressing; all parts, excluding viscera of slaughtered animals after bleeding and dressing that may be used for human consumption; body of dressed birds

Carcass Yield or Dressing Percentage - percentage of carcass weight relative to its liveweight

Cleaning - the removal of objectionable matter;

Commence - meat trade between a province within the Philippines and any place outside thereof;

Codex Alimentarius – is a collection of international food standard adopted by the Codex Alimentarius Commission and presented in a uniform manner. It includes standard for all the principal foods, whether processed, semi-processed or raw;

Cold Slaughter – The act of slaughtering animals, dead of some cause before slaughter

Condemnation – means the examination and judgment of meat or meat products according to approved protocols by a competent person, or otherwise determined by the controlling/competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal;

Condemned Meat -- meat which is unfit for human consumption as declared by a veterinary inspector after veterinary examination

Confiscation – means the taking into custody of livestock and/or poultry carcasses, edible or inedible parts or parts from said carcasses or meat products by the controlling authority for its proper disposal for having been the subject of violation of the rules and regulations;

Contamination - the direct or indirect transmission of any biological or chemical agent, foreign matter or other substances not intentionally added to food that may compromise food safety or suitability;

Controlling Authority - the official authority charged by the government with the control of meat hygiene and meat inspection;

Dehairing -- removal of the hair of the carcass

Detained Meat -- meat requiring further examination as declared by a veterinary inspector after veterinary examination

Detention Pen --separate compartment in the lairage used to confine sick or suspected animals

Deputation - the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of an inspector or meat control officer of the NMIS;

Destroyed for food purposes – mean the complete alteration of meat and meat products making it unfit for human consumption;

Disease or Defect - a pathological change or other abnormality;

Disinfection - the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate micro-organisms;

Domestic Animal – refers to an animal that has been bred and raised to live in or about the habitation of human and is dependent on people for food and shelter;

Downer - crippled or wickered animals unable to stand or showing abnormal locomotion. It shall be treated as “suspect”;

Dressing -- process composed of bleeding, defeathering, eviscerating, and from which the head, shanks, crop, oil gland and other inedible parts are removed; it is a preparation of carcass after evisceration, ready for storage or sale;

- a. In relation to slaughtered animals except for pigs, sheep and lambs, goats and kids, means the removal of head, hide or skin, viscera (including or not including kidneys),

genital organs, urinary bladder and feet up to the carpal and tarsal joints, and, udders of lactating animals, animals that have calved or are in advanced pregnancy; and

- b. In relation to slaughtered pig, means the removal of hair and bristles or skin, claws, eyelids, viscera (including or not including kidneys), genital, organs, urinary bladder, udders in the case of lactating animals that have farrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part an alternative effective form of cleaning is carried out; and
- c. In relation to sheep lambs, goats and kids means the removal of the head, except in the case of young lambs and young kids), the pelt or skin viscera (including or not including kidneys), genital organs urinary bladder and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have lambed are in advance pregnancy.
- d. In relation to cattle, pigs and solipeds includes where necessary splitting of the carcass. To split means the dividing of the carcass lengthwise on the medial line.

Emergency Slaughter – the immediate slaughter due to injury or previous accidents such as bone fracture, danger of suffocation, heat stroke, etc. to eliminate continued suffering of animal

Environmental Management – means the art and science of protecting the social and biological environment from serious and irreversible damage and managing environment in a manner that resources, capabilities and services are not degraded or impaired to a level beyond the natural carrying capacity;

Escaped Animal – refers to any animal that is outside its designated cage, corral, yard or enclosure without control of its owner or handler;

Establishment - any premises approved and registered by the National Meat Inspection Services in which fresh meat is prepared, handled, packed or stored;

Euthanasia – refers to the process of inducing humane and painless death to animals;

Expiry Date – means the date stated on the label of meat and meat products after which they are not expected to retain their claimed safety, quality and wholesomeness and after which, it is no longer permissible to sell them;

Evisceration -- process of removing the internal organs in the abdominal and thoracic cavities

Farm to Table – includes all steps involved in the production, storage, handling, distribution and preparation of a food product;

Feed – means any substance whether processed, semi-processed or raw, intended for animal consumption;

Firm - any partnership, association, or other unincorporated business organization;

Finish - the amount, character and distribution of fat in the whole carcass. This includes the intermuscular, intra-muscular, external and interior fats;

Fit for Human Consumption - meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found;

Food – means any substance whether processed, semi-processed or raw, intended for human consumption;

Food Chain – means the succession of activities, transformation or events from primary production to consumption of food;

Fresh Meat - meat that has not yet been treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation except that if it has been subjected only to refrigeration, it continues to be considered as fresh;

Free Bullet – a projectile fired from any firearm, rifle or handgun;

Food Animal - all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;

Food Handling - any operation in the preparation, processing, packaging, repacking, storage, transport, distribution sale and service of food product;

Food Hygiene - all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain;

Gambrelling -- suspending the carcass for particular operation

Gut and Tripe -- black or green offal

Holding pen – a required feature of a slaughterhouse to rest animals awaiting slaughter and where ante-mortem is conducted;

Human Slaughter – the slaughter of food animals that shall be done rapidly and away from public view and must occur with the least fear, anxiety, pain and distress to the animal;

Hot Meat – refers to carcass or parts of carcass of food animal which was slaughtered in an unregistered establishment and has not undergone the required inspection;

Good Manufacturing Practice (GMP) – means the conformation with code of practice, industry standard, regulation and laws concerning production, processing, handling, labeling and sale of foods decreed by industry, local, national and international bodies with the intention of protecting the public from illness, product adulteration and fraud;

Imitation – means the product that is made to appear as to be mistakable for what is real or original;

Inspected and Passed - a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption;

Meat Handler – shall mean person directly involved in the preparation, transport and sale of meat and meat products;

Meat Hygiene – all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain;

Meat Inspection System - a system to ensure the safety and quality of meat and meat products for human food including but not limited to humane handling of slaughter animals, ante-mortem and post-mortem inspection, Quality Assurance Program, Hygiene and Sanitation Program, Good Manufacturing Practices, Sanitation Standard Operating Procedures, Hazard Analysis Critical Control Point (HACCP) Program, and Residue Control Program, of a country. It covers regulatory activities such as registration, licensing, accreditation, and enforcement of regulations and supported by laboratory examination;

Meat Inspector - mean a properly trained officer appointed or deputized by the National Meat Inspection Commission for the purpose of meat inspection and supervision of meat hygiene and preservation including the inspection of meat should be the responsibility of a veterinarian;

Meat Inspection Certificate - an official certificate issued by the meat inspector or meat control officer who conducted the post mortem inspection certifying that the carcass is fit for human consumption;

Meat Inspection Stamp - any mark or stamp approved by the National Meat Inspection Service (NMIS) and include any tag or label bearing such mark or stamp

Meat Product - refers to meat, which has been subjected to physical change and/or treatment such as cooking, drying, salting, brining or smoking;

Meat Transport Vehicle – is an enclosed conveyance facility used for the transfer of meat and meat products from one place to another in a hygienic manner;

Misbranded - this term shall apply to any carcass, part thereof, meat or meat products where one or more of the following circumstances as defined under the R.A. No. 7394 (Consumer Act of the Philippines) is present:

- a) if its labeling is false or misleading in any particular;
- b) if it is offered for sale under the name of another meat or meat product;
- c) if it is an imitation of another meat or meat product, unless its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter, name of the meat or meat product imitated;
- d) if its container is so made, formed, or filled as to be misleading;
- e) if in a package or other container unless it bears a label showing (1) the name and place of business of the manufacturer, packer, or distributor; and (2) an accurate statement of the quantity of the contents in terms of weight, measure, or numerical count: Provided, That under clause (2) of this subparagraph (e), reasonable variations may be permitted, and exemptions as to small packages shall be established, by regulations prescribed by the Secretary;

f) if any word, statement, or other information required by or under authority of this chapter to appear on the label or other labeling is not prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;

g) if it purports to be or is represented as a meat or meat product for which a definition and standard of identity or composition has been prescribed by regulations of the Secretary under this title unless (1) it conforms with such definition and standard, and (2) its label bears the name of the meat or meat product specified in the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such meat product;

h) if it purports to be or is represented as a meat or meat product for which a standard or standards of fill of container have been prescribed by regulations of the Secretary under this title and it falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standards;

i) if it is not subject to the provisions of subparagraph (g), unless its label bears (a) the common or usual name of meat products, if any there be, and (b) in case it is fabricated from two or more ingredients, the common or usual name of each such ingredient; except that spices, flavorings, and coloring may, when authorized by the Secretary, be designated spices, flavorings, and colorings without naming each: Provided, That to the extent that compliance with the requirements of clause (b) of this subparagraph (i) is impracticable, or results in deception or unfair competition, exemptions shall be established by regulations promulgated by the Secretary;

j) if it purports to be or is represented for special dietary use, unless its label bears such information concerning its vitamin, mineral, and other dietary properties as determined by the Secretary, and by regulations prescribed as necessary in order to fully inform purchasers as to its value for such uses;

k) if it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears labeling stating that fact: Provided, That to the extent that compliance with the requirements of this subparagraph (k) is impracticable, exemptions shall be established by the regulations promulgated by the Secretary; or

l) if it fails to bear, directly on its container, as the Secretary may by regulations prescribe, the inspection mark or legend and, unrestricted by any of the foregoing, such other information as the Secretary may require in such regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

National Meat Inspection Service (NMIS) – the sole national controlling/competent authority attached to the Department of Agriculture charged by the government with the control of meat hygiene and meat inspection;

Offal - part of internal organs of a slaughtered animal; by-products, organs, glands and tissue other than meat of the food animal. Such offals, in relation to slaughtered animals, may or may not be edible;

Black offal -- digestive tract of swine such as the stomach, or the intestines which still contain fecal matter

Green offal -- digestive tract of ruminants such as the stomach, or the intestines which still contain fecal matter

Official Certificate - any certificate prescribed by the Secretary for issuance by an inspector or other person performing official functions;

Organoleptic – means any sensory properties of a product involving taste, color, odor and feel. Organoleptic testing involves inspection through visual, feeling and smelling of products;

Passed for Rendering - Refers to the condemned carcasses or parts of carcasses that maybe converted into inedible by-products;

Passed for Sterilization - that the carcasses or parts of carcasses so marked have been inspected and passed for food subject to the condition that it must be sterilized by steaming in an appropriate apparatus or by boiling in an open kettle;

Perishable - rapidly spoiling or decomposing commodity

Pithing -- insertion of a rod or coiled wire through the hole in the skull of cattle made by the captive bolt to destroy the brain and spinal cord to prevent reflex muscular action and possible injury to operatives

Port of Inspection - an establishment authorized or designated by the NMIS within a certain kilometer radius from the port of entry, wherein inspection and collection of samples is being conducted prior to its release for domestic distribution;

Post Abattoir Control – shall mean control measures conducted on meat and meat products during transport up to the time of retail sale for the enforcement of regulations governing meat and meat product inspection

Post Abattoir Handling - In relation to meat inspection, it refers to the handling of meat as it is prepared and leaves the abattoir to the meat markets, processing plants, and cold stores, etc.;

Post Mortem - conduct of veterinary inspection of internal organs and muscles of slaughtered animal or fowl for possible diseases

Potable Water - means water that is pure and wholesome at the point of usage in accordance with WHO requirements contained in the International Standards for Drinking Water;

Poultry – any domestic bird intended for food such as but not limited to chicken, turkey, geese, duck, pigeon, quail and ostrich;

Prepared - slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed;

Preservation – the process in which a products is prepared or stored to extend its wholesomeness and fitness for human consumption;

Processed - includes all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat;

Quality Assurance - the activity of providing the evidence needed to establish confidence that the quality function is being performed adequately;

Quality Assurance (QA) System – the organizational structure, procedures, processes, and resources needed to implement quality assurance

Recall – means where measures are applied to return unsafe or unsuitable products that has already been supplied or made available to consumers;

Registered – shall mean officially listed with NMIS;

Rendering – means the process of converting condemned carcasses or part of carcasses, meat or meat products into inedible by products by heating;

Reactor - any animal which after the application of a specific test shows evidence of that disease. Tuberculosis and brucellosis reactors shall be treated as suspects on slaughter glanders cases marked (G) shall be condemned outright.;

Religious slaughter – slaughter in accordance with the ritual requirement of a religious faith that prescribes a method of slaughter examples of which are halal, shechita and kosher;

Residues - any foreign substances including metabolites, therapeutic or prophylactic agents which are objectionable or a hazard to human health remaining in “slaughter animals” prior to slaughter or in any of the tissue after slaughter either as a result of treatment or accidental exposure. Examples of such substances are antibiotics, anthelmintic, growth promoters, hormones, hormone-like substances and pesticides, tranquilizers and radio-active residues;

Retained - That the carcasses, viscera, parts of carcasses, meat or other article so marked or identified, are held for further examination by an inspector to determine their final disposal

Retainer – a slaughterhouse equipment used to secure and restrict the body movements of the animal prior to stunning;

Risk Analysis - a process consisting of three (3) components that includes risk assessment, risk management and risk communication, all of which are essential to the decision-making process that determines acceptable levels or risk, and the implementation of those decisions;

Rigor caloris – the stiffening of the muscle at the onset of cooking;

Rigor mortis – stiffening of the muscles after an animal dies, believed to be due to muscle contraction

Routine Inspection – the regular inspection conducted by the inspector during the day-to-day operation of the meat establishment;

Safe and Wholesome - refers to meat and meat products that has been passed as fit for human consumption using the criteria that it (a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, (b) does not contain residue in excess of set limits, (c) is free of obvious contamination, (d) is free of defects that are generally recognized as objectionable to consumers, (e) has been produced under adequate hygiene control, and (f) has not been treated with illegal substances as specified in this Act and in other related national legislation;

Scalding -- lowering of animal into steam to prepare skin for dehairing;

Shackling -- process of restraining birds prior to slitting;

Secretary - refers to the Secretary of the Department of Agriculture and Chairman of the National Meat Inspection Service;

Sharpshooter – refers to a skilled marksman in the use of a firearm;

Shelf life – The period during which the product maintains its microbiological safety and suitability at a specified storage temperature and, where appropriate, specified storage and handling conditions

Shrouding – the wrapping of the beef or carabeef carcass with cheesecloth or its equivalent soaked in lukewarm water

Singeing -- cleaning the carcass by burning the hair

Small Animals -- refers to sheep, goat, and deer

Slaughter - the killing of the food animals in relation to meat inspection;

Slaughter Animal - Any food animal brought into an abattoir for slaughter; the butchering of food animal

Splitting -- dividing carcass into parts

Sticking or Bleeding -- severance of the major blood vessels in the neck or immediately anterior to the heart by means of a knife and “stuck” shall be construed accordingly; the severing of all major blood vessels leading to the brain to causes death

Stunning – the act of putting an animal or a group of animals insensible to pain before sticking or bleeding or slitting or killed:

a. **reversible** – a type of stunning method where stunned animal may recover if not bled immediately; e.g. electric stunning, captive bolt non penetrative;

b. **irreversible** – a type of stunning method where stunned animal will not recover, e.g. captive bolt penetrative;

Stunning Pen -- compartment which is suitable for confining only one animal at a time while it is being stunned and which is so constructed as to confine, without discomfort, to prevent any substantial movement of the animal forward, backward or sideways

Suspect – the condition wherein final judgement on the animal, meat or meat products cannot be ascertained and would therefore require further inspection and/or examination;

S-2 – refers to a license issued by the Philippine Drug Enforcement Agency (PDEA), authorizing veterinarians to prescribe and/or make use of appropriate dangerous drug preparations;

Traceability – the ability to track meat and meat products back to their source or to identify the source of product so as to minimize liability and prevent the occurrence of food safety problems;

Tie-up type --pugnacious animals are tied within the pen while awaiting to be slaughtered

Trench drain -- trough that collects the waste from a larger area and directs the flow to a drain opening

Unfit for human consumption – in relation to meat and meat products means inspected and found not meeting the criteria of safety and wholesomeness;

Veterinary Inspector or Meat Control Officer - an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the local government unit responsible for the supervision and control of meat hygiene including meat inspection;

Veterinary Officer – refers to a licensed veterinarian employed by the government as veterinarian of the municipality, city, province, local units, or Department of Agriculture, Regional Field Units for the purpose of dealing with animal welfare;

Viscera - the internal organs of food animal

Wild Animal – refers to an untamed non-domesticated animal, moving and unrestrained in its natural environment/habitat.

Zoo Animal – refers to any wild animal kept in closes or open confinement usually for public viewing;

Zoonotic Diseases – diseases of animals transferable to humans;

Meat Terms

- **Meat**- the carcass or carcass parts coming from the animals sufficiently mature and healthy
- **Beef**- meat from cattle more than one year old.
- **Veal**- meat from cattle less than one year old
- **Carabeef**- meat from carabaos more than one year old.
- **Chevon**- meat from goats
- **Pork**- meat from swine
- **Mutton**- meat from sheep
- **Lamb**- meat from lambs
- **Venison**- meat from deer
- **Hot meat**- meat coming from illegal sources
- **Fresh meat**- meat that has not undergone any substantial physical, chemical and microbiological changes from the time of slaughter.

- **Meat by products-** the edible by-products from slaughterhouses
- **Abattoir-** the premise approved and registered as premises for slaughtering animals for human food
- **Cold slaughter-** slaughtering an animal dead some causes prior to slaughter
- **Fabrication-** process of cutting carcass into standard wholesale and retail cuts
- **Flaying-** act of removing hide from animals
- **Corned meat-** prepare meat cured by soaking with or without one or more nitrate, nitrite, sugar dextrose , syrup, honey, and with or without the use of spices
- **Curing-** the addition of salt with or without nitrate , nitrite and sugar for the purpose of lengthening shelf life and enhancing the development of odor, color, and flavor
- **Quick freezing-** freezing products such that the deepest portion hardens in 30 minutes.
- **Deep freezing-** freezing products at temperature of -20F or lower
- **Green hams-** unsmoked cured hams
- **Hot boned meat-** meat deboned before the development of rigor mortis

Milk Terms

- **Pasteurization-** process of heating a foodstuff, usually liquid, for a definite temperature and thereafter cooling it immediately. Recommendations is heating of milk to at least **145 F for 30 minutes or 161 F at least 15 seconds.**
- **Homogenization-** fat globules are subjected to mechanical treatments which breaks them down into smaller globules, uniformly dispersed in the milk.
- **Certified milk-** fresh milk of high purity to be delivered to the customer within 36 hours. The number of bacteria is 10,000 or less per ml.
- **Pasteurized milk-** milk heated to a temperature of not lower than 145 F for a period of not less than 30 minutes.
- **Homogenized milk-** milk that contains finer globules or butterfat than those present in fresh milk. It is prepared by passing fresh milk through small openings by pressure.
- **Evaporated milk-** fresh milk which has been evaporated to a concentration of 73.7 % water. It contains 7% protein, 7.9% fat, 9.9% lactose and 1.5% minerals.
- **Condensed milk-** concentrated milk to which sugar has been added. It has 27% water, 8.1% protein, 54.8% lactose and 1.7% minerals.
- **Dried or powdered milk-** dried milk obtained by evaporating the moisture from the solids.
- **Filled milk-** milk where the butterfat is replaced with vegetable fat such as coconut fat.
- **Recombined milk-** dry milk, dry buttermilk plus butter oil.
- **Reconstituted milk-** milk powder plus water.

Egg Terms

- **Shell** - is the outermost layer of the egg. Contains tiny pores for gas exchange
- **Shell membrane** - Composed of 2 layers that provide protective barrier against bacterial penetration
- **Air cell** - is form bet the two membranes. Caused by the contraction of the contents during cooling after laying
- **Albumin** - is the major source of egg protein and Vit B2
- **Germinal Disc / Blastodisc** - It is where the nucleus of the egg is housed and it is where the sperm enters
- **Chalazae** - Twisted cordlike strand of egg white that anchor yolk in the center of the egg. Prominent chalazae indicate freshness
- **Yolk membrane**- also known as Vitelline membrane, that holds the yolk
- **Yolk** - is the yellow portion of the egg which is the major source of egg vitamins, minerals and fats. Color may vary due to feed but should not indicate any change in nutritive value

