



**CONFÉDÉRATION INTERNATIONALE DE  
LA BOUCHERIE ET DE LA CHARCUTERIE**

**INTERNATIONALER METZGERMEISTER-VERBAND**

**INTERNATIONAL BUTCHERS' CONFEDERATION**

**Remarks**

**Protection of animals at time of slaughter and killing  
Revision of Directive 93/119/EC**

The International Butchers' Confederation (IBC) is a federation of national associations of small and medium-sized craft butcher and catering companies.

The IBC today represents 17 associations from the countries of the European Union and the EFTA with a total of more than 150,000 butcher and catering companies, which together employ nearly 1 million people. The total turnover of this sector amounts in excess of 60 billion euro per year.

[www.cibc.be](http://www.cibc.be)

**IN GENERAL**

As a European organisation representing SME craft butcher and catering businesses, it is a major concern to the IBC to see to it that the European principle „Think small first“<sup>1</sup> is applied in the best possible way also in the framework of the revision of the EU slaughter directive. Present EU policies also aim at reducing administrative burdens for the businesses. In the run-up to the revision of the slaughter directive 93/119, the IBC would therefore like to make the following remarks:

**IN PARTICULAR**

The IBC supports the approach which consists in applying the principles newly introduced for the hygiene package (EU-regulations 852, 853 and 854/2004), especially the **flexibility principle**, in the future also to the slaughter regulation (as already explained during the European Commission working group on 19 December 2007). By doing so, it will be possible to adapt the slaughter regulation to the type and the size of the slaughtering business and a basis will be set for a possible elaboration of sectorial guidelines.

The IBC moreover proposes that small slaughtering businesses (maximum 1,000 big cattle per year) should be exempted from the obligation to **keep records** on the electricity current level, on the period of time during which slaughter animals are staying in the CO<sub>2</sub>- anaesthetic chambers or on the CO<sub>2</sub>-concentration used.

Regarding the **positive list** to be elaborated by the European Commission and which is to contain the stunning and killing methods authorized in the future, the IBC underlines that the following methods, practiced at present in crafts' slaughtering, must continue to be allowed also after the revision of directive 93/119:

pigs:	stunning with electronarcosis or CO <sub>2</sub> ; killing through bleeding
bovines:	stunning with captive bolt pistol; killing through bleeding
	in case of ritual slaughter: - Jewish ritual slaughter: kosher butchering - muslim ritual slaughter: halal (without stunning)
sheep:	stunning with captive bolt pistol; killing through bleeding
horses:	stunning with captive bolt pistol; killing through bleeding

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<sup>1</sup> COM (2005)551 final of 10 November 2005