



## Animal Handling

Avoid meat quality defects, obtain high animal welfare and a smooth process flow from unloading till sticking.

Correct handling of live animals before and during the stunning/sticking process is of major importance to avoid meat quality defects, obtain high animal welfare and a smooth process flow from the reception of the animals till sticking. DMRI has comprehensive knowledge and many years of experience in how this should be performed successfully.

### HOW CAN DMRI HELP YOU?

During the last two decades, DMRI has offered courses to the meat industry in correct handling of pigs, cattle, sheep and poultry and is approved by the Danish authorities to certify operators in Denmark according to the European Council Regulation No. 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.





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### The work is typically performed in 3 parts:

#### 1. Preparation

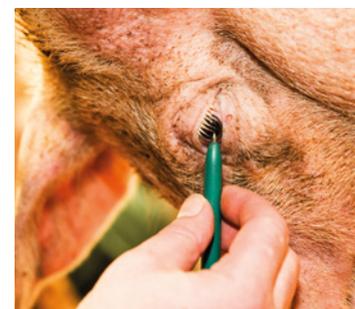
Course material will be prepared according to the specific needs for your factory and will be translated to the local language. A short survey of the current handling of animals by the operators and the mechanical functions at the factory will be performed.

#### 2. Course

All operators and managers working at the slaughterhouse in the area from reception to sticking will be given a course in correct handling of pigs. The course will typically be given in a weekend to avoid taking operators out of the daily production. The course is finalized with a test, and participants will be given a diploma, specifying that they are educated by DMRI in live handling of pigs.

#### 3. On-site supervision, demonstration and correction

During a period of 3-5 days, the DMRI specialists will supervise, demonstrate and continuously correct operators at the process line from reception of the live animals, driving to lairage, driving to the stunner, running of the stunner to shackling, including sticking.



#### ABOUT DMRI

**DMRI is focusing** our attention on methods and technologies for efficient production of safe meat products of a high quality at competitive prices. At the same time, DMRI is committed to enhancing the working environment and animal welfare as well as demonstrating due care to the external environment.

#### CONTACT

**PRODUCT MANAGER**  
LARS KRISTENSEN  
LRK@DTI.DK  
+45 7220 2670

