# Protocol - slaughter houses

## Standardized documentation per pig batch

|  |  |
| --- | --- |
| Date |  |
| Pig Batch ID |  |
| Number of pigs in the batch |  |

**Fasting prior to transport:**

* Yes/No:
* Time of last meal distribution:
* Water available during fasting (Yes/No):

**Transportation**

* Loading time (DDMMYY; HHMM):
* Arrival time at slaughter plant (DDMMYY; HHMM):
* Unloading time (DDMMYY; HHMM):
* Distance (km):
* Type of road (motorway, local road, twister road, …):
* Number of stops:
* Mixing of unfamiliar pigs at transport (Yes/No):
* Water available during transport (Yes/No):
* Feed available during transport (Yes/No):
* Type of lorry (articulate, several levels, one level, …):
* Pen size in the lorry and number of pigs/pen (density):
* Average temperature during transport time:

**Lairage**

* Time for slaughter (DDMMYY; HHMM):
* Fasting during lairage (Yes/No):
* Water available during lairage (Yes/No):
* Mixing of unfamiliar pigs during lairage (Yes/No):
* Fresh lesions visible after lairage/at slaughter (Yes/No):
* Average temperature during lairage:
* Shower during lairage:
* Pen size in the lairage and number of pigs/pen (density):

## Standardized documentation instrument calibration

|  |  |  |  |
| --- | --- | --- | --- |
| **Instrument for** | Details (manufacturer, type, measuring unit/tissue) | Calibration interval (days/months/years/other) | Date of last calibration: (DDMMYY) |
| Hot carcass weight |  |  |  |
| Cold carcass weight |  |  |  |
| Meat percentage |  |  |  |
| Carcass pH |  |  |  |
| Electrical conductivity |  |  |  |