European Commission

Ending surgical castration

Detecting boar taint in uncastrated pigs

3A | SLAUGHTERHOUSES

TECHNIQUES & BEST PRACTICES FOR SLAUGHTERHOUSES

HUMAN NOSE METHODS

On line

Hot air/hot iron gas-powered soldering iron

- low cost
- rapid testing with no impact on speed of slaughter line

Off line

Hot water & microwave

- low cost
- suitable where fewer boars are processed
- reliable for re-testing as part of quality control procedures

SCALES TO MEASURE BOAR TAINT

Multiple level scale

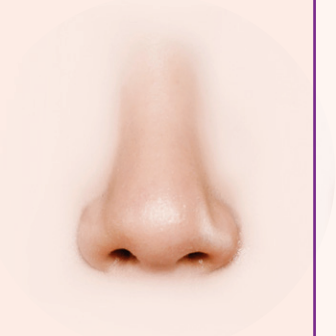
- more detailed classification of meat considering its processing and commercialisation in different markets
- more detailed feedback to farmers, breeders and feeding producers
- better identification and classification of borderline carcasses

Binary scale (yes/no)

- testers establish whether or not boar taint is present
- easy to train testers because they only need to establish whether boar taint is detectable or not

OPTIMISE HUMAN NOSE METHODS

- select and train appropriate staff as testers (use smell kits to assess their ability)
- rotate testers since detection ability decreases over time
- use a second tester to confirm boar taint
- establish protocols to harmonise human nose testing



These methods have been successfully tested and used commercially at different stages and across entire supply chains

Animal Welfare

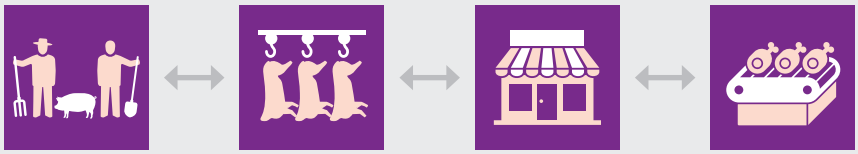
SUPPLY CHAIN MANAGEMENT

- carry out physical farm visits and inspections
- discuss with farmers or suppliers about age and growth rates
- discuss slaughtering at lower age and weight with supply chain
- request farmers to supply only batches of same-sex groups
- offer incentives to encourage farmers to regularly supply entire males without boar taint
- provide feedback on testing results to farmers, breeders and feed providers

TAINTED CARCASS MANAGEMENT

- electronic systems can also be used for carcass classification
- manually mark tainted carcasses and separate them from the untainted ones
- immediately separate tainted and non-tainted carcasses

FACTSHEETS



SHARE YOUR KNOWLEDGE

WITH FARMERS, SLAUGHTERHOUSES, FOOD PROCESSORS, RETAILERS AND FOOD SERVICE OPERATORS

Many of the challenges of switching to entire males or immunocastrated pigs concern relationships and communication between members of the supply chain.

SUCCESS STORIES

Find out how a slaughterhouse successfully used the human nose method. *See Factsheet 3C*

www.bit.ly/2vyHVTI

For more information, see final report **Establishing best practices on the production, the processing and the marketing of meat from uncastrated pigs or pigs vaccinated against boar taint (immunocastrated)**

Publications Office of the European Union

Reuse is authorised provided the source is acknowledged
ISBN 978-92-76-22703-8 doi:10.2875/3429 EW-02-20-802-EN-N