

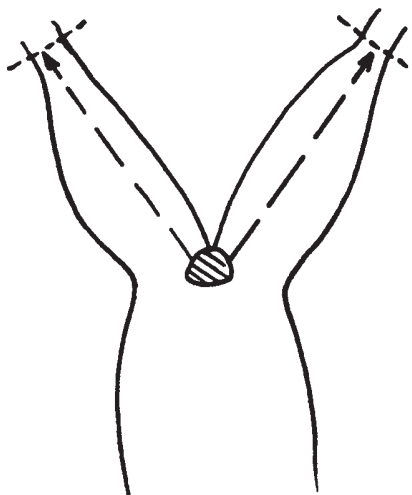
## MISCELLANEOUS

### NOTES ON SLAUGHTER AND CARCASS PREPARATION

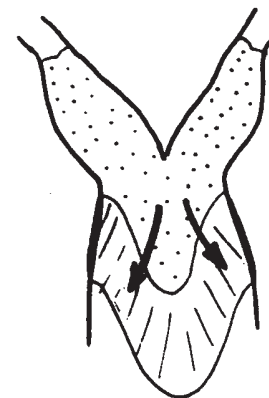
J.E. OWEN

The rabbit should be handled firmly but as gently as possible both before and during slaughter.

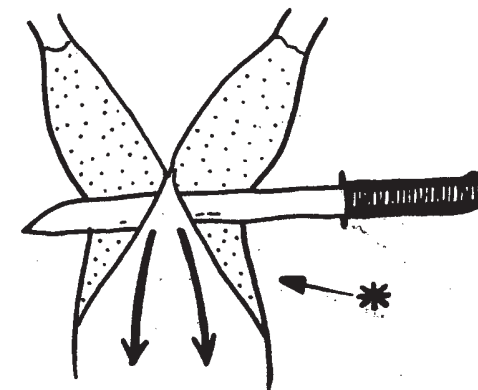
1. Animal held by hind legs and neck broken by downward bending movement. Alternatively the animal can be stunned by a blow to the back of the head.
2. Carcass hung by hind legs on chicken shackles and immediately bled by severing the large arteries in the neck. Head restrained during bleeding to avoid splashing of blood.
3. Head and fore legs cut off, also tail (carried out with clippers). In some countries the head is left on and skinned with the carcass.
4. Start skinning at back where tail has been removed.



5. Pull skin halfway down back leaving on the hind feet (metatarsals)

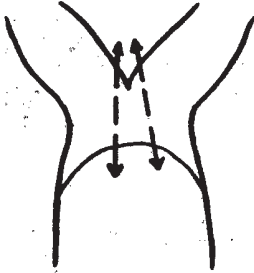


6. Turn carcass around on shackles and separate skin from pelvic region with knife.



- \* When pulling the skin away from the abdominal region, cut the underlying connective tissue with a knife to avoid tearing the abdominal wall.

7. Pull off skin completely from carcass in one movement when freed from pelvic area.
8. Remove bladder, taking care not to spill the contents on the carcass.
9. Remove gut and liver, leaving behind the kidneys.
10. Remove anus by cutting section of pelvic girdle away with clippers, taking care not to leave any faecal material in the body cavity.



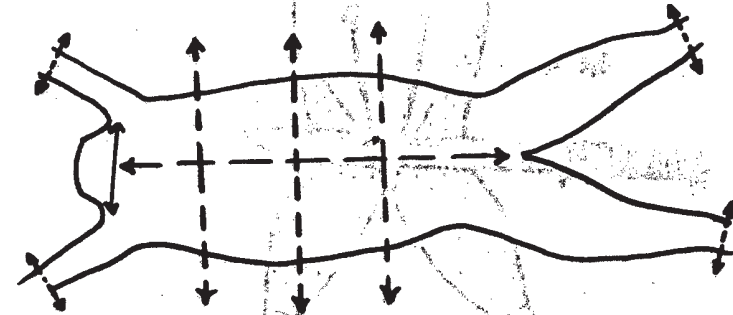
11. Cut through rib cage at sternum.
12. Remove lungs, heart and trachea and oesophagus.
13. Cut off hind feet.
14. Wash with cold clean running water.

N.B. It is extremely important to use sharp and clean knives. Slaughter and carcass preparation should be carried out in a clean and sheltered area, which should be also free from disturbance (i.e. onlookers).

PACKING

8

1. Carcass cut as following.



2. Portions equivalent to half of carcass placed in plastic or cardboard tray with kidneys and are wrapped with polythene.
3. Livers packed and sold separately.

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N.B. Here again sharp and clean knives should be used. If the carcasses are not consumed on the slaughter day, they can be stored for 2-3 days in a refrigerator (2°C). After this they must be consumed or stored in a freezer at -15°C or below. Preservation can also be carried out by smoking, drying and also salting the fresh carcass.