

Meat Quality of Halal Slaughtering and Comparison with Different Types of Killing

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There are different methods for the killing of animals around the world. The Islamic method of animal slaughtering, called halal slaughter. Several studies have shown that different type of slaughtering was influenced on post-mortem quality, chemical and biochemical composition such as iron, heme and glucose levels in blood, as well as physical properties such as color and water holding capacity of the meat and its antimicrobial properties.

In this Study, a comparative of halal slaughtering to other types of slaughtering was performed. In this paper, safety and quality of halal meat and other killings are examined from the perspective of biochemistry, biophysics and microbial biology.

Keywords: Halal Slaughter; Kosher Slaughter; Stunning; Pre-Slaughter Stunning; Lipid Oxidation.

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