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Nota di contenuto	Cover; Title Page; Copyright; Contents; List of Contributors; Chapter 1 Introduction; Chapter 2 From Farm to Slaughterhouse; 2.1 Scope; 2.2 Animal health and welfare; 2.2.1 Different farming systems; 2.2.2 Good practices; 2.2.3 Biosecurity measures; 2.2.4 Prior to transport; 2.3 Transport; 2.3.1 Fitness for transport; 2.3.2 Means of transport; 2.3.3 Transport practices; 2.4 Lairage; 2.5 Food chain information; Summary; Chapter 3 Ante-Mortem Inspection; 3.1 Scope; 3.2 Introduction; 3.3 Identification of animals; 3.4 Abnormalities; 3.5 Cleanliness of animals; 3.6 Animal welfare 3.6.1 Animal welfare on the farm3.6.2 Animal welfare in transit; 3.6.3 Animal welfare at the slaughterhouse; Chapter 4 The Slaughter Process; 4.1 Scope; 4.2 General; 4.3 Pigs; 4.3.1 Moving the animals from the stable to stunning; 4.3.2 Stunning; 4.3.3 Bleeding; 4.3.4 Scalding; 4.3.5 Dehairing; 4.3.6 Skin removal; 4.3.7 Evisceration; 4.3.8 Cooling/chilling; 4.4 Cattle, horses, sheep and goats; 4.4.1 Moving the animals from the stable to stunning; 4.4.2 Stunning; 4.4.3 Bleeding; 4.4.4 Electrical stimulation; 4.4.5 Dehiding and opening the carcass; 4.4.6 Cooling/chilling; 4.5 Poultry

4.5.1 Transport to slaughter; 4.5.2 Stunning; 4.5.3 Scalding; 4.5.4 Plucking; 4.5.5 Evisceration; 4.5.6 Other poultry; 4.5.7 Cooling/chilling; 4.6 Treatment of slaughter by-products; Chapter 5 Animal Welfare- Stunning and Bleeding; 5.1 Scope; 5.2 Introduction; 5.3 Pigs; 5.3.1 Electrical stunning; 5.3.2 Carbon dioxide stunning; 5.3.3 Captive-bolt stunning; 5.3.4 Bleeding; 5.4 Cattle, sheep and goats; 5.4.1 Captive-bolt stunning; 5.4.2 Electrical stunning; 5.4.3 Bleeding; 5.5 Poultry; 5.5.1 Electrical stunning; 5.5.2 Gas stunning (controlled atmosphere stunning, CAS); 5.5.3 Bleeding
5.6 Conclusions
Chapter 6 Post-Mortem Inspection and Related Anatomy; 6.1 Scope; 6.2 Introduction; 6.3 Anatomy of the head; 6.3.1 Skeleton structures and viscera of the cranial cavity; 6.3.2 Skeleton structures and viscera of the face; 6.3.3 Lymph nodes of the head; 6.3.4 Pigs; 6.3.5 Bovine; 6.3.6 Small ruminants; 6.4 Anatomy of viscera; 6.4.1 Viscera of the oral cavity; 6.4.2 Viscera of the thoracic cavity; 6.4.3 Viscera of the abdominal cavity; 6.4.4 Gastrointestinal tube, mesentery and annexed lymph nodes; 6.4.5 Viscera of the pelvic cavity; 6.5 Anatomy of carcass
6.5.1 Musculoskeletal apparatus; 6.5.2 Viscera annexed to the carcass; 6.5.3 Specific characteristics in pig; 6.5.4 Specific characteristics in bovine; 6.5.5 Specific characteristics in small ruminants; 6.6 Anatomy of poultry; 6.6.1 Carcass; 6.6.2 Viscera; 6.7 Post-mortem inspection; 6.7.1 Scope of the post-mortem inspection; 6.7.2 Post-mortem inspection techniques; 6.7.3 Visual meat inspection; Chapter 7 Risk-Based Meat Inspection; 7.1 Scope; 7.2 Introduction; 7.3 Risk-based meat inspection; 7.4 Visual-only post-mortem meat inspection; 7.5 Food chain information (FCI)
7.6 Monitoring of diseases by serology in the slaughterhouse

Sommario/riassunto

Meat inspection, meat hygiene and official control tasks in the slaughterhouse have always been of major importance in the meat industry, and are intimately related with animal diseases and animal welfare. The history of meat inspection has largely been a success story. Huge steps have been taken over more than a century to prevent the transmission of pathogenic organisms and contagious diseases
