

## QMS Assured Processors Make Animal Welfare a Priority

The following Q&A addresses a number of queries which have been raised about animal welfare in Scotland's abattoirs, in particular stunning before slaughter.

Further information on the welfare requirements in the standards required by members of Quality Meat Scotland's Scotch Assured Processor scheme can be found on the QMS website at [www.qmscotland.co.uk/processor-standards](http://www.qmscotland.co.uk/processor-standards)

### **Can those buying Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork be confident animals have been stunned at slaughter?**

Yes. Consumers purchasing meat labelled as Scotch Beef, Scotch Lamb or Specially Selected Pork can be fully confident that the product they are buying has come from animals which were stunned prior to slaughter.

QMS also regularly highlights the priority given to animal welfare in the quality assurance schemes behind the three brands. The QMS quality assurance schemes provide whole chain assurance which means as well as farms, the quality assurance schemes also cover feed, auction markets, haulage and processors.

### **What about other animals, such as cull bulls, cows or ewes, which are not eligible to be sold under the brands. Are all animals slaughtered by a processor which is a member of QMS's quality assurance scheme stunned pre-slaughter?**

Yes. It is a requirement of the QMS processor standards that all animals (whether they are destined to be sold under the brand logos or not) are stunned before slaughter. Non-stun slaughter is prohibited in all processor member sites. Details of the other requirements to ensure welfare at slaughter can be found at [www.qmscotland.co.uk/processor-standards](http://www.qmscotland.co.uk/processor-standards)

### **So if farmers want to ensure welfare is a priority where they send their animals, what should they do?**

Any farmer who sends their animals for sale through an abattoir or auction market, which is a member of our quality assurance scheme, can be confident that welfare will be a priority.



The QMS Standards require that "animals must be handled on farm, in markets, on transport and at the processor member's site with due care and concern for their welfare at all times." There are a range of welfare and wellbeing standards covering areas such as bedding in lairages; water supply; handling races; animal groupings and temperature – full details of these can be found in the standard documents at [www.qmscotland.co.uk/processor-standards](http://www.qmscotland.co.uk/processor-standards)

### **How can farmers and others find out which processors are QMS Assured?**

A full list of members of the QMS Processor Assurance Scheme is detailed below.

Farmers who have their animals slaughtered in Scotland by a processor who is a member of the QMS Quality Assurance Scheme can be confident their animals will be stunned before slaughter and that animal welfare is a priority.

### **What about the other processors in Scotland which are not members of the QMS quality assurance scheme? Is there any non-stun slaughter of animals practiced in Scottish abattoirs?**

Every processor which is a member of the Scottish Association of Meat Wholesalers (SAMW) stuns animals at slaughter.

The SAMW is not aware of any processor in mainland Scotland or the islands practicing non-stun slaughter.

### **How important is quality assurance and animal welfare to consumers?**

Research on what consumers want from red meat, conducted by IGD on behalf of QMS,

reveals quality assurance schemes are now among the top “quality indicators” for shoppers.

More than six out of ten British shoppers (62%) are willing to pay more for higher quality fresh red meat. Two-thirds (66%) of Scottish shoppers say they expect fresh red meat with a quality assurance logo to guarantee that it is meat that they can trust. Seventy-three percent of Scottish consumers also agree that a guarantee of higher animal welfare is a reason to pay more for fresh red meat.

### **What priority does QMS place on animal welfare?**

QMS, which works in partnership with the Scottish SPCA, details its commitment to animal welfare in the production of beef, lamb and pork in Scotland in its “Animal Welfare and Wellbeing Charter”.

The Charter highlights the complementary relationship between “animal welfare” (relating to the physical needs of animals) and “animal wellbeing” (relating to the emotional state of animals and their quality of life).

It contains a number of key guiding principles including: the encouragement of good animal welfare practices; collaboration between QMS and statutory agencies responsible for animal welfare, avoiding any conflict of interest; and the adoption of a practical approach to animal welfare (focusing on management regimes, stock husbandry and animal behaviour).

Members of the Quality Meat Scotland Processor Assurance Scheme are as follows. Full details are available on the QMS website in the members’ area at [www.qmscotland.co.uk/processor-standards](http://www.qmscotland.co.uk/processor-standards)

- 2 Sisters Red Meat Ltd - McIntosh Donald
- A K Stoddart Ltd - (AYR)
- A K Stoddart Ltd - (BROXBURN)
- A P Jess Ltd
- ABP Scotland Perth
- Border Meats Ltd
- Brown Brothers (Manufacturing) Ltd
- Campbell Brothers
- Campbells Prime Meat Ltd
- Donald Russell Ltd

- Dunbia (Ayr)
- Dunbia (Elgin)
- Halls of Scotland Ltd
- Highland Meats
- James Chapman (Butchers) Ltd
- John M Munro Ltd
- John Scott Meat (Paisley) Ltd
- Millers of Speyside Ltd
- Quality Pork Processors Ltd
- Robertsons Fine Foods
- Sandyford Abattoir (Paisley) Ltd
- Scotbeef (Inverurie) Ltd
- Scotbeef Ltd - Bridge of Allan
- Stornoway Abattoir
- The Shetland Abattoir
- Vivers Scotlamb Ltd

