

Unit 1

VETERINARY PUBLIC HEALTH AND FOOD SAFETY

(Credit Hours 3+1=4)



DRESSING OF CARCASSES



DRESSING OF CARCASSES

❖ Methods of dressing of various carcasses

1. Booth or Bed System
2. Modified booth system
3. Cradle and Semi-line system
4. Line or On-the rail dressing



1. Booth or Bed System

- In this system **one or two persons** do all the work in one place.
- No individual is allotted with a specific work.
- All the slaughter procedure is **carried on floor**.
- Prevalent in most municipal and corporation abattoir in **India**.
- Major disadvantages
 - **Hygiene is poor**
 - **Operation is congested**





2. Modified booth system



- Improve booth system
- Providing centralized facility for stunning and bleeding
- Booth should be provided with cradles and hoists
- Maintenance of hygiene will be difficult unless separate facilities will be provided for tripe cleaning



3. Cradle and semi line system



- Useful in medium capacity abattoir
- Providing centralized facility for stunning and bleeding
- The carcasses are then dropped on to fixed or movable skinning cradles
- After flying the carcasses are hoisted and suspended on gambrels and trolleys on the rail for breast opening, pluck removal and evisceration
- The carcasses will be shifted on the rail for breast opening, pluck removal and evisceration
- Better hygiene and sanitation can be ensured

4. Line or On-the rail dressing

- Consists of conveying the carcass by gravity or power through **overhead rail** to various places after stunning and sticking.
- Also known as one man-one job system.
- Men will be at different places carcass will reach them and they will attend to their allotted work.
- Manual labor saving devices such as brisket cutter, hock cutter, hide puller, etc., are used.



In modern meat plant line method of slaughter is highly essential

In this system there are four types

1. Gravity rail system

In this method the carcass will be suspended from a spreader and single wheel trolley or runner, gravitated to each station and stopped by manually operated stop on the overhead rail

- The system is used for lower slaughter rates 10-40 cattle/hr
- Most compact and economical
- Less chance of breakdowns with consequent loss of production
- Adequate ceiling height is necessary because of the pitch of the rail to gravitate the carcass

2. Intermittent Powered System

- In this system the carcass is suspended over a spreader(gambrel) and trolley, and moved mechanically on a level rails at an intervals by means of variable timing device
- Here Slaughter rate of **10-75 cattle/hr** can be achieved.



3. Continuous Power System

- Here dressing line will be in continuous motion.
- More **sophisticated** instruments are used in the slaughter line (mechanical hide puller, moving top inspection table etc.)
- Carcass can be revolved to a full 360⁰
- The **platform** may be fixed or movable, elevated or lowered
- Rate of slaughter – **40-120 cattle/hr**



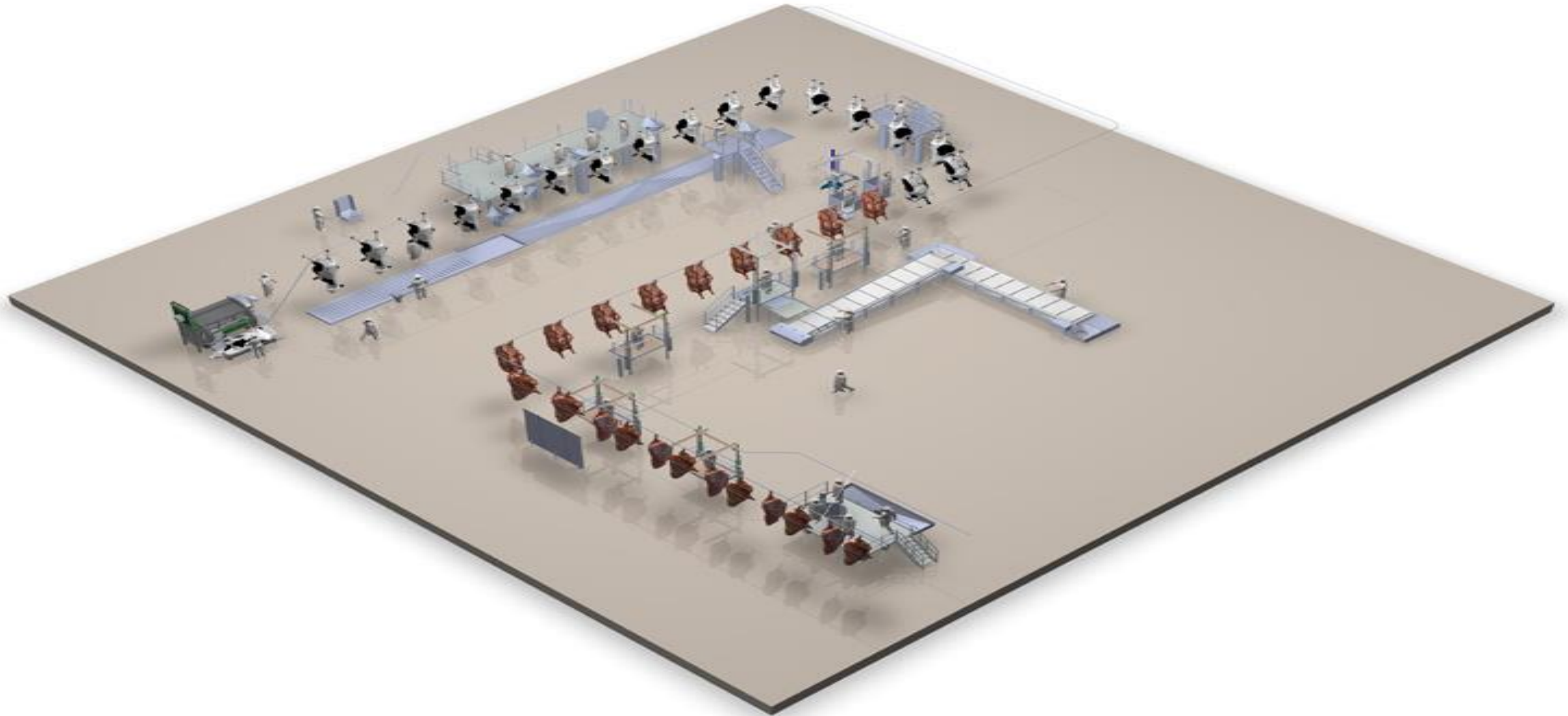


4. Canpak System

- This is a **continuous conveyorised** method in which heavy Beef trolleys or runners suspend the carcass from overhead rail
- Here everything is done systematically (mechanized)
- Rate of slaughter – **50-150 animals/hr**
- Commonly used in modern meat plants.
- Here from arrival of animals till completely dressed the work is divided into 32 divisions (each work is carried out by one man)
- Developed and patented by the Canada Packers Ltd., Canada; hence called Canpak system.



CANPAK SYSTEM





Advantages of line system over booth system

- Time is saved
- Safer for operatives
- Hygienic than booth system
- A comfortable operative position is provided to the operator
- Increased output and enhanced value of carcass

Possible Disadvantages

- High standard of engineering maintenance is needed
- When break down occurs production ceases completely
- Trained personnel needed
- Meat inspection is sometimes more difficult and possibly less efficient

Whole procedure













