

## Safety of poultry products during the transformation process in Algeria

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### Abstract

The objective of our work is to study the frequency of occurrence of different patterns of entry broilers during the slaughter process, based on health inspection. The study is conducted at two slaughter facilities of a different health status: an industrial slaughterhouse (A) and a traditional slaughter (B). The study population consists of 30 lots of animals slaughtered for each slaughter establishment (A, B) and randomly selected. This study was conducted from April to August 2011.

Ante-mortem inspection did not reveal any particular pathologies on all lots, except for diarrhea and exhausted subjects.

The overall percentage of health seizure at slaughterhouse (A) is 3.55% (IC à 95% [0.033, 0.038]), while for the slaughter (B) rate is 1.36% (IC à 95% [0.01, 0.017]). The main reasons were: skin lesions, fractures with diffusion séro-hémorragic, fractures without contusions, cachexia, hematoma, meat congested, the bulb of the keel bone and abscesses. The comparison between these two units (A, B) showed a significant difference on a global basis and input. We deduced that the majority of downgrades were due to incorrect handling, disregard the welfare of animals, the non-mastery of breeding parameters and different stages of slaughter.

**Keywords:** Slaughter establishment, health inspection, reason for seizure