

FEBRUARY 1997

# MEAT

PROCESSING

## NORTH AMERICAN EDITION.

Covering Red Meat, Poultry & Seafood Processing

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### Spices Key to Patton's New Orleans Style Sausage

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### Halal Slaughter Procedures

The Growing  
Turkey Trade

Staying  
Afloat

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 friends and relatives, and one-third is given to the poor. Appropriate feast animals and fowls vary around the world, but the most common are

**"Halal slaughtering must be done by cutting the throat of the animal in a way that induces rapid, complete bleeding."**— Dr.

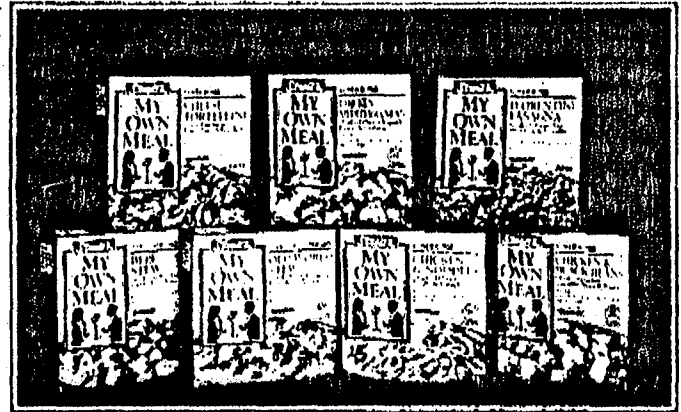
**Muhammad Munir Chaudry, IFANCA**

sheep, cows, goats, deer, camels, chickens, turkeys and pheasants. "Halal slaughtering must be done by cutting the throat of the animal in a way that induces rapid, complete bleeding, and results in the quickest death," says Dr. Chaudry. The blood must be drained out thoroughly to eliminate harmful bacteria, products of metabolism, and toxins. There

is about a gallon of blood per 100 pounds of animal.

According to IFANCA's standard Halal slaughter procedure, a recognized and appropriate desensitizing or restraining method may be used, provided the animal does not die before actual slaughter. U.S. commercial slaughter laws that require stunning an animal take precedence. Other requirements include showing compassion for handling animals or birds before slaughter.

At present, Dr. Chaudry feels U.S. companies are hesitant to use the certification symbol M on processed foods because they are unsure how the general public will accept it. "Sixty years ago there were similar reservations about using the Kosher symbol. Companies felt there would be a backlash from the general public. But through education the K is now considered a good symbol. In fact, some packages carry both the K and crescent M symbols and there have not been any objections." Through the continued work of IFANCA, he hopes to see this practice grow. The Council may be contacted at (708) 233-1001. □



**Halal and Kosher Products:** Besides selling Halal and Kosher meals at retail, My Own Meals provides the same types of meals for the U.S. military. The meals made for the military do not require refrigeration.

**Halal Meals Available In Military**

For the first time in the history of the U.S. military both Halal and Kosher meals are available, thanks to a new test program developed by Mary Ann Jackson, president of My Own Meals, Decatur, Ill. Ten years ago Jackson pioneered

the creation of microwavable meals for children, a market that major food companies quickly took over. From that beginning Jackson channeled My Own Meals into a specialty food niche she again

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ASFI MARKET-ENTRY LINES

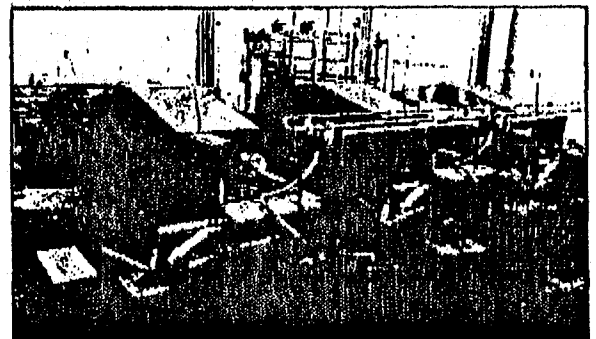
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continued from page 36 developed for the manufacturing and marketing of Halal, Kosher and vegetarian entrees. Her largest customers are the military, prison systems, hospitals and, when the occasion demands, hotels, airlines and retail food chains. "Our meals are refrigeration-free," she says, preferring this

terminology over "retort" because it is "more" customer-friendly. The meals are both microwaveable and boilable. "Serving this niche market is small business, but important," she stresses. Originally she processed only non-meat meals. "Now we have added entrees with chicken or meat. We actually handle every step of the slaugh-

ter and processing ourselves to control the quality and integrity of the products." Jackson and her staff utilize the facilities of several co-packers to accomplish each cooking and processing stage. When they move into a plant, they work nonstop until their production is completed. When the slaughter and preparation for Kosher certification are complet-

ed, they start over, duplicating the slaughter and processing under Halal supervision. Processing chicken requires more work — slaughter, cutting and dicing of product and processing by-products into base sauces. Each meal uses its own certified commercial components such as seasonings, vegetables, etc. The Halal production supervision is provided by Dr. Muhammad Chaudry's staff.

"One of the difficulties in processing for the Muslim market is that there is no supplier base," says Jackson. Local stores may slaughter, but the meat/chicken is not USDA inspected. "So we arrange for USDA inspection also. Five years ago when we began, Dr. Chaudry anticipated it would take

*"One of the difficulties in processing for the Muslim market is there is no supplier base. Local stores may slaughter, but the meat/chicken is not USDA inspected. So we arrange for USDA inspection." — Mary Ann Jackson, My Own Meals*

five years to develop procedures and standards for processing Halal food products. That has not happened," says Jackson.

Early on she found that meat people and meat companies did not have any standards for religious processing, and many were unaware what was even necessary to process Halal products. "We have helped to develop standards and are sharing those within the food industry. Unlike the Jewish rabbinical system, which is very complete, the Muslims do not have an infrastructure or network through which to provide the necessary ingredients."

Although Dr. Chaudry, through IFANCA, is now providing many of those services, Jackson believes it will take decades to create the awareness necessary to expand this market.

My Own Meals also handles the distribution of its Halal, Kosher and vegetarian products outside the military logistics system. "It used to be that a Muslim soldier would carry his own food with him," says Jackson. Now she distributes worldwide. Besides institutional markets, she sells to the retail market and to consumers by direct mail. For further information, write My Own Meals, P.O. Box 334, Deerfield, Ill. 60015. □

# MEAT PROCESSING

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A collage of logos for various meat processing and industry organizations, including Falcon, BBD, AMI, COX, Enviro-Pak, BEACON, SAF-T-GARD, DUPONT, CHALLENGE, NMA, AIR PRODUCTS, KOCH, and WATNET.