

FROM PRE-SLAUGHTER STUNNING TO NON-STUNNING: THE IMPACT OF *HALAL* SLAUGHTERING TO THE ANIMAL WELFARE AND THE QUALITY OF MEAT FOR HUMAN HEALTH

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Abstract.

The demand for *Halal* meat has significantly increased globally among both Muslims in recent years. Simultaneously, non-Muslims have become more aware of the high quality and safety standards associated with *Halal* products, leading to greater accessibility for them. However, misconceptions persist, particularly among non-Muslims who often view *Halal* slaughter as inhumane due to the belief that animals are killed without prior stunning. In fact, several methods are now used for slaughtering animals, including the use of electrical or gas stunning prior to the process. Additionally, the industry has increasingly focused on the animal's position during slaughter, whether lateral or upright, to minimize stress, discomfort, and pain. This review paper aims to explore the various methods of *Halal* slaughter used in the industry, with a particular focus on the analytical techniques that ensure the animal welfare is prioritized before and during slaughter. This also aims to explore how the *Halal* slaughtering guarantees that the meat is high quality, safe, and not harmful to human health. The review involved searching relevant literature from online sources, screening topics for inclusion, and analyzing data from recent publications related to *Halal* slaughtering. This study finds that both pre-slaughter stunning and non-stunning *Halal* methods result in rapid and precise neck severance, hastening death and minimizing the animal's suffering. Furthermore, it confirms that *Halal* meat, characterized as low blood content which is safe for consumption and free from food-borne pathogens and harmful substances.

Keywords: *halal* slaughtering, animal welfare, stunning slaughter, non-stunning slaughter, meat quality