

A seminar for the meat and livestock industry organized by

**The Humane Slaughter Association (HSA)
at Jury's Inn, EMA, Castle Donington
Wednesday 9th October 2019**

09:00 – 09:30	<i>Registration and coffee</i>
09:30 – 09:40	Charlie Mason HSA Welcome and introduction
	Session One
09:40 – 10:10	Collin Willson Food Standards Agency (FSA) Update on CCTV in English abattoirs following 2018 legislation
10:10 – 10:35	Andy Grist University of Bristol Killing neonatal lambs, kids and piglets on-farm
10:35 – 10:55	Randall Bock Bock Industries Ltd Measuring the velocity of captive-bolt devices during use
10:55 – 11:25	Richard Aram DEFRA Regulations for seasonal poultry slaughter in the UK
11:25 – 11:55	Dorothy McKeegan University of Glasgow Low Atmospheric Pressure Stunning (LAPS) for poultry and pigs
11:55 – 12:15	Awal Fuseini University of Bristol PhD progress report: A novel method of cattle stunning for Halal slaughter
12:15 – 12:45	Claire White University of Bristol 'Demonstration of life' framework for Halal certification in conjunction with pre-slaughter electrical stunning
12:45 – 12:55	Robert Hubrecht HSA & UFAW Presentation of 2019 Humane Slaughter Award
12:55 – 13:55	<i>Lunch in the Shield Restaurant</i>
	Session Two
13:55 – 14:40	Jessica Martin University of Edinburgh and Julian Sparrey Livetec Systems Ltd Development of novel method for enhanced neck-dislocation of poultry
14:40 – 15:00	Carlos Rebelo Royal Veterinary College (RVC) PhD progress report: Improvements to head-only stunning of turkeys
15:00 - 15:15	<i>Tea and coffee</i>
15:15 – 16:30	Questions and discussion – chaired by Steve Wotton
16:30	Charlie Mason HSA Close of meeting