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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 43562-2023

**Code of practice for livestock and poultry slaughtering
operation-Sheep and goat**

畜禽屠宰操作规程 羊

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Foreword

This document complies with the provisions of GB/T 1:1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents" Drafting:

Please note that some content in this document may be subject to patents: The publisher of this document assumes no responsibility for identifying patents:

This document is proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China:

This document is under the jurisdiction of the National Slaughter and Processing Standardization Technical Committee (SAC/TC516):

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Livestock and poultry slaughtering operating procedures sheep

1 Scope

This document establishes sheep slaughtering procedures and stipulates stunning, hanging, slaughtering and bleeding, skinning or scalding, hair removal, head and foot removal, viscera removal, and carcass trimming:

The operation instructions for the whole process, by-product sorting and other processes describe the traceability method of each stage of operation:

This document applies to the slaughtering operations of sheep slaughtering plants (fields):

2 Normative reference documents

GB/T 4456

GB 5749

GB 18393

GB/T 19480

GB/T 28117

GB/T 40468

NY/T 1564

NY/T 3224

NY/T 3383

3 Terms and definitions

The following terms and definitions as defined in GB/T 19480, GB/T 40468 and NY/T 3224 apply to this document:

3:1 sheep carcass sheepandgoatbody The body of a sheep after it has been slaughtered and bled:

3:2 sheep carcass sheepandgoatcarcass After the sheep are slaughtered and bled, the skin is removed or the skin is removed and the hair is removed, and the head, hooves, internal organs, etc: are removed from the body:

4 Pre-slaughter management

4:1 The sheep to be slaughtered should be in good health and accompanied by a quarantine certificate issued by the animal health supervision agency of the place of production:

4:2 Stop eating and rest for no less than 12 hours before slaughter, and stop drinking water 3 hours before slaughter: If the time to be slaughtered exceeds 24 hours, it should be fed appropriately:

4:3 Pre-slaughter inspection should be carried out: For quarantine requirements, please refer to the "Sheep Slaughter and Quarantine Regulations": The inspection requirements shall be implemented in accordance with the provisions of GB 18393: Only those who pass the inspection can slaughter:

4:4 It is advisable to follow the principle of "first into the pen, first to slaughter", and send animals to slaughter in separate pens, and rush them through the slaughter channel in order, and should not be driven brutally: