



HOW TO HANDLE AND RESTRAIN PIGS

When you handle pigs poorly, you can stress or even injure them. This can make pigs difficult to move. You can also put yourself, and other handlers at risk. If a pig is stressed at slaughter, their meat may be lower quality. These tips will help you move pigs efficiently.

Only workers holding a certificate of competence are allowed to handle or restrain pigs.

ABOUT PIGS	REMEMBER	MOVING THEM IN GROUPS	
 Pigs are social, sensitive and expressive animals They don't have good eyesight, but can hear very well Sows and boars can be aggressive Like: well-lit areas Dislike: darkness and shadows, reflections, moving objects, strong drafts, loud noises, sudden movement, being on their own and in a corner, slippery floors, being hurried Each pig can act in a different way 	 If you can't move the pig easily and without causing it pain, you shouldn't move it You should keep the group together – only separate the pigs when you restrain them 	 Unload and move the pigs in groups of 5-6 Bigger groups (up to 18 pigs) can be moved to stunning, depending on slaughter line speed Special considerations for: Adult sows: move in groups of 3-4 Adult boars: move individually Piglets can be herded (30-40 max.) or carried individually 	 Hit or kick the pig Put pressure on sensitive parts of the body Lift the pig by the head, ears, legs or tail Twist or crush the pig's tail Hold the pig by the eyes

Handle the pig in any other way that could hurt it

path of the handler

to move animals

forward 🔳

D

the pigs

Let pigs move side by side ✤ Keep the way ahead clear

✤ Keep the path well lit, but don't shine lights directly at

✤ Use flags, plastic paddles,

rattles or pig boards

edge of the point of balance (2) 3 $(\mathbf{1})$ blind spot

USE THE FLIGHT ZONE

The area around a pig is called the flight zone. When you walk into the area, the pig moves. To help move the pig, you can use the **point of balance** (usually at the shoulder) while standing at the right distance away from it. **Move slowly.** You should be able to move the pigs without hitting them.

YOU SHOULD STAND:

In front of the point of balance to make the pig go backwards.

At the point of balance to make it stop.

Behind the point of balance to make it go forwards.

Food Safety

HOW TO RESTRAIN PIGS

Stunning and killing the pig will be more efficient if you have restrained it properly. This will prevent it from experiencing unnecessary pain, distress and suffering. Follow these guidelines to avoid hurting pigs before they are slaughtered.

STUN PEN

INDIVIDUAL RESTRAINING BOX

- ✤ Work in teams of 1-3 people
- Bring a small group of pigs into the pen through the gate, then close it behind them
- Allow for about 1.2m²/pig
- The pigs are confined so further restraints aren't needed
- 🔶 For 1 pig at a time
- Prevents a standing pig from turning around
- ✦ Should measure 1.5-2.5m long and 0.75-1m high for sows

Let the pig enter willingly, without pushing or prodding it. For this:

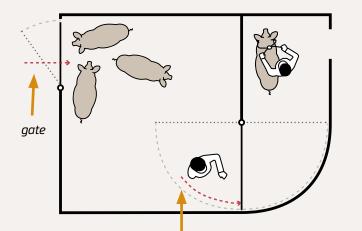
- + the box must be well lit, without reflective material
- ✤ the floor must look like the floor outside of the box
- ightarrow the door should be big enough for the pig to go through easily
- the box must not look like a dead end space beyond the box should be visible from the door
- ✤ you should stay out of sight at the other end

NEVER RESTRAIN A PIG BY

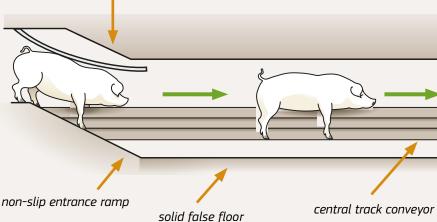
- Suspending or hoisting it
- Clamping or tying its legs or feet
- Severing its spinal cord
- ✤ Using an electric shock

CONVEYOR SYSTEM

- An automated system that rarely requires you to handle the pigs
- Restrains pigs more and more as they move towards stunning
- Move the pigs to the foot of the conveyor, preferably in a group to keep them calm
- Leave enough space between the pigs so that one's head doesn't rest on another's back



operator opening/closing gate



nveyor



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