

**SPIRIT OF
HUMANE**

Humane Restraints & Aids

for Kosher, Halal and General Hand Slaughter

Spirit of Humane's Restraint equipment and aids are developed to help on-farm, small scale custom and low volume state and federally inspected plants to upgrade their animal handling systems to meet humane animal handling requirements.

Dr. Joe Regenstein measuring early prototype with the support of a friend.



RESTRAINTS

CHUTES

KNIVES

MULTI-LINGUAL



Lush pasture and content, curious animals

Meets Requirements:

American Meat Institute
www.meatami.org
(National Trade Assoc. of
Meat Processing Industry)

Food Marketing Institute
www.fmi.org (National Trade
Assoc. of Supermarkets)

National Council of Chain
Restaurants www.ncrr.net
(National Trade Assoc. of
Restaurants)

Humane Farm Animal Care
www.humanecertified.org

Safe Unstressed Slaughter

Critical for the Discerning Consumer

Our restraints allow for safe, unstressed slaughter. This is a growing concern for families, natural food and food service markets. Our equipment and aids comply with halal and kosher requirements, while going beyond the letter of the law for the Humane Slaughter Act of 1978, thereby reflecting the “Spirit of Humane.”

Ideal Solution For Custom Slaughter



Selection of the “perfect” goat

The recent emphasis in the US and Europe on animal welfare is often a challenge for small meat processors and on-farm slaughter operations (where permitted by law) to meet modern animal welfare slaughter standards.

There are three main issues when a slaughter without stunning is performed:

- 1 The animal’s reaction to the method of restraint,
- 2 The animals reaction to the throat cut,
- 3 The length of time until the animal becomes insensible (ideally 10-20 seconds for sheep).

Developed on Small Farms Under Real Conditions



Curious 90 lb lamb

Starting the process with a quiet animal is essential for a successful, humane slaughter. Eliminating anxiety also results in a more flavorful product and a safer environment for the slaughter person.

The double rail design (illustrated) provides comfortable support over the full length of the body. When the rail is manually raised by the lever the animal's feet become suspended. The animal immediately calms and the flight zone is significantly reduced.

Custom Knife for Halal and Live Slaughter

- Fulfills requirements of a live humane slaughter.
- Straight, 14" stainless steel blade for precise results.
- Full tang for strength and durability.



Calm throughout the process

Position the head so the neck is taut without stretching. The knife must be long enough so that the end of the blade remains outside the neck. With the knife below only one full pass is required. Hesitation during the cut may cause pain.



Proper hand hold for slaughter



We Offer A Unique Product Line

Our products meet modern animal welfare requirements as established by Dr. Temple Grandin, Professor of Animal Science, Colorado State University and the world's expert on animal welfare friendly restraint and handling systems (www.grandin.com).

Dr. Grandin worked in collaboration with Dr. Joe Regenstein, Professor of Food Science, Cornell University, a specialist in kosher and halal food regulations and humane animal handling systems and regulations to design the early prototypes (jmr9@cornell.edu).



Perplexed 70 pound goat.

SHIPPING:

These systems are easy to assemble and maintain. They can be shipped around the world. Call, fax or email for more information.

**SPIRIT OF
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Manufactured by:
Moses J Moses, LLC
823 Main Street
Boyceville, WI 54725

Phone: 715.607.0515

Fax: 610.545.1284

Lwjacoby@hughes.net

FEATURES:

- Finished with durable, gray powder coat
- Portable
- Adjustable sides
- Double rail support
- Easy clean up

PRODUCTS:

- Standard sheep and goat restraint
- Low stress chute
- Removal cart
- Goat and Sheep knife (14")
- Beef knife (18")
- Special order:
 Custom designs
- Consulting and Training