RSPCA Turkey Standards Technical Advisory Group meeting on Tuesday 30th April 2019
Meeting Summary Notes

Issues and queries related to maximum lairage time

The discussion focused on standard S3.5 which currently requires turkeys to be slaughtered within 1 hour after their arrival at the abattoir. The group discussed the difficulties in implementing this standard. Despite meticulous planning, daily variables on-farm, during transport and at the abattoir (e.g. staff shortages, traffic delays) can highly impinge on the total in-crate time. As turkey production is mostly concentrated within short periods (e.g. Christmas), there is not the same flexibility as observed in other sectors, such as meat chicken production.

Due to the limited availability of studies related to the impact of transport time on turkey welfare, prioritising welfare outcomes to evaluate the impact on animal welfare was discussed. Among the suggested outcomes were: dead on arrival, carcass quality, and lairage environment.

The RSPCA’s Farm Animals Department will continue to discuss these issues internally and collect and use any evidence and data with a view to reviewing these standards in the future.