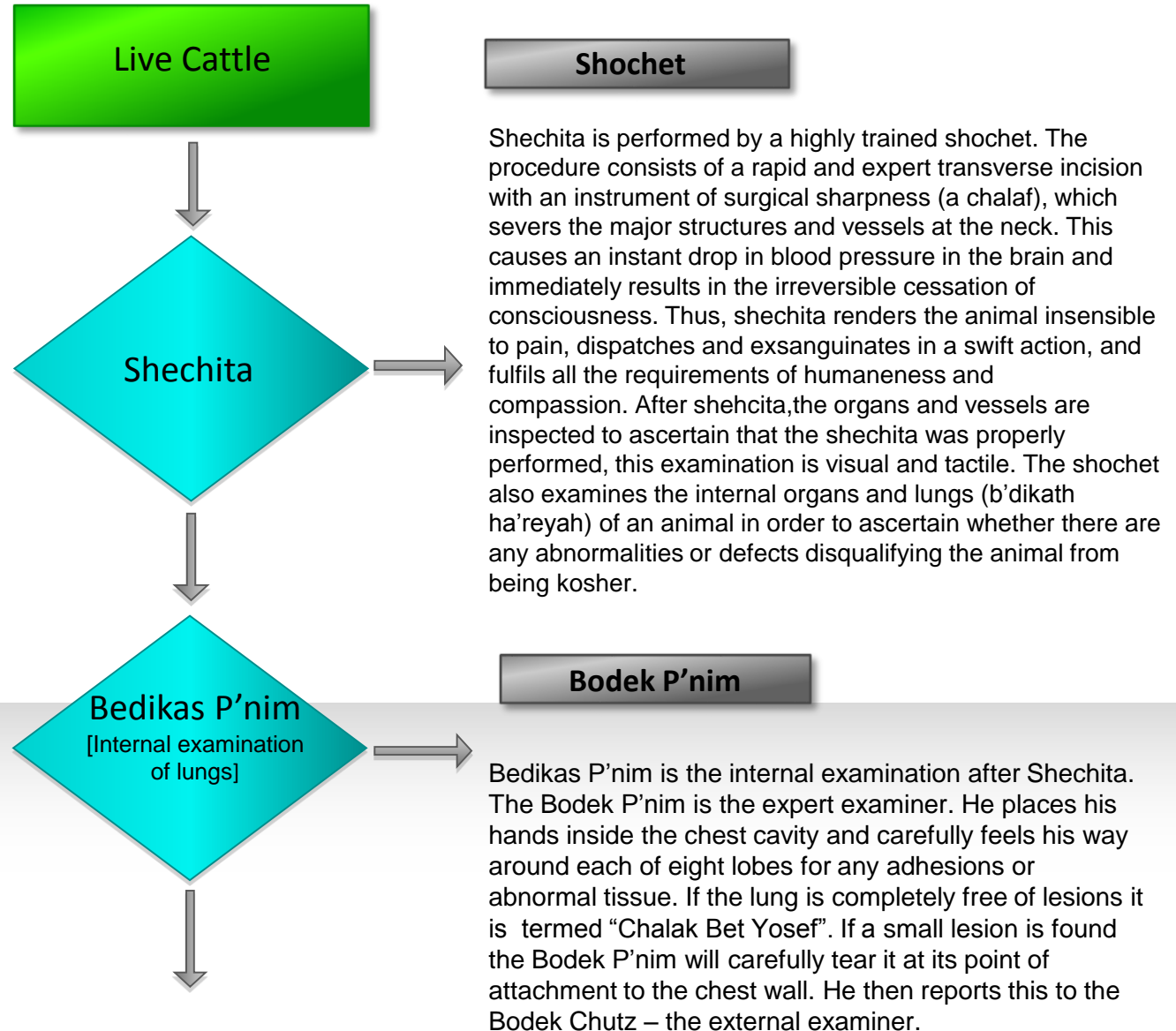
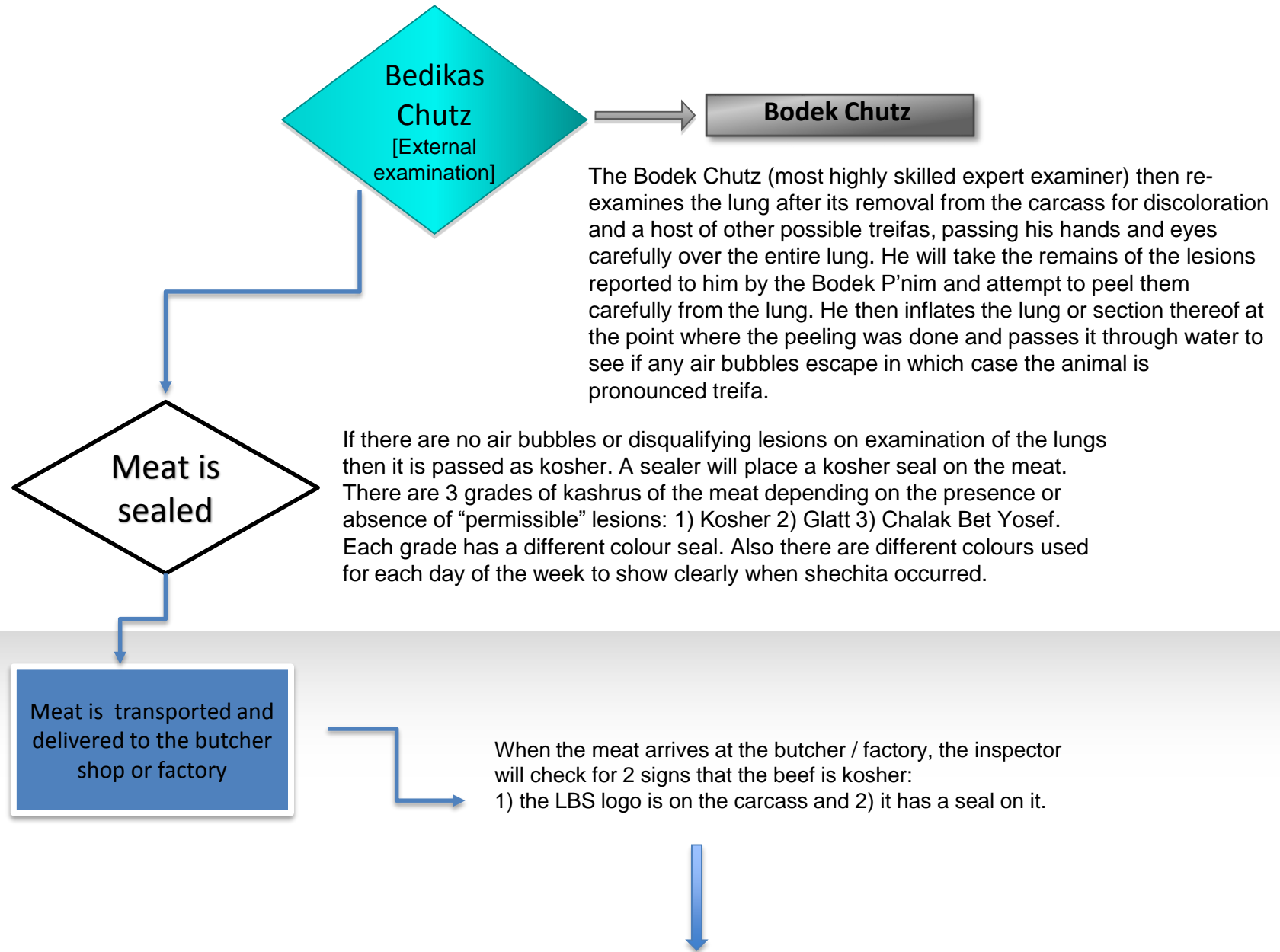


Integrity of the supply chain

London Board for Shechita



Integrity of supply chain





Nikkur (porging / traiboring) involves removing certain large blood vessels, forbidden veins and fats from cattle.

Menaker - the Porger



After Nikkur, the meat is soaked in a tank full of water for 30 minutes. This is the first stage of what is commonly called "koshering" the meat.



The next stage is koshering which means the meat must be drained of any remaining blood - the consumption of which is strictly forbidden by the Torah. The Salting takes place on a table with holes in it to allow the blood to drain. Each item of meat must have salt all over it and must be left for 1 hour.



When salting cannot be done immediately, Begisse should be carried out. The meat is Begosson i.e water has been sprayed over the meat to keep it moist to avoid the blood getting dry and trapped inside. It gives the butcher up to 72 hours to Kosher the meat although the meat concerned will not be marked and sold as "Glatt".



After the 1 hour salting, the meat is washed 3 times in 3 tanks of water.



Final stages

Meat is deboned and cut up in the presence of a Mashgiach



Packaged for customer with labels indicating supervision by LBS, grade of Kashrus and legal information e.g. place of origin of slaughter.

Mashgiach – Supervisor

The whole process is supervised by a Mashgiach. Other supervisors can attend at any time to inspect the whole or part of the process. Every aspect of the supply chain is constantly monitored to ensure that the highest standard of kashrus is maintained.

