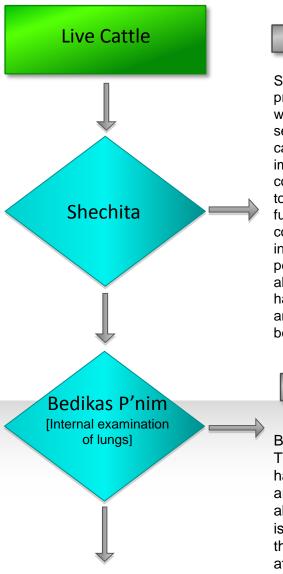
Integrity of the supply chain London Board for Shechita



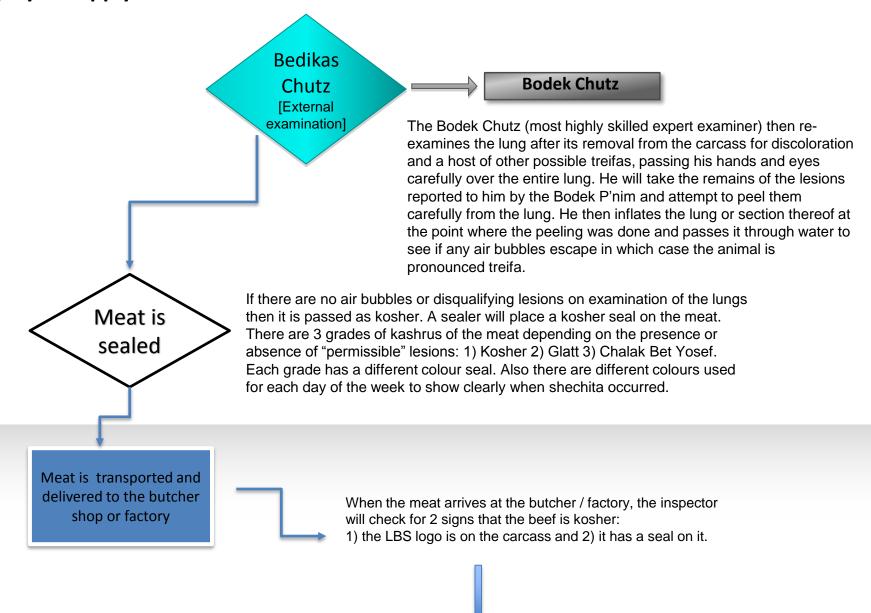
Shochet

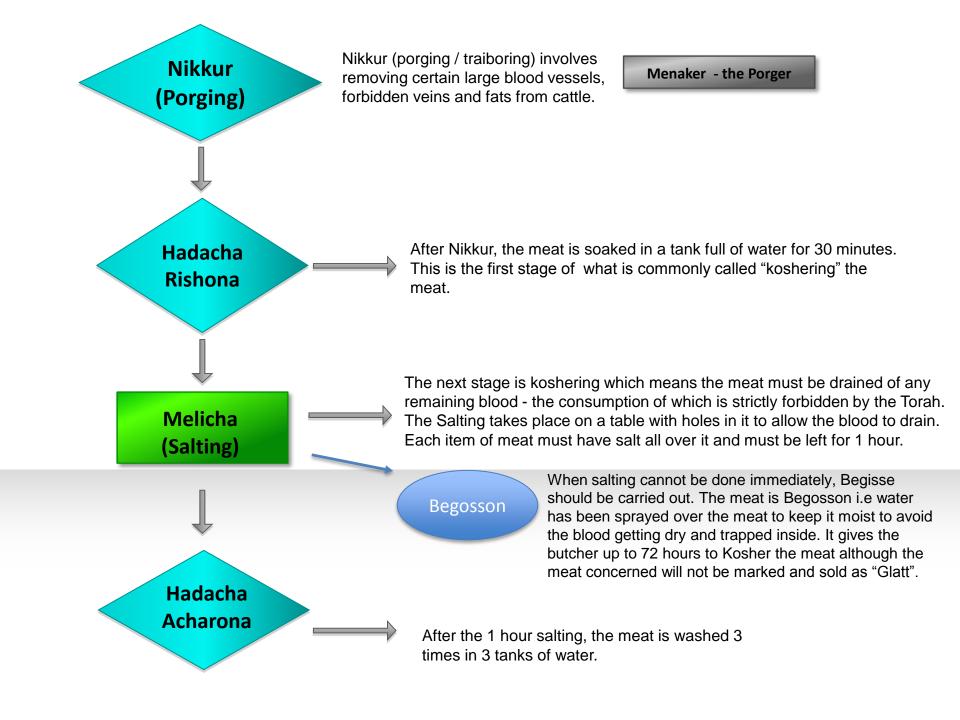
Shechita is performed by a highly trained shochet. The procedure consists of a rapid and expert transverse incision with an instrument of surgical sharpness (a chalaf), which severs the major structures and vessels at the neck. This causes an instant drop in blood pressure in the brain and immediately results in the irreversible cessation of consciousness. Thus, shechita renders the animal insensible to pain, dispatches and exsanguinates in a swift action, and fulfils all the requirements of humaneness and compassion. After shehcita, the organs and vessels are inspected to ascertain that the shechita was properly performed, this examination is visual and tactile. The shochet also examines the internal organs and lungs (b'dikath ha'revah) of an animal in order to ascertain whether there are any abnormalities or defects disqualifying the animal from being kosher.

Bodek P'nim

Bedikas P'nim is the internal examination after Shechita. The Bodek P'nim is the expert examiner. He places his hands inside the chest cavity and carefully feels his way around each of eight lobes for any adhesions or abnormal tissue. If the lung is completely free of lesions it is termed "Chalak Bet Yosef". If a small lesion is found the Bodek P'nim will carefully tear it at its point of attachment to the chest wall. He then reports this to the Bodek Chutz – the external examiner.

Integrity of supply chain





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.

