

## GLOSSARY

**Abattoir:** Place where animals are sacrificed for meat production as per standard guidelines.

**Convenience products:** Ready – to – cook, ready – to – eat and ready – to – serve or the products that may require less time for preparation.

**Halal:** It is an Islamic method of slaughter of animal for meat production. It consists of a swift and deep incision with a sharp knife on the throat, cutting the [wind pipe](#), [jugular veins](#) and [carotid arteries](#) of both sides but leaving the [spinal cord](#) intact.

**Hygiene:** The material free from contamination of spoilage and pathogenic bacteria and toxic compounds.

**Kheema:** Minced meat product

**Livestock:** The term “*livestock*” includes cattle, sheep, horses, goats and other domestic animals regarded as asset.

**Offals:** They are variety meats or organ meats and refer to the [internal organs](#) and [entrails](#) of a [butchered animal](#). The word does not refer to a particular list of edible organs, which varies by culture and region, but includes most internal organs excluding [muscle](#) and [bone](#).

**Poultry:** Domesticated fowl collectively, especially those valued for their meat and eggs, as chickens, turkeys, ducks, geese, and guinea fowl.

**Trimming:** Scraps of meat while processing animals / meats.