

GLOSSARY

Antemortem: Prior to death of an animal.

Carcass: The portion of animal, which is devoid of skin and internal organ meats such as liver, heart, kidney and lungs, which are considered as variety meats.

Carotid arteries: The carotid arteries are major blood vessels in the neck that supply blood to the brain, neck and face.

Halal: Islamic method of slaughter of animal for meat production. The method of slaughter involves slitting the animal's throat, windpipe and the blood vessels around its neck with a sharp knife.

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

Jugular veins: The jugular veins are veins that bring deoxygenated blood from the head back to the heart.

Lairage: A place where animals are held with adequate supply of water and sometimes feed prior to slaughter.

Oesophagus: It is the part of the [gastrointestinal system](#) between the mouth and the [stomach](#). It connects the [pharynx](#) and the stomach.

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](#).

Postmortem: After death of an animal.

Rectum: Rectum is the concluding part of the large intestine that terminates in the anus.

Tripe: [A](#) type of edible offal from the stomachs of meat animals.