

Veterinary Sanitary Assessment of Meat from Forcedly Slaughtered Animals

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Enter. Currently, attention should be paid to the production of all kinds of animal meat and meat products made from it, and in the process of meat processing, it should be based on new technological aspects. In the decision of the President No. PQ-4576 of January 29, 2020, the rapid development of the livestock industry, the introduction of modern and innovative methods, the increase in the volume of production and the expansion of the types of products, as well as the continuous provision of quality and affordable livestock products to the population produced in local conditions, and the goal of state support for enterprises specialized in animal husbandry is indicated. One of the factors that reduce the quality of livestock products is various diseases among farm animals. At the same time, not only the biological value of meat and meat products, but also, first of all, their veterinary sanitary quality decreases.

Meat and meat products are important in providing its citizens with full-value food products. Sometimes, when healthy animals are exposed to any mechanical forces that appear suddenly, it is damaged (breaks, shifts, cracks), and it becomes economically harmful to keep (keep). In such cases, the owner decides to slaughter the animal for meat. The same thing happens if the animal suddenly has colic, tympany, twisting of the intestines, or malposition of the fetus, or acute poisoning of postpartum paresis, suffocation, and in these cases it is not born, and these cases are called forced slaughter. Meat from forced slaughter is not sold for free. A veterinary-sanitary examination with a full laboratory analysis, that is, with a mandatory bacteriological examination, should be carried out.

Relevance of the topic and its justification. In order to provide the population of our republic with full-value food products, the quality indicators of meat and meat products must meet the standard requirements in all cases and be harmless to the human body. Meat and other types of products obtained from forced slaughtered animals are harmful to the human body and can cause death in some cases. Animals must be slaughtered only with the permission of a veterinary specialist. Animals brought to specialized slaughterhouses for compulsory slaughter are not kept before slaughter. A certificate signed by a veterinary specialist is drawn up on the reasons for the forced slaughter of animals on the farm. This document and the results of the bacteriological examination of the meat of the forcibly killed animal must be submitted together with the veterinary laboratory report and the veterinary certificate when bringing the slaughtered animal to a specialized slaughterhouse, where the slaughtered animal will be subjected to bacteriological examination again. When it is suspected that the animal has been poisoned by pesticides or other toxic substances, there should be a conclusion of

the veterinary laboratory about the results of the examination of the meat for toxic substances. The meat of forcibly slaughtered animals must be transported from farms to meat production enterprises in compliance with the current veterinary-sanitary rules for the transportation of meat products.

In order to ensure the correct examination of the meat of forcibly slaughtered sheep, goats, pigs and calves, the meat is brought to specialized slaughterhouses in a whole state. Animal meat slaughtered on the road without a mandatory veterinary inspection before slaughtering is prohibited to be accepted in specialized slaughterhouses without an appropriate veterinary certificate (certificate), a veterinary report on the reason for compulsory slaughter and a veterinary laboratory report on the results of bacteriological examination.

Aims and objectives: Inspection of forced slaughtered animal meat, study of the safety of meat products released for public consumption.

According to the purpose of the research, the following tasks are defined:

- study of organoleptic examination of the meat of forcibly slaughtered animals;
- study of laboratory examination of the meat of forcibly slaughtered animals;

Research results. Researches were conducted in the laboratory of the "Veterinary Sanitary Expertise" department, at the State Center for the Diagnosis of Animal Diseases and Food Safety of Samarkand Region.

All types of products consumed by people should be bio-ecologically natural and not harmful to human health.

Before allowing animals to be slaughtered, the veterinarian must know their disease and condition. The following animals are not allowed to be slaughtered:

1. Animals are not allowed to be slaughtered when they are in a state of death convulsions, regardless of the cause of this condition (when the heart activity decreases, reflexes disappear, the cornea of the eye becomes cloudy).
2. If the young animals to be slaughtered are less than two weeks old.
3. When animals are poisoned with pesticides in an acute form, they are treated with antibiotics within a certain period.
4. Within 14 days of anthrax vaccination, or within 21 days of anthrax vaccine for treatment. In some animals, if the temperature does not rise after the above-mentioned vaccinations, or the body is against the vaccination, there is a contrary indication.

Forced slaughter of animals is always carried out with the permission of veterinary staff. In addition to the above, compulsory slaughter is permitted in case of infectious, invasive and non-infectious diseases, poisoning, injuries, broken bones, and other animals whose life is in danger and long-term treatment is required. In order to make a sanitary assessment of the products obtained after forced slaughter, first of all, it is necessary to correctly differentiate and distinguish between the state of pre-death convulsions and the severe pathological process. In order to distinguish them correctly, the results of organoleptic indicators, bacteriological tests and, if necessary, biochemical tests are taken into account.

A certificate signed by a veterinary specialist is drawn up on the reasons for the forced slaughter of animals on the farm. This document and the results of the bacteriological examination of the meat of the forcibly killed animal must be submitted together with the veterinary laboratory report and the veterinary certificate when bringing the slaughtered animal to a specialized slaughterhouse, where the slaughtered animal will be subjected to bacteriological examination again.

The meat of forcibly slaughtered animals must be transported from farms to meat production enterprises, and meat products must be transported in compliance with current veterinary and sanitary regulations.

Agricultural animals must be constantly inspected by organoleptic methods and laboratory methods during forced slaughter.

Organoleptic inspection method. When checking the outer surface of the meat, its color is first noticed and the surface is cut. The viscosity of the meat is determined by touch. By pressing the surface of freshly cut meat with a finger, its consistency is determined. The smell of meat is determined on the surface of the outer and inner pit after cutting. To get full information about the smell of meat, meat is boiled. The smell is fully determined by the steam released during boiling. Thus, after determining the color, smell, and consistency of meat, the smell, color, and consistency of meat fat are determined.

Testing in laboratory methods. The meat of animals sent for compulsory slaughter is paid attention to the following: the pH index of the meat is determined. When the formalin reaction was carried out, it gave a partial precipitate and formed a turbidity. In the reaction with copper powder, the extract formed a cloud. It is checked by Nessler reaction. In all cases, changes in the composition of the meat are required to be concluded on the basis of constant bacteriological tests.

Conclusions. The biochemical changes shown in the muscle tissues of forced slaughtered cattle caused a decrease in the biological value of the meat.

- Changes occur in the meat of forcibly slaughtered animals, and the amount of bacteria increases several times.
- Meat and other types of products obtained from forcibly slaughtered animals should be thoroughly inspected on the basis of veterinary legislation, otherwise people may be poisoned by the products.

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