

Labeling

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Labeling

- This is one of those issues that is often brought up in these discussions, including professional/scientific discussions – under the guise of providing consumers with necessary information!
- **Who** are the consumers that really **want this information?** What is the **real goal** of such discussions? And what is the **consequences?**

The next few slides give my view of this issue:

Is This the Goal?



Or This? Or Both?



How Your Meat Was Prepared

A Modest Proposal

- By Smashing the Animal over the Head to Crack its Skull
- By Smashing Through the Skull
- By Electrocuting the Animal
- By Using a Gas Chamber
- Traditionally Hand Slaughtered with Respect for the Animal

How Your Plants Were Produced

- On land that used up X gallons of water per pound of edible product.
- On land that used A pounds of fertilizer, B pounds of pesticides per pound of edible product with C trips by heavy equipment compacting the soil.
- On land that lost Y pounds of soil this year to erosion per pound of edible product.
- With plows that killed E number of birds and F number of small mammals per acre, **where E and F are much higher than the number of meat animals per acre!**

- So if we are to have slaughter labeling, let's talk about all our killing – of all animals and of all plants.

(Why are we so anthropomorphically focused on higher animals?)

- The consumer has a right to know it all and to pay for the various choices and the cost of providing the information!

Suggestion: If we all stopped eating the problems would all go away!

Labeling Summary

- Labeling meat that is not marketed to religious communities, as long as it has been slaughtered with appropriate animal welfare protection, is unethical, as it promotes anti-religious views among those who are not religious.

Further, banning a method, because it is religious, is a violation of religious freedom, unless there is a compelling public health, safety or welfare issue involved. This has never been demonstrated.

- If precautions need to be taken to foster more humane slaughter, then some kinds of regulations should be enforced at the place and time of slaughter to minimize inhumane kills, but these regulations and enforcement issues would not necessarily involve labeling of meat.