



Halal & Kosher Meat Market in Minnesota



Minnesota House Agriculture
and Food Finance and Policy
Feb 25, 2020

Partnership

- Funded through MDA, AURI, open RFP with 6 month timeline
- Scope: market assessment for Halal and Kosher meat in Minnesota
- RSDP, SFA, Extension, MDA partnership



PROJECT TEAM

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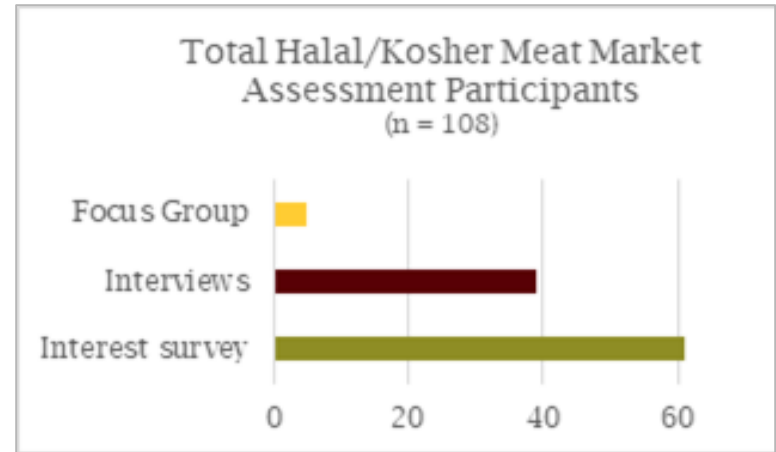


Project team



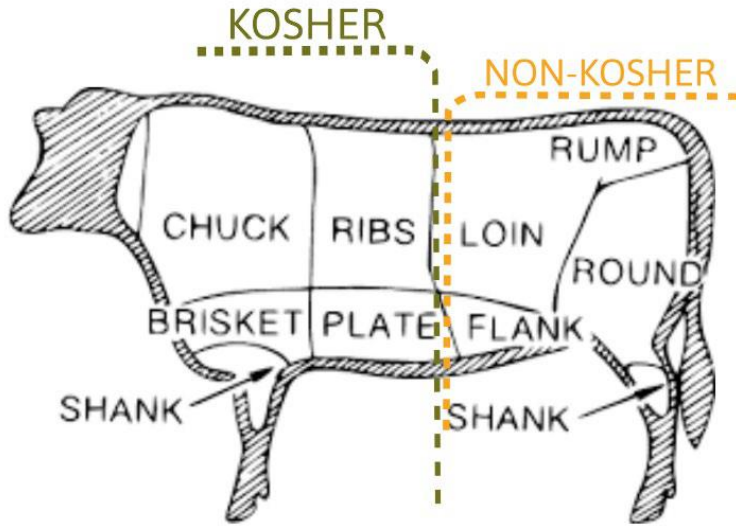
Methods

- Ethical research (respect for persons, concern for welfare, and justice)
- Mixed method approach to data collection
- Limitations: reflects only the opinions, situations, and experiences unique to participants - differing individual understandings of halal and kosher practices





What is kosher?



- More rigid definitions of what is and is not kosher
- Must have cloven hooves and chew its cud (e.g. pork, horses, camel are not kosher)
- Slaughter must be performed by a *shochet*, someone trained in kosher rules and methods
- Stunning is not allowed
- Meat must be drained of blood by salting and soaking before further processing

What is halal?

- Many perspectives, means “permissible” -- many things can be halal
- Eating halal is a core pillar of Islam
- To be halal meat, the animal must be slaughtered in a halal manner, called zabiha
- Animal slaughtered after a prayer is said, a variety of processes including:
 - Facing Mecca
 - Slaughterer is a Muslim or observant Christian/Jew
 - Other animals cannot witness the slaughter
 - Live slaughter i.e. no stunning before neck is cut with a knife



Processing

- MDA/USDA allows “ritual exemption” to be selected, provide the name of the slaughterer.
- Issues with pork processing in same facility-- often requires Monday morning slot

SECTION III. TYPE OF OPERATIONS Page 4			
19. MEAT, POULTRY, AND SILURIFORMES FISH INSPECTION ACTIVITIES (check all that apply)			
19A. SLAUGHTER OPERATIONS	19B. PROCESSING OPERATIONS	19C. EXEMPTIONS (explain separation from inspected products on continuation sheet)	19D. JURISDICTION (explain separation from inspected products on continuation sheet)
<input type="checkbox"/> Calf <input type="checkbox"/> Cattle <input type="checkbox"/> Equine <input type="checkbox"/> Goat <input type="checkbox"/> Sheep <input type="checkbox"/> Swine <input type="checkbox"/> Chicken <input type="checkbox"/> Duck <input type="checkbox"/> Goose <input type="checkbox"/> Guinea <input type="checkbox"/> Ratite <input type="checkbox"/> Squab <input type="checkbox"/> Turkey <input type="checkbox"/> Siluriformes Fish	<input type="checkbox"/> a. Fully Cooked - Not Shelf Stable <input type="checkbox"/> b. Heat Treated Not Fully Cooked - Not Shelf Stable <input type="checkbox"/> c. Heat Treated - Shelf Stable <input type="checkbox"/> d. Not Heat Treated - Shelf Stable <input type="checkbox"/> e. Product with Secondary Inhibitors - Not Shelf Stable <input type="checkbox"/> f. Raw - Intact Products <input type="checkbox"/> g. Raw - Non Intact Products <input type="checkbox"/> h. Thermally Processed Commercially Sterile	<input type="checkbox"/> Custom Processing <input type="checkbox"/> Custom Slaughter <input type="checkbox"/> Retail Activities Religious Exempt Poultry <input type="checkbox"/> Buddhist eviscerated Poultry <input type="checkbox"/> Confucian Non-eviscerated Poultry <input type="checkbox"/> Islamic (Halal) Poultry <input type="checkbox"/> Kosher Non-eviscerated Poultry Religious Exempt Livestock <input type="checkbox"/> Halal <input type="checkbox"/> Kosher <input type="checkbox"/> Other (specify on continuation sheet)	<input type="checkbox"/> FSIS inspection only <input type="checkbox"/> State inspection <input type="checkbox"/> Talmadge-Aiken Multiple Agencies <input type="checkbox"/> N/A <input type="checkbox"/> Dual Jurisdiction Establishment with Food and Drug Administration (FDA) <input type="checkbox"/> USDA Agricultural Marketing Service (AMS) Grading/Quality Control <input type="checkbox"/> Establishment provides products for the National School Lunch Program



Application for Exemption to Utilize Ritual Slaughter

NAME OF ESTABLISHMENT	ESTABLISHMENT NO.
TYPE OF RITUAL SLAUGHTER TO BE PERFORMED (<i>halal, kosher, etc.</i>)	WHO WILL BE PERFORMING THE SLAUGHTER?
DATE FOR WHICH THE EXEMPTION IS BEING REQUESTED (<i>check temporary exemption, list start and end date; or check ongoing exemption if this will be your normal slaughter operation.</i>)	
<input type="checkbox"/> TEMPORARY EXEMPTION FROM: _____ TO: _____ <input type="checkbox"/> ONGOING EXEMPTION	
TYPE OF OPERATION: <input type="checkbox"/> CUSTOM EXEMPT <input type="checkbox"/> STATE INSPECTED	
REASON FOR REQUESTING EXEMPTION:	
<p><i>Note: Attach a letter from the certifying agency (on their letterhead paper) confirming the slaughterman to perform the ethnic slaughter is approved and trained under their authority.</i></p>	

PRINTED NAME, of establishment owner/manager _____ DATE _____

SIGNATURE, of establishment owner/manager _____

SIGNATURE, Minnesota Dept. of Agriculture Representative _____ DATE _____

A copy of the signed & approved application will be returned to the firm.
This letter should remain on site and provided as requested by inspection personnel.

What's the Kosher market in MN?

- Most kosher meats are from a few large-scale processors in the US
- Highest demand for chicken, beef
- Organic & animal/labor welfare options are missing/expensive

What's the Halal market in MN?

- Diverse segment, with different needs
- Highest demand for goat, beef, some chicken
- Most halal red meat is imported from Australia/New Zealand
- Fresh, local, and sustainable options are missing
- Value-add is a growing opportunity



Takeaways

- No one-size fits all
- Unmet demand particularly for fresh and sustainable
- Shortage of small/mid-size meat processing in-state, especially for small/mid-size animals
- Lack of developed market in MN for sheep/goats
- Food can be a part of community and economic development strategies



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2007

CHICKEN HEART TRAY

COOKING INSTRUCTIONS:
WASH AND PAT DRY. COOK THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165°F (74°C). COOKING TIMES VARY BY CUT AND WEIGHT. SEE PACKAGING FOR COOKING TIMES. COOKING TIMES ARE FOR UNSTUFFED BIRDS. COOKING TIMES FOR STUFFED BIRDS ARE 1.5 TIMES LONGER. COOKING TIMES FOR TURKEYS ARE 2 TIMES LONGER. COOKING TIMES FOR GOOSE AND DUCK ARE 3 TIMES LONGER. COOKING TIMES FOR PORK AND BEEF ARE 1.5 TIMES LONGER. COOKING TIMES FOR VEAL AND LAMB ARE 1.5 TIMES LONGER. COOKING TIMES FOR PORK AND BEEF ARE 1.5 TIMES LONGER. COOKING TIMES FOR VEAL AND LAMB ARE 1.5 TIMES LONGER.

NET WT	ZABIHA HALAL	
Aug 05, 10	UNIT PRICE	NET WT
1.98 lb	\$3.99/lb	\$3.91

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Thank you!

Report URL

z.umn.edu/hkmeat

