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A.B. Sabow[1, 7], *A.Q. Sazili[1, 6], I. Zulkifli[1, 2], Y.M. Goh[2, 3], M.Z.A. Ab Kadir[5, 8], N.R. Abdulla[1, 7] K. Nakyinsige[6, 9], U. Kaka[4, 10] and K.D. Adeyemi[1, 9]

[1]Department of Animal Science, Faculty of Agriculture, [2]Institute of Tropical Agriculture, [3]Department of Veterinary Preclinical Sciences, [4]Department of Veterinary Clinical Studies, Faculty of Veterinary Medicine, [5]Department of Electrical and Electronic Engineering, Faculty of Engineering, [6]Halal Products Research Institute Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia. [7]Department of Animal Resource, University of Salahaddin, Erbil, Kurdistan Region, Iraq. [8]Centre for Electromagnetic and Lighting Protection Research (CELP). [9]Departement of Food Science and Nutrition, Islamic University in Uganda, P.O.Box 2555 Mbale, Uganda. [9]Departement of Animal Production, University of Ilorin, Ilorin, Nigeria. [10]Department of Veterinary Surgery and Obstetrics, Faculty of Animal Husbandry and Veterinary Sciences, Sindh Agriculture University Tandojam, Sindh, Pakistan.

*Corresponding author: A. Q. Sazili. E-mail: awis@upm.edu.my; awisqurni@gmail.com

Tel: +603-89474870; Fax: +603-89381024

## ABSTRACT

The study assessed the effect of conscious halal slaughter and slaughter following minimal anaesthesia on bleeding efficiency of goats and keeping quality of goat meat. Ten Boer cross bucks were divided into two groups and subjected to either halal slaughter without stunning (HS) or minimal anaesthesia prior to slaughter (AS). The blood lost during exsanguination was measured. Residual blood was further quantified by determination of haemoglobin and myoglobin content in *Longissimus lumborum* muscle. Storage stability of the meat was evaluated by microbiological analysis and lipid oxidation. Blood loss at exsanguination, residual haemoglobin and lipid oxidation were not significantly different ($p > 0.05$) between HS and AS. Lactic acid bacteria was the only microbe that was significantly elevated after 24 h of storage at