

A slaughterhouse was established on the island of Bornholm to offer slaughtering facilities in small husbandry farms or larger herds of sheep or cattle.

 [Full project description](#) [1] (394.85 KB)



Project summary:

This project enabled the establishment of a slaughter house where no such facilities previously existed for small husbandry farms or for larger herds of sheep or cattle. The service makes use of a new slaughter concept: that of stunning and bleeding-out the animal at the farm before bringing it to the slaughter house.

The Hallegaard slaughterhouse contributes to the development of organic, locally-produced, high-value products from small farms that raise varied species. It has been a catalyst for the creation of many associated local business endeavours and partnerships (e.g. a collaboration with a famous Michelin restaurant), and has successfully raised some of its funds through the innovative approach of crowd lending.

Project results:

Hallegaard Slaughterhouse contributes to the development of several local livestock production businesses.

The Slaughterhouse has created 4-5 jobs. Furthermore, it is estimated that, as a direct result of having access to the facility, 15-20 small organic farms will become certified producers of livestock under the Animal Protection Organisation's "Welfare Delicacies® - from Farmer to Customer" accreditation.

Hallegaard is experiencing an increasing demand for fresh meat, both from within Bornholm and

from further afield. Bornholm is already well-known as a region that specialises in locally-produced foods; the Slaughterhouse contributes to strengthening and diversifying that brand.

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Links

[1]

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