



Canadian Food Inspection Agency Agence canadienne d'inspection des aliments

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OCT 0 2 2013

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**SUBJECT: Letter of New Technology or Procedure Final Assessment  
Track No. MPD-NTech/Pro 2013-21-Low Atmospheric Pressure  
Stunning Technology**

Dear Matt:

In response to your request for the use of Low Atmospheric Pressure Stunning Technology, the Canadian Food Inspection Agency (CFIA) New Technology and Procedures Team reviewed the updated documentation you provided that we requested to address specific concerns raised by the initial submission.

The concerns were:

- Animal Welfare: the stunning equipment and slaughter process does not cause undue and avoidable suffering in the birds
- Regulatory Requirements: the stunning and slaughter processes meet regulatory requirements of the *Meat Inspection Regulations, 79(a)*, that the bird *be rendered unconscious in a manner that ensures that it does not regain consciousness before death*

The CFIA has determined that these concerns are now addressed satisfactorily and has no objection to the use of Low Atmospheric Pressure Stunning Technology. If you have any questions, please contact the New Technology and Procedures Specialist, Dr. Boubacar Sidibe, at 613 773-6325 or email, [Boubacar.Sidibe@inspection.gc.ca](mailto:Boubacar.Sidibe@inspection.gc.ca) or the New Technology and Procedures Program Officer, Dr. Barbara Scherzinger, at 613 773-6103 or email, [Barbara.Scherzinger@inspection.gc.ca](mailto:Barbara.Scherzinger@inspection.gc.ca)

Regards,

Boubacar Sidibe,  
National Specialists, New Technology and Procedures  
National Meat Procedures,  
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