

We Offer A Unique Product Line

Our products meet modern animal welfare requirements as established by Dr. Temple Grandin, Professor of Animal Science, Colorado State University and the world's expert on animal welfare friendly restraint and handling systems (www.grandin.com).

Dr. Grandin worked in collaboration with Dr. Joe Regenstein, Professor of Food Science, Cornell University, a specialist in kosher and halal food regulations and humane animal handling systems and regulations to design the early prototypes (jmr9@cornell.edu).



Calm 120 lb ram in prototype

Spirit
of
Humane ©

Humane Restraints & Aids for Kosher, Halal and General Hand Slaughter

Multi-lingual Support

Humane Custom Slaughter instruction posters are available in English, Spanish, Arabic, Persian, Somali, Malay, Urdu and Turkish. Other support and information also provided. Contact: jmr9@cornell.edu

Products

These systems are easy to assemble and maintain and are shipped around the world. Call, fax or email for more information.

Finishes include stainless steel, zinc plated, aluminum and special orders.

- Standard sheep and goat restraint
- Low stress chute
- Removal cart
- Goat and Sheep knife (14")
- Beef knife (18")
- Special order:
 - Veal restraint
 - Custom designs
- Consulting and Training

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Manufactured by:
Moses J Moses, LLC
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Spirit of Humane's Restraint equipment and aids are developed to help on-farm, small scale custom and low volume State and Federally inspected plants to upgrade their animal handling systems to meet humane animal handling requirements.

Dr. Joe Regenstein measuring early prototype with the support of a friend.

