

Meat consumption

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ESO

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Introduction

- DIFERENTS TYPES OF FARMS
- THE CONDITIONS IN WHICH THE ANIMALS LIVE
- MEAT CONSUMPTION CHART
- RECOMMENDATIONS FROM THE WHO
- NAME OF ORIGIN





Diferents types of farms

There are many types of farms, but we are going to focus on 3 types of them:

- Cattle farms (cows)
- Poultry farms (chickens)
- Sheep farms (sheep)

Conditions (cows)

During the time that cows live on the farms they are tortured, the workers slap the cows and hit them with metal poles to keep them inside.

They live confined in small spaces throughout their whole lives on the farms, usually 4–6 years.



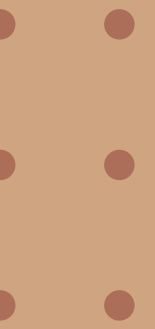
Conditions (chickens)

They live in dirty cages in the dark, so they think it's night time and lay more eggs, if not laying eggs they are tortured and hit in cages for their entire lives before being slaughtered, which is usually around 42 days.

Sometimes there are lots of chickens in a cage together, they end up fighting for the food and killing each other by accident.



Conditions (sheep)



The sheep live on the farms in terrible conditions, and some of them don't live until the slaughter houses due to the horrible conditions they live in.

Before slaughter houses they tie their legs to the walls of a machine and cut their heads off when they get to the end of the line, they do this while they are alive, once they are dead they throw their bodies in with the alive ones.

Meat consumption chart

According to the European Union; Spain, Portugal and Poland are the countries with the highest meat consumption rate per each inhabitant and Bulgaria, Eslovaquia and Belgium have the lowest meat consumption rate per each inhabitant.

European Union

Donde me pongan un chuletón al punto...
Consumo de kilos de carne por habitante al año en la Unión Europea (2018)

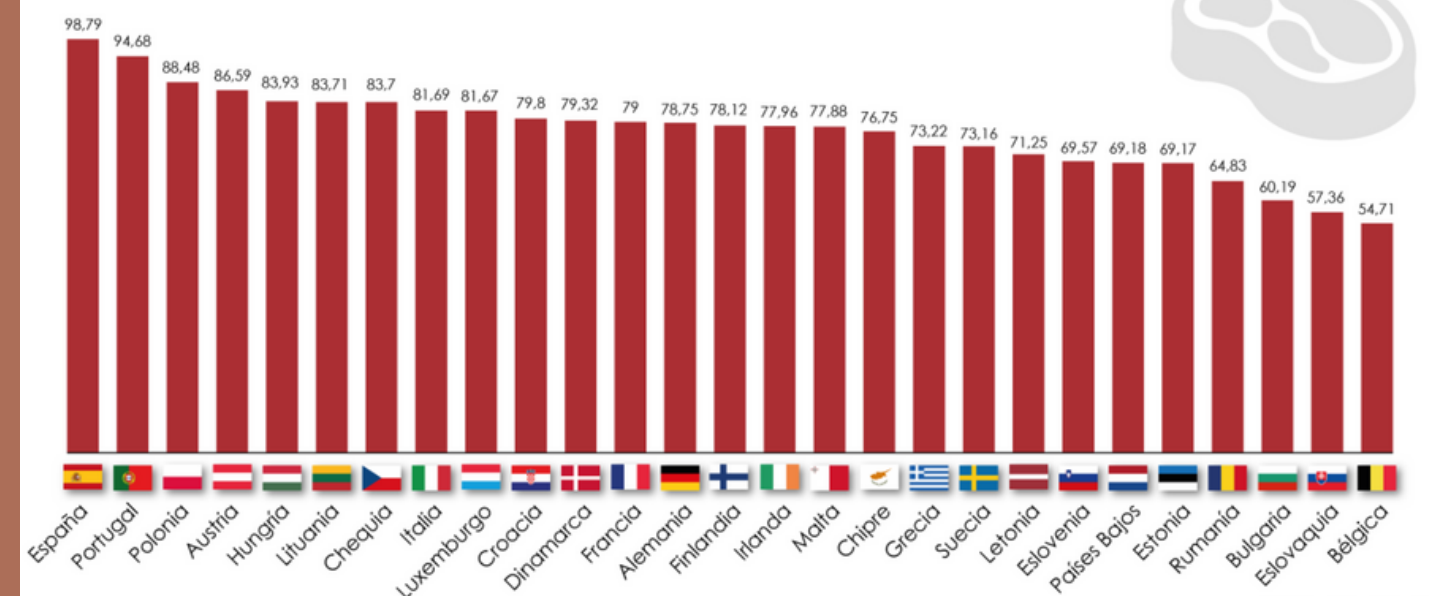


Gráfico:
José Luis Marín (2021)
Fuente:
FAO (2021)

EOM
elordenmundial.com

Recommendations from WHO

The Spanish Food Safety Agency recommends that people eat between 200 and 500 grams of meat each week, the WHO advises not to eat more than 500 grams. However the average in Spain is more than a kilo.



Name of origin

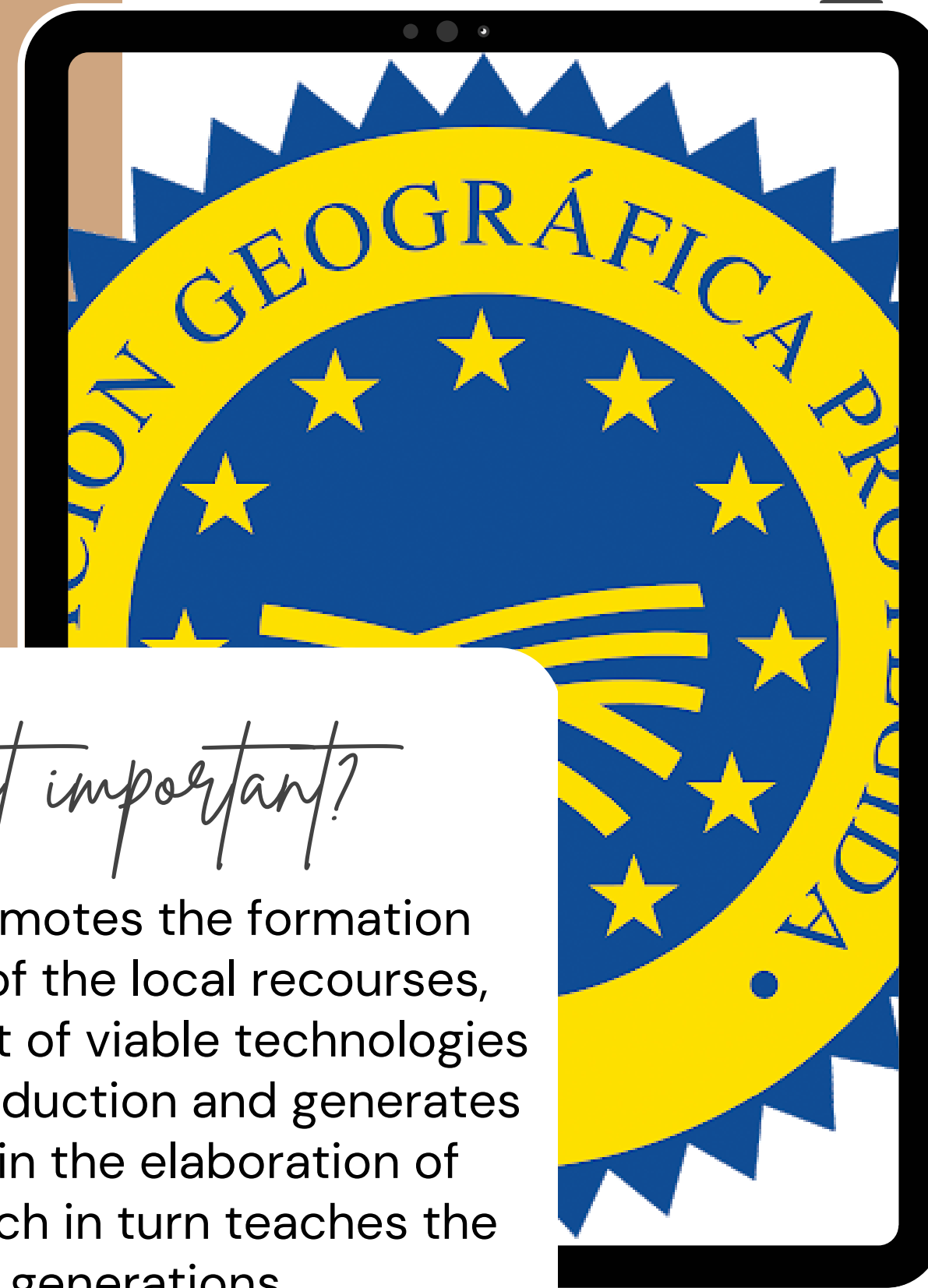
What is it?

The concept 'Name of origin' indicates the origin of a food product, review it's quality and also is a way to protect the industrial property of that product.

Why is it important?

The name of origin promotes the formation and the conservation of the local recourses, helps the development of viable technologies for the sustainable production and generates trained human capital in the elaboration of qualified products which in turn teaches the techniques to the new generations.

The label permites us to know the food, its origin, its way of conservation, the ingredients it's composed of or nutrients that support our diet.



*Thank
you!*