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## Poultry Debeaker — Specification

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This Draft Uganda Standard, DUS DARS 1231: 2022, *Poultry Debeaker — Specification*, is identical with and has been reproduced from a Draft African Standard, DARS 1231: 2022, *Poultry Debeaker — Specification*, and adopted as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 213, *Live animals, meat and meat products*.

Wherever the words, "African Standard" appear, they should be replaced by "Uganda Standard".

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**Poultry Debeaker — Specification**



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## **Introduction**

The chicken industry needs beak trimming as one of the major management operations hence the need for quality de-beakers. The de-beakers shall be user friendly and not violate any bird welfare by causing pain or too much bleeding post debeaking. Debeaking helps improve feed efficiency and enhances the living environment. It also helps to reduce cannibalism and feather pecking tendencies, hence supporting a good performing environment for all birds.





## Poultry Debeaker — Specification

### 1 Scope

This draft African standard specifies the minimum requirements of an electric beak trimming machine for poultry and methods of testing for debeakers.

### 2. Normative References

There are no normative references to this document

### 3 Terms and Definition

For the purposes of this document, the following terms and definitions shall apply:

#### 3.1

##### **Debeaker**

equipment designed and constructed for cutting the beaks of poultry by means of applying heated blades. The equipment should cut and cauterize the beak at the same time.

#### 3.2

##### **Blade**

flat cutting part of a tool or weapon.

#### 3.3

##### **Transformer**

device that transfer electric current from one alternating energy to another either increasing or reducing the voltage.

#### 3.4

##### **Voltage**

pressure from an electric circuit's power source that pushes charged current through a conducting loop.

#### 3.5

##### **Beak**

mouth part of a bird

### 4 General requirements.

**3.6** The cutting blade shall be made of stainless steel or alloy steel

**3.7** The body of the debeaker shall be made of 0.8mm steel sheet or 0.6 galvanized steel sheets

**3.8** The body shall also be mounted out of fibreglass or plastic with the top covered in steel sheet

**3.9** The rod or chain shall connect the body at one end with a suitable spring to the wooden or metal foot at the other end.

### 5 Debeaking process

**5.1** It's a partial removal of the beak of poultry, especially layer hens confined to a Chicken house. This prevents them from pecking one another.

**5.2** How to debeak chicken

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- i. Debeaking must be done correctly, with absolute precision.
- ii. It's carried out using an electric beak trimming machine that has guide plate, blades that have been electrically heated, or better still, an infrared laser, commonly when they are just one day old.
- iii. They may be debeaked a second time during their first week, and then again a week or two weeks later. The older when initial debeaking is done, the more stressful the operation.

### 6 Test methods

6.1 Time for attaining cauterization temperature. After switching the blade, it shall attain cauterizing temperature of 27°C within 5 seconds

6.2 Corrosion resistant test: The blade shall be tested for corrosion resistance, the blade shall be washed with soap and rinsed in warm water. Followed by deep in 96% ethyl alcohol and dried.

6.3 Then immerse in copper sulphate solution at room temperature. Allow to remain for 6 minutes and washed with fresh water. There shall be no red spot on the blade, after the test.

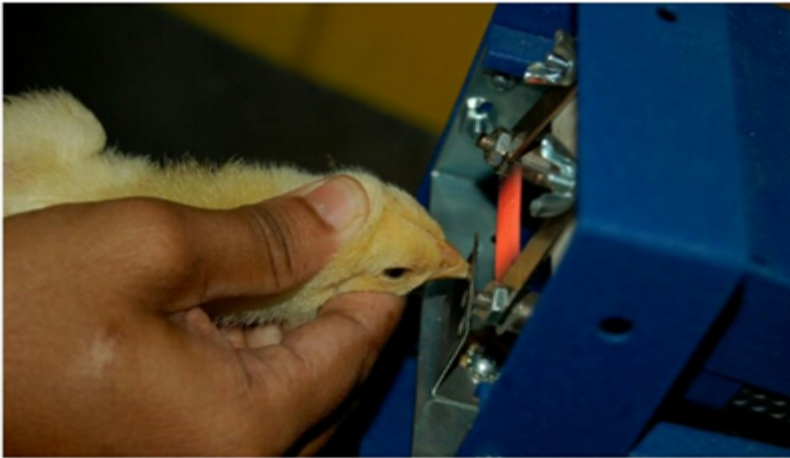
### 7 Marking and Packing

- 7.1 The parking shall be as agreed between the manufacturer and purchaser
- 7.2 Each debeaker be marked with the following.
- 7.3 Manufacturer name, model, nature of supply and year of manufacture

**Picture 1:** Electric chicken debeaker



**Picture 2:** Process of debeaking



Chicken Debeaking (Beak Trimming)

**Bibliography**

- i. *Code of Practice for Poultry in Western Australia Poultry (2003). Western Australia. ISBN 7307 6328 5.*
- ii. *Western Australian Poultry Farmers Association (2004). Environmental code of practice for poultry.*

