382/2004 Coll.

DECREE

issued on 15 June 2004

on the protection of farm animals at the time of slaughter, killing or other ways of putting to death

The Ministry of Agriculture provides in accordance with section 29, article 1 of Act No. 246/1992 Coll. on protection of animals against cruelty, as amended by Act No. 77/2004 Coll. ("the Act"), for the implementation of section 5a, article 6, sections 5c, 5f, 5g and 5h of the Act:

Section 1

Subject of amendment

(1) In accordance with the law of the European Communities\(^1\), this Decree defines the professional qualification of persons who perform the slaughtering of slaughter animals at slaughterhouses, and modifies the animal unloading, running across and stalling including fish keeping, fixation, stunning, bleeding, slaughtering, putting down or other killing of livestock animals.

(2) This Decree does not apply to experimental animals\(^2\) and free-living species defined in special legal regulations\(^3\).

Section 2

Definition of terms

For the purposes of this Decree the following terminology shall apply:

a) slaughterhouses - all companies or establishments used in the framework of business activities for slaughtering livestock animals including the establishments for running across or stalling animals;

b) running across - the process of unloading or walking off the animal from unloading ramps, slaughter pens or stalls at the slaughterhouse to the slaughtering point or premises;

c) stalling - keeping the animal to provide it with care pursuant to section 5c, article 6 and 7 of the Act, in particular comprising water and feed supply, and rest before the slaughtering in the stalls used by the slaughterhouse;

d) fish keeping - keeping the fish in tanks for the period of their transport or for the period between the end of transport and fish killing;

e) fixation - procedure the application of which on the animal intends to facilitate effective stunning or killing and which is in compliance with the Act and this Decree;

f) stunning - any procedure by the application of which the animal is immediately run into the state of unconsciousness in which it is kept until its death and which enables the loss

\(^1\) Council Directive 93/119/EC dated 22 December 1993 on protection of slaughtered or put down animals.
\(^2\) Decree No. 207/2004 Coll. on the protection, breeding and use of experimental animals.
of sensitivity and perception for the whole period of bleeding and complies with the Act and with this Decree.

Section 3

Persons qualified for slaughtering slaughter animals at slaughterhouses
(regarding section 5a, article 6 of the Act)

(1) Persons qualified for slaughtering slaughter animals including their forced slaughter at a slaughterhouse using the method of animal bleeding after their stunning are the following:
   a) persons who achieved secondary vocational education in fields focused on the technology and processing of meat;
   b) persons who achieved complete secondary education in fields focused on the technology and processing of meat;
   c) persons who acquired complete secondary education in the field of veterinary prevention or higher vocational education in the field of veterinary medicine;
   d) university graduates who implement study schemes in the area of veterinary medicine and hygiene and in the area of agriculture focused on the veterinary area.

(2) During the training to acquire professional qualification according to section 5a, article 6 of the Act, the trainees for this qualification may only perform the slaughtering of animals at the slaughterhouse of a user establishment, which has been granted the accreditation by the Central Commission for Animal Protection pursuant to section 15, article 2 of the Act, under a direct supervision of a person qualified according to section 5a, article 6 of the Act who takes care of preventing the cruelty to animals and ensures that immediate remedy be taken if the animal is stunned incorrectly.

(3) The provisions of paragraphs 1 and 2 do not apply to slaughtering according to section 5a, article 8, and section 5b, article 1 of the Act.

(4) In recognizing professional qualification or another capacity the citizens of the Czech Republic or other Member states of the European Union or their family members acquired in another Member state of the European Union, a special legal regulation is used 4).

Section 4

Requirements for animal unloading and running across at slaughterhouse
(regarding section 5c, article 1, 2, 3 of the Act)

(1) The animals shall be unloaded as soon as possible, within one hour at the latest, and in the case of poultry, rabbits or other animals transported in containers, within six hours at the latest after their arrival in the slaughterhouse. If delay is inevitable, the animals shall be protected against adverse weather conditions at protected, well-aired places. The slaughterhouse operator shall make record of the time of reception of every shipment of animals to the slaughterhouse and the time of its unloading; the record shall be kept for three years after being made.

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4) Act No. 18/2004 Coll. on recognizing professional qualification and other capacities of citizens of European Union Member states and on amendments to some acts (Act on recognizing professional qualification) as amended by Act No. 96/2004 Coll.
(2) For loading and unloading animals to and from a transport means dedicated places and equipment shall be only used: bridges, ramps, boards or movable loading and unloading platforms the inclination of which does not exceed 20 degrees, their height irregularities do not exceed 20 cm, and gaps in the floor or between two floors prevent the possibility of a leg slipping into them; these aids shall be fitted with anti-slippery floors and side railing preventing the fall of an animal or a container with animals.

(3) The animals that incurred suffering or painful condition during the transport or run-across to the slaughterhouse or non-weaned youngsters shall be slaughtered immediately. If immediate slaughter is not possible such animals shall be placed separately and slaughtered as soon as possible, within two hours at the latest of the end of their transport or run-across. The animals incapable of moving shall not be dragged to the point of slaughter but shall be forced-slaughtered or killed wherever they lie, or, if possible and if it does not bring about unnecessary suffering, shall be transferred on a trolley or on a movable platform to the point of forced slaughter.

Section 5

Animal care prior to slaughter
(regarding section 5c, article 6, 7 of the Act)

(1) Animals that could hurt each other due to their species, sex, age or origin shall be kept and stalled separately.

(2) Animals shall be kept at a slaughterhouse so that no adverse weather conditions could affect them. In summer if the animals are exposed to high temperatures they shall be cooled using suitable means.

(3) The operator of the slaughterhouse shall arrange for the checking of the condition and health of animals at least twice a day, in the morning and in the evening.

(4) Unless the animals are slaughtered within twelve hours of the completion of their movement to the slaughterhouse they shall be handled as bred animals and provided care as stipulated by law, its codes of practice and special legal regulations

(5) All animals that are not slaughtered within twelve hours of the completion of their movement to the slaughterhouse and have to spend the night at the place of stalling shall be provided sufficient amount of suitable bedding.

Section 6

Fish care prior to killing
(regarding section 5c, article 6, 7 of the Act)

(1) Live marketable fish in an establishment used within business activities are kept prior to their killing in tubs and intermediate tanks with continuously changing and inflowing water

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5) Act No. 166/1999 Coll. on veterinary care and on changes of some related acts (veterinary act) as amended. Decree No. 375/2003 Coll. serving for the enforcement of some provisions of Act No. 166/1999 Coll. on veterinary care and on changes of some related acts (veterinary act) as amended and on veterinary requirements for animal products.
that poses no health risk for the fish, or possibly with other effective ways of water aeration or oxygenation.

(2) The ratio of live marketable fish weight and water volume (the density of stock) in tubs and intermediate tanks including the lowest possible amount of oxygen in water in dependency on the water temperature can be found in Appendix No. 1.

Section 7

Animal stunning procedures
(regarding section 5f of the Act)

(1) When using the device with an attached projectile the following conditions shall be met:

a) The device shall be placed in a way that enables the projectile to penetrate the cortex. It is prohibited to stun cattle by using the device on the nape area; in the case of sheep and goat this method is allowed if horns exclude the possibility of a frontal position; in such cases the perforating device shall be placed immediately behind the horn base and aimed at the oral cavity; bleeding shall start within fifteen seconds after the shock;

b) The qualified person performing the slaughtering shall make sure that the projectile return to the original position after every shot; if this is not the case, the device can be used again after its repair;

c) The animals may only be placed in the stunning box if the qualified person performing the slaughtering is prepared to proceed immediately after the placement of the animal to the box; the animal’s head shall not be fixed before the qualified person performing the slaughtering is not prepared to stun the animal;

(2) When using a device inducing a mechanical impact the following conditions shall be met:

a) This method is only permissible if a mechanical device is used by which the animal skull is hit; the qualified person performing the slaughtering shall ensure that the device is only used in the required position and that the correct strength of the charge or spring is used in compliance with the manufacturer’s instructions, which shall achieve effective stunning without the skull fracture;

b) In the case of small groups of rabbits or poultry for which the blow on the skull is used without using a mechanical device for applying the blow, this step shall be performed in such a way that the animal immediately falls unconscious and remains in this condition until its death.

(3) When using an electrical stunning device the following conditions shall be met:

a) In case electrodes are used:

1. The electrodes shall be placed on the animal head so that the electrical current can pass through the brain; relevant measures shall be further adopted to ensure good electrical conductivity: in particular the animal skin or feathers shall be moistened or excess hair or wool removed;

2. The person stunning individual animals shall check the contact areas of the electrodes during the slaughtering and keep them in a clean condition so as to ensure their maximum conductivity;

3. If the animals are stunned individually the machine shall be equipped with an impedance measuring instrument which shall prevent the operation of the machine if the minimum required current does not pass through it; it shall be further equipped
with an acoustic or visual device showing the duration of its application on one animal and connected to a device showing the voltage and intensity of the current located in such a way that the qualified person performing the slaughtering can clearly see them;

4. For stunning the alternating current of 50 Hz frequency of the following values shall be used: 2.5 A for cattle; 1.0 A for calves; 1.25 A for pigs; 1.0 A for sheep or goat; 0.3 A for rabbit; or such values of voltage shall be chosen which shall enable the same stunning effect if the electrical resistance and current are changed;

5. The required value of the current shall be achieved within one second and shall be maintained for a minimum of one to three seconds.

b) In case a water bath is used:

1. If a water bath is used for stunning poultry the water level shall be controlled to enable a good contact with the head of the bird; the values of current and the duration of its application shall guarantee that the animal immediately falls unconscious and remains in this condition until its death;

2. If poultry is stunned in a water bath in groups such voltage of a machine is maintained which suffice the production of the current of effective intensity to guarantee the stunning of every animal; alternating current of 50 Hz frequency and application time of 4 seconds shall be used of the following values: 120 mA/animal for broilers; 120 mA/animal for chicken; 150 mA/animal for turkey; and 130 mA/animal for duck or goose; or such values of voltage shall be chosen which shall enable the same stunning effect if the electrical resistance and current are changed;

3. Suitable measures shall be adopted to guarantee a good passage of current; in particular, a good electrical contact shall be ensured as well as the moistening of contact points between the legs and hanging hooks;

4. A tank with a water bath for poultry shall have sufficient size and depth corresponding to the type of slaughtered poultry; the water shall not overflow upon the input; the length of a submerged electrode shall correspond to the length of the water bath;

5. It shall be possible to intervene manually if needed.

(4) In case of using carbon dioxide ("CO₂ gas") or a mixture of gases following a special legal regulation for stunning pigs the following conditions shall be met:

a) The concentration of the CO₂ gas for stunning the pigs shall be the minimum of 70 percent by volume;

b) The chambers in which the pigs are exposed to the CO₂ gas and the equipment used for moving the pigs through these chambers shall be designed, built and maintained to prevent injuries to animals and compressing their chests, and to enable the animals to stand straight until the moment they lose consciousness; the moving mechanism as well as the chambers shall be equipped with adequate lighting to enable the pigs to see other pigs and the surroundings;

c) The chambers shall be equipped with equipment that measures gas concentration at the point of maximum exposure; there shall be an alarm by this piece of equipment announcing the reduction of the CO₂ gas concentration under the required level using clearly distinguished visual and acoustic signals;

d) The pigs shall be placed in pens or containers so that they see each other, and moved to gas chambers within thirty seconds of their entry to the establishment; they shall be moved as quickly as possible from the entrance to the point of maximum concentration of CO₂ gas and exposed to it for a sufficiently long period guaranteeing that they remain in the unconscious condition until their death.
(5) In case of using CO$_2$ gas or a mixture of gases following a special legal regulation$^5$ for stunning poultry the following conditions shall be met:

a) The concentration of the CO$_2$ gas for stunning the poultry shall be the minimum of 70 percent by volume;

b) The chambers in which the poultry is exposed to the CO$_2$ gas and the equipment used for moving the poultry through these chambers shall be designed, built and maintained to prevent injuries to the poultry;

c) The chambers shall be equipped with equipment that measures CO$_2$ gas concentration at the point of maximum exposure; there shall be an alarm by this piece of equipment announcing the reduction of the CO$_2$ gas concentration under the required level using clearly distinguished visual and acoustic signals;

d) After the poultry calms down it shall be moved as quickly as possible to the point of maximum concentration of CO$_2$ gas and exposed to it for a sufficiently long period guaranteeing that it remains in the unconscious condition until their death.

(6) In industrial processing fish can be stunned with devices using alternating electrical current, voltage 220 V, CO$_2$ gas or another gas or gas mixture approved according to a special legal regulation$^5$.

(7) Drawings and description of points on animal heads for the application of a stunning blow and location of a mechanical stunning device - see Appendix No. 2 to this Decree.

Section 8

Bleeding of slaughter animals
(regarding section 5g of the Act)

In bleeding poultry using automatic cutting of poultry throats it shall be possible to perform manual cutting so that in case of the machine failure immediate bleeding and subsequent killing of the poultry can be carried out.

Section 9

Animal killing procedures
(regarding section 5h of the Act)

(1) When killing or putting down animals procedures shall be always used to minimize the animal suffering.

(2) Should animals have to be moved or run across prior to their killing or putting down the following shall be complied with:

a) The persons performing the activities connected to the movement of animals in containers or their transport and running across or fixing of animals prior to their killing or putting down shall be instructed by the slaughterhouse operator, veterinary or a qualified person according to section 17, article 1 of the act on biological characteristics, demands and needs of animals according to their sex, age and origin about the following activities in order for them to be performed in a qualified way:
   1. Correct treatment of animals; in case of transport suitable transporting method and set organizational procedures;
   2. Methods of ensuring animal protection and welfare;
3. Equipment and use of premises and operations intended for live animals;
4. Correct use of aids and tools for animal running;
b) In case the animals are loaded to and unloaded from a transport means prior to their killing or putting down, places and equipment intended for this purpose shall be used that comply with the parameters indicated in section 4, article 3;
c) Unless stipulated otherwise by a veterinary, the moved animals shall be unloaded, killed or put down as soon as possible, within one hour at the latest, and in the case of poultry, rabbits or other animals transported in containers, within six hours at the latest of their arrival in the destination. If delay is inevitable, the animals shall be protected against adverse weather conditions;
d) If the animals incurred suffering or painful condition during the transport or run-across as well as non-weaned youngsters shall be killed immediately. If immediate killing is not possible such animals shall be placed separately and killed as soon as possible, within two hours at the latest of the end of their transport or run-across;
e) If the animals are unable to move they shall be killed wherever they lie, or, if possible and if it does not bring about unnecessary suffering, they shall be transferred on a trolley or moved on a movable platform to the point of their killing; they shall not, however, be dragged to the point of killing;
f) If there is a danger of mutual injuries of animals due to their species, sex, age or origin, they shall be kept separately.

(3) A fire arm, in particular a hunting arm, can be used to kill different types of animals, especially farm-bred deer-like animals. Its use is subject to permission by relevant authorities. The shooting shall be carried out by qualified persons and provisions of the Act, Decree and special legal regulations shall be complied with.

(4) The separation of a head from a body or breaking the animal’s neck can be exclusively used to kill poultry providing the provisions of special legal regulations are complied with.

(5) When using electrical current and the CO₂ gas the relevant body of veterinary administration for putting down animals according to section 7, article 3 and 4, shall set a value and period of the current application as well as the concentration of the CO₂ gas and the duration of its exposure.

(6) A vacuum chamber, by which we mean a device where vacuum condition is quickly achieved using an effective electrical pump, is exclusively used for killing without bleeding of animals comprising farm-bred game species (quail, partridge, pheasant). Its exceptional use is subject to the approval of a relevant body of veterinary administration that shall make sure that the following is complied with:

a) The vacuum in vacuum chambers is maintained until the animals are dead;

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6) Act No. 449/2001 Coll.

b) The animals are transported in groups in transport containers that can be inserted in vacuum chambers the size of which is adjusted in advance for this purpose.

(7) Putting down livestock animals according to section 5, article 2, Letter e) of the Act:

a) Putting down cattle, horses, donkeys and their crossbreeds or animals with similar weights is carried out in two phases:
   1. During the stunning phase the animal is fixed in fixation space and stunned by a stunning device with an attached projectile;
   2. After being released from the fixation space the animal is killed by electrical current (the value of the electrical current is 1.8 - 2.8 A, voltage 250 V) by putting electrodes on a cardiac region and a back until all reflexes disappear, the minimum period being 25 seconds; to improve the conductivity of the electrical current the cardiac region and the back of the cattle are moistened by 5% sodium chloride solution;

b) Putting down pigs, sheep, goat or animals with similar weights is carried out in two phases:
   1. During the stunning phase the animal in fixation space is showered with water and stunned by electrical current (the value of the electrical current is 1.5 - 2.5 A, voltage 250 V) by putting electrodes on the animal head for the minimum period of 2 seconds;
   2. During the killing phase the animal in fixation space is killed by electrical current (the value of the electrical current is 1.4 - 2.1 A, voltage 250 V) by putting electrodes on the animal chest and leaving the electrical current to work until all reflexes disappear, the minimum period being 10 to 25 seconds. For sheep special killing tongs are used with special tips on contact electrodes; to improve the conductivity the point of contact of the electrodes with the skin shall be moistened or wool at those points removed by cutting.

c) Killing piglets, rabbits, rodents, poultry, pigeons, or animals with similar weights is carried out using CO₂ gas of the minimum concentration of 70% in facilities consisting of a sealed chamber equipped with gas distribution and a pressure vessel with a control valve; the sealed chamber used shall be fitted with a control instrument that indicates the saturation of the space by the CO₂ gas; the space of the sealed chamber shall be flooded with the CO₂ gas through an inlet by the bottom for the period of minimum four minutes after the release of the distributing valve of the pressure vessel; the animals shall be then introduced into this space for the period of minimum four minutes and left in the environment established until they are dead.

d) Flocks of poultry in large-scale breeding facilities are killed by electrical current (50 Hz, 180 V, 140 mA) applied in a water bath for the period of minimum four seconds on the equipment operating as a shortened slaughtering line; it is also possible to proceed according to Letter c) and use a sealed chamber with the CO₂ gas adjusted to the required capacity.

Section 10

Procedures for killing surplus chickens and chicken embryos in hatcheries (regarding section 5h, article 2 of the Act)

(1) When using a mechanical device that causes instant death:

a) The chickens shall be killed using a mechanical device with rapidly rotating blades or projections made of elastic material;

b) The capacity of the machine shall suffice for all the chickens to be immediately killed regardless of their quantity.
(2) When using a killing device using the CO$_2$ gas:
   a) The chickens shall be placed in the atmosphere with the strongest achievable concentration of the CO$_2$ gas fed from the source of hundred-percent CO$_2$ gas;
   b) The chickens shall remain in the atmosphere according to Letter a) until they are dead.

(3) For immediate killing of chicken embryos in hatcheries after the end of the hatching period all unhatched eggs from the embryos shall be placed into a mechanical device according to paragraph 1.

Section 11

Procedures for killing fur-bearing animals in fur farms
(regarding section 5h, article 3 of the Act)

(1) A brain-perforating mechanical device shall be placed in such a way that the projectile penetrates the cortex. This method is only permissible if bleeding is carried out immediately afterwards.

(2) When applying a deadly dose of a product with anaesthetic effects approved anesthetics, and such doses and methods of application can be only used that immediately cause the animal to fall unconscious, which is followed by death.

(3) When using an electrical killing device where electrical current causes the heart to stop the electrodes shall be placed to grasp the brain and the heart and the minimum value of the current shall immediately bring about the unconscious condition and cardiac arrest. In fox when electrodes are applied on a muzzle and to a rectum at least three-second application of current of 0.3 A average value shall be used.

(4) If killing device using carbon monoxide (“CO gas”) is used:
   a) The chamber in which the animals are exposed to the CO gas shall be designed, built and maintained to prevent injuries to animals and enable their monitoring at the same time;
   b) The animals shall not be introduced to the chamber before the concentration of the CO gas fed from the source of one-hundred-percent CO gas in it reaches the minimum of one percent by volume;
   c) The CO gas produced by a motor dedicated for this purpose can be used to kill mustelid animals and chinchillas providing the tests of the CO gas used proved that:
      1. it was suitably cooled;
      2. it was sufficiently filtered;
      3. it is free of any irritating substances or gases;
      4. the animals are introduced to the chambers after the concentration of the CO gas in them has reached the minimum of one percent by volume;
   d) If the CO gas is inhaled it shall first arouse deep insensibility and then cause death;
   e) The animals shall remain in the chamber until they are dead.

(5) A killing device using chloroform may be used to kill chinchillas providing:
   a) The chamber in which the animals are exposed to the gas is designed, built and maintained to prevent injuries to animals and enable their monitoring at the same time;
   b) The animals are not introduced to the chamber until the chamber contains a saturated mixture of chloroform and air;
   c) If the gas is inhaled it shall first arouse deep insensibility and then cause death;
   d) The animals remain in the chamber until they are dead.
(6) A killing device using the CO$_2$ gas may be used to kill animals from weasel family and chinchillas providing:

a) The chambers in which the animals are exposed to the CO$_2$ gas are designed, built and maintained to prevent injuries to animals and enable their monitoring at the same time, and are equipped with a control instrument that indicates the saturation of the space by the CO$_2$ gas;

b) The animals are not introduced to the chambers until their atmosphere reaches the strongest possible concentration of the CO$_2$ gas fed from the source of one-hundred-percent CO$_2$ gas;

c) If the CO$_2$ gas is inhaled it shall first arouse deep insensitivity and then cause death;

d) The animals remain in the chamber until they are dead.

Section 12

**Repealing provision**


Section 13

**Effectiveness**

This Decree shall become effective as of 1 August 2004.
Conditions for keeping live fish in tubs and intermediate tanks

1. Density of stock

Carp in kg per 1000 litres of water

<table>
<thead>
<tr>
<th>Water temperature in °C</th>
<th>Weight of fish in kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 – 5</td>
<td>1200</td>
</tr>
<tr>
<td>5 – 10</td>
<td>1000</td>
</tr>
<tr>
<td>10 - 15</td>
<td>700</td>
</tr>
</tbody>
</table>

Salmonid fish in kg per 1000 litres of water

<table>
<thead>
<tr>
<th>Water temperature in °C</th>
<th>Weight of fish in kg if water is aerated</th>
<th>Weight of fish in kg if water is oxygenised</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 - 5</td>
<td>50 – 70</td>
<td>200</td>
</tr>
<tr>
<td>5 - 10</td>
<td>40 – 60</td>
<td>150</td>
</tr>
<tr>
<td>10 - 15</td>
<td>up to 25</td>
<td>up to 100</td>
</tr>
</tbody>
</table>

If water is cooled with ice the weight of salmonid fish may be increased by up to 50% (in case of adding 25 kg of ice to 1000 l of water).

2. Water quality requirements

<table>
<thead>
<tr>
<th>Water temperature in °C</th>
<th>Carp-like fish summer</th>
<th>Carp-like fish winter</th>
<th>Salmonid fish summer</th>
<th>Salmonid fish winter</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 - 15</td>
<td>0 - 10</td>
<td>10 - 12</td>
<td>0 – 10</td>
<td></td>
</tr>
<tr>
<td>Lowest % of oxygen saturation</td>
<td>70</td>
<td>40</td>
<td>80</td>
<td>60</td>
</tr>
</tbody>
</table>
Drawings and description of places on animal head defined for stunning blows and location of mechanical stunning device

Cattle (except bulls and calves)
The muzzle of the device is placed in front of a front bone under the angle of 90° at the point located in the middle of the distance between the highest point of the skull and the eyes connecting line.

Bulls
The muzzle is placed in front of a front bone under the angle of 90° at the point located in the middle of the distance between the highest point of the skull and the eyes connecting line; it is placed firmly on the forehead at the maximum distance of 1 cm from the edge of the crest that passes over the middle part of the skull.

Calves
The muzzle is placed in front of a front bone under the angle of 90° nearer the eyes connecting line than in the cattle.

Side view (cattle)

Side view (calves)

Front view (cattle)

Front view (calves)
Pigs (except boars)
The muzzle is placed in front of a front bone under the angle of 90°, approximately 2.5 cm above the eyes connecting line.

Boars
The muzzle is placed in front of a front bone under the angle of 90°, approximately 5 cm above the eyes connecting line, on one side of the crest that passes over the middle part of the skull.

Sheep
In hornless sheep the muzzle is placed on a highest point of the skull and aims and the jaw angle.
In horned sheep the muzzle is placed immediately behind the crest between the horns and aims at the mouth.
Goat
In hornless goat the muzzle is placed on a highest point of the skull and aims and the jaw angle.
In horned goat the muzzle is placed immediately behind the crest between the horns and aims at the mouth.
As in calves, in kids the muzzle is placed in front of a front bone under the angle of 90°.

Horses
The muzzle is placed in front of a front bone under the angle of 90° above the intersection of eyes and ears connecting lines.

Rabbits
In rabbits the muzzle is placed on a highest point of the skull and aims and the jaw angle.