



FOOD GROUP

Improvement of Supply Chain Inspection in pigs

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- * VION: Director Quality Assurance
- * Wageningen University: Supply-Chain Management in Animal Production





Structure

ZLTO / NCB Ontwikkeling

ZLTO is a Farmers Union with approximately 18.000 members

Supervisory Board

VION
Executive Board

FOOD

INGREDIENTS

Fresh pork, beef, poultry and lamb
and convenience food

functional proteins, fat,
gelatine, energy

27.000 employees € 9 billion turnover

NL

DE

UK

Int.



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Market orientation

The Customer and Consumer at the heart of the business

VION Ingredients

VION Food



Purina PetCare



SHIONOGI & CO., LTD.



HARIBO



METRO Group



M MORRISONS



TESCO



Sainsbury's



REWE

P&G

ASDA





VION's strategy as producers of consumer goods

- Control the supply chain: food safety, ethics, animal welfare, healthy food, ..
 - Full tracking and tracing
 - Certification through the supply chain
 - Being in the lead:
 - Corrective
 - Preventive
 - Pre-cautionary measures
 - Empowered to respond to questions of:
 - Consumers
 - Authorities
 - NGO's
 - 100% compliant (QA and QC)
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Responsibility of (supply chain of) producers

- Design of systems
- Development of procedures
- Monitoring and verification
- Evaluation and development of performance standards
- Realistic compliance standards

**Result: private HACCP system + Supply Chain Meat Inspection
(developed in partnership with CA)**

Producers: Design of Q-systems

- HACCP (content)
 - Hazard analysis
 - Own scientific knowledge
 - Literature
 - Scientific advice of public institutes
 - Continuously updated, according to the scientific state of the art
 - Process control plan
 - Translation of hazard analysis into process control plan!
 - e.g. ISO-9001 (management)
 - Quality control only possible with a well defined management structure
 - Tasks < > responsibilities < > competences
 - At Farm: equivalent to GlobalGAP
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Producers: Trend analysis, performance and compliance standards

- Trend analysis on e.g.:
 - Microbiological data / criteria
 - CCP's monitoring
 - Customer complaints

 - Define and enforce internal performance standards

 - Compliance, define:
 - Procedures
 - Microbiological, chemical and other criteria

 - Procedures concerning compliance measurement
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Supply Chain Inspection: developed by CA and VION

- Only pigs originating from an integrated production system
 - Food Chain Information available prior to slaughter
 - Low or neutral Risk Profile for *Mycobacterium avium* of the Farm
 - Risk based monitoring on residues of antibiotics
 - No incisions and no palpation at pm inspection
 - All pigs and herds off-specification: traditional meat inspection
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Results Supply Chain Inspection + HACCP

The next items are realized as a result of the introduction of the EU Hygiene Package and a partnership between Competent Authority and Industry

- Salmonella levels at carcasses < 2%
 - *Campylobacter jejuni / coli*: absent on carcasses
 - *Mycobacterium avium*: all heavy infected farms are identified and cleaned. Only sporadic single animal reactors present (some false positives?).
 - Residues of Antibiotics < 3/10.000 carcasses
 - All information available concerning source of feed and so on.
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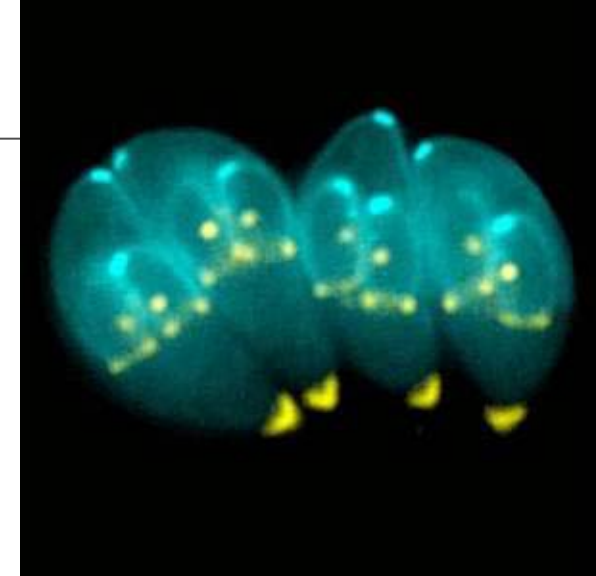


Next stage

- Optimizing systems with respect to sampling and risk based aspects.
 - Further reduction of salmonella through increased slaughter hygiene (remove 82°C water by organic acids).
Measures at farm are ineffective, ***a pig is not a chick.***
 - Implement *Toxoplasma gondii* control programme
 - Incorporation of imported slaughter pigs into supply chain inspection.
 - Focus on AM inspection by OV
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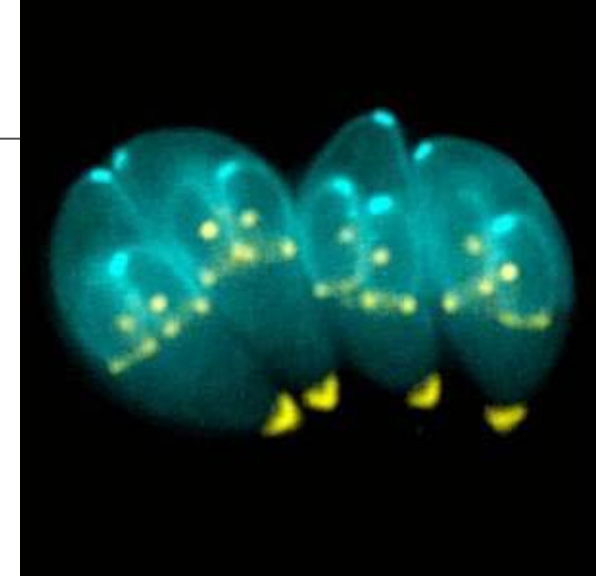


Toxoplasma gondii control I



- Effective code of practice at farm level (sows and slaughter pigs)
GAP's
- Farmer takes responsibility of biosecurity
- Slaughterhouse verifies system through blood sampling of each herd

Toxoplasma gondii control II



Need a change in 854/2004 (+ 1244/2007)

- Organic raised (free range) pigs: within a *Toxoplasma gondii* control programme
 - Provide possibilities to inspect them also in a supply chain inspection model, no reason to discriminate them under the condition of an effective toxoplasma control programme.
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Conclusions

- **Hygiene Package is effective to improve food safety**
 - There is no need for further specification of legislation.

 - **HACCP + Supply Chain Meat Inspection**
 - Provides a good basis to improve meat inspection and food safety both for CA, farmers and slaughterhouses.
 - Implementation of the Hygiene Package is not consistent in the different MS, many more possibilities.

 - **Basic problems**
 - Slaughterhouses are not everywhere taking their own responsibilities, or not forced to do so;
 - CA is not everywhere focussing on supervision, but still going on with traditional control activities.
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