Improvement of Supply Chain Inspection in pigs

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ZLTO is a Farmers Union with approximately 18,000 members.

VION
EXECUTIVE BOARD

ZLTO / NCB Ontwikkeling

SUPERVISORY BOARD

FOOD
Fresh pork, beef, poultry and lamb and convenience food

INGREDIENTS
functional proteins, fat, gelatine, energy

27,000 employees € 9 billion turnover
Market orientation

The Customer and Consumer at the heart of the business
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)
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
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
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
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.
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
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.
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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