



QS requirements "beyond the law"

The requirements in the QS scheme can exceed the legal requirements. This applies particularly to processes that have a critical influence on food safety or animal welfare. Individual measures "beyond the law" are listed in this document.

However, it is important to note first of all that **quality assurance** based on one another - **from farm to shop** - is characteristic of QS. The binding product and process requirements apply to all scheme participants at home and abroad.

Ensuring process quality, independent controls, comprehensive monitoring, and consistent traceability...

... are the core elements of the QS scheme for safe food products founded in 2001.

The companies that have decided to participate in the QS scheme are audited at regular intervals. By signing the scheme contract, the participants undertake to observe the requirements defined in the QS scheme for production and marketing. At the same time, they submit to **independent inspection** by independent, accredited certification bodies (ISO/IEC 17065) and recognized, accredited laboratories (ISO/IEC 17025).

Process control in the QS scheme is supplemented by product controls in the scheme's own **monitoring programs**. In the meat and meat products supply chain, companies are obliged to participate in feed and salmonella monitoring as well as antibiotica monitoring. In the supply chain of fruit, vegetables and potatoes they participate in the QS residue monitoring.

All scheme participants must ensure **traceability** at all times. The compilation of information on the purchase of goods must be guaranteed within four hours.

„Beyond the law“ QS requirements in detail

Feed industry

Comprehensive feed monitoring

- In feed monitoring, all feed material are regularly tested for certain pollutants (e.g. mycotoxins, heavy metals and dioxins). The test results must be stored in the QS database. If it is necessary to react quickly to special risks, ad hoc monitoring plans are drawn up (currently valid: ad hoc monitoring plan for aflatoxin in maize products).
- For single harmful parameters, QS goes well beyond the legal requirements with stricter limit values. For example, the maximum values in QS feed monitoring for aflatoxin are below the legal limits (e.g. mixed feed for dairy cattle: legal maximum content 0.005 mg/kg, QS guideline value 0.001 mg/kg).
- Manufacturers and distributors of fatty acids from chemical refining, fatty acid distillates from physical refining, salts of fatty acids, fish oil, crude coconut oil and crude cocoa butter and manufacturers of mixed fats and oils which process fatty acids and mixed fatty acids,



must subject their final products to a positive release test before placing them on the market.

Positive list for feed material

- Exclusive use of raw material according to the positive list for feed material or lists of QS agreements.
- In addition, an exclusion list contains substances that may not be used as animal feed in the QS scheme.

Documentation of VVVO numbers

- The VVVO number is documented for traceability in the case of deliveries of compound feed (loose goods) to farmers.

Cleaning specifications for the transport of feed

- Requirements for the cleaning and disinfection of trucks used to transport animal feed.

Agriculture

Use of analgesics during piglet castration

- Pig farmers are obliged to use **analgesics** during piglet castration.

Antibiotics and salmonella monitoring.

- All **pig farmers**, **cattle farmers** and **poultry farms** are obliged to participate in the antibiotic monitoring. In cooperation with the coordinator and the farm veterinarian, all antibiotics are recorded individually for each farm. The obligation generally applies to all livestock owners in the QS scheme (legislation: reporting obligation only for 250 fattening pigs, 250 rearing piglets, 10,000 chickens, 1,000 turkeys or 25 calves; no reporting obligation for sow farmers).
- **Pig fattening farms** must participate in **salmonella monitoring**. This obligation applies to all farms (legislation: only farms with at least 100 sold fattening pigs per year).
- **Poultry farms** must participate in **salmonella monitoring**. Each fattening period must be bacteriologically sampled.

Stock care by veterinarian

- Each livestock owner (pig, cow and poultry) must regulate the **stock care** with a veterinarian. The care relation is agreed upon by a written veterinary care contract; the conversion of the existence support is to be documented.

Health of footpad in poultry

- **Turkey and chicken farmers** must implement measures to improve footpad health in their stables (quality of bedding) and provide evidence of annual training



Residue testing for fattening calves

- Calf farmers undergo a **residue control programme** for beta-agonists, artificial and natural hormones and other critical substances (e.g. chloramphenicol).

Crisis management

- An emergency plan to ensure the supply of the animals (in the event of the absence of the farm manager or power failure) is compulsory.

Slaughtering/Deboning

Criteria for the slaughter of young boars

- Companies slaughtering **young boars** must implement procedures to ensure reliable detection of odour in carcasses.

Appointment of an animal welfare officer

- All slaughter companies must appoint an **animal welfare officer** who monitors compliance with animal welfare regulations (legislation: appointment only for slaughter volumes of 1,000 livestock units per year or more).

Exclusion of risk material

- The **brain and spinal cord** of bovine animals and the spinal cord of pigs may not be marketed or processed under the QS scheme. The same applies to all types of mechanically **separated meat**.

Annual training courses in line with the Infection Protection Act

- The scheme participants in the meat industry and in the food retail must provide proof of **annual training** of employees in accordance with the Infection Protection Act (legislation: training only every two years).

Diagnostic data

- The slaughterhouse must process the result of the **pregnancy finding** and communicate it to the **holding of origin** in such a way that the latter can easily recognise the delivery of a pregnant bovine animal in the last third of the pregnancy and thus signal a possible need for action.
- The **diagnostic data** from **pig slaughtering** are evaluated in a **central database**. For this purpose, data on respiratory health, organ health, joint health and integrity are compared.
- The **diagnostic data** from **poultry slaughter** are recorded and evaluated in a **central database**. For this purpose, data on mortality in the flock, mortality during transport and changes in the ball of the foot are compared.



Food retail meat and meat products

Product temperature

- Mandatory **minimum temperature** of -2 °C for all product groups meat and meat products.

Fruit and vegetables

Avoidance of residues/non-approved substances

- Producers, wholesalers, processors and food retailers are obliged to participate in **residue monitoring**. In accordance with a risk-oriented control plan, the products are tested for maximum residue levels, post-harvest treatment agents, growth regulators, pollutants and heavy metals as well as active substances exclusively permitted for cultivation.
- QS goes beyond the legal requirements when evaluating **non-approved active substances** for the respective culture. If the active ingredient content is above a value of 0.015 mg/kg, the producer is blocked for the QS scheme for the corresponding product.
- When pesticides are used, for example, **compliance with the waiting period** and documentation of the active substance or beneficial insect used are mandatory.

Prevention of microbiological contamination/hygiene

- The use of **organic fertilizers** may only take place under consideration of specified requirements, e.g. specifications on permitted ingredients for fermentation substrates. For the use of **manure of animal origin**, there are special requirements for application and deadlines.
- The **use of water** for irrigation and other water use before harvesting is only permitted after risk analysis and proven water quality (E.coli < 1000 kbE/100 ml).
- The scheme participants in processing and the food retail must provide proof of **annual training** of employees in accordance with the **Infection Protection Act** (legislation: training only every two years).

Soil requirements/fertilisation

- For the purpose of risk minimization, information on previous crops, soil condition (soil analysis), use of plant protection products, fertilizers or the application of sewage sludge must be demonstrated **for all areas** for the purpose of risk minimization.
- When growing fruit and vegetables under glass, the **nitrogen fertilizer** strategy must be explained.

Microbiological testing

- Processed fruit and vegetables and potatoes must be checked for the following parameters:
 - Fruit and vegetables: EHEC (VTEC, STEC), yeasts
 - Fruit: Enterobacteriaceae, coagulase-positive staphylococci