

Quality Assurance. From farm to shop.



QS-REPORT Meat and Meat Products

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Editorial Dear Readers,

The QS certification mark is to be found on fresh meat and meat products in all corners of Germany. The availability of QS sausage products in particular has experienced a sharp upturn in recent months. To no small degree, the increasing number of

scheme participants abroad and the numerous bilateral recognition agreements between QS and other European standard owners have made their contribution



towards ensuring a high level

of availability of QS produce. You can read more about this on this page. This issue also deals with the use of critical antibiotics in livestock farming and the new Feed Monitoring Report. Detailed reporting from the anuga and the most important revisions for the coming year round off the report.

The editorial team would be pleased to receive questions and suggestions on the QS-Report to presse@q-s.de.

Availability of QS produce Certification mark on sausage products on the advance

The QS certification mark is to be found all over Germany on pork and poultry meat in the food retail sector. A significant increase has been registered in recent months, especially in the share of sausage products which bear the QS certification mark. The increasing demand of the leading retailers has made the main contribution towards this.

Rolf Lange, Head of Corporate Communication at EDEKA AG, welcomes the latest developments: "Thanks to the wide market penetration of QS produce, provided the appropriate preparations are made there are hardly any restrictions for us in the purchasing of raw products for the production of sausages and fresh meat, as well as deepfrozen goods. We are carrying more and more meat, sausage products and deepfrozen produce with the OS certification mark in our markets and we are looking at expanding this even more in the private brand area, for example. The cross-stage quality assurance in the QS scheme produces trust within the chain and among consumers".

i About 90 percent of Germanproduced pork and poultry meat and 80 percent of the beef comes from QS recognised businesses today.

To expand this level of product availability, targeted steps are being taken to further increase the number of scheme participants. In the last 12 months alone, new contracts have been signed with 108 additional companies in the meat sector.

Where livestock farming is concerned, there have been 4,504 new registrations (incl. QM dairy businesses with eligibility to deliver cows) since October last year.



Cross-border quality assurance

In addition to this, QS is actively structuring cooperation with other standard owners in Europe. As far back as ten years ago, the first bilateral agreement was concluded with the Belgian Certus System for cross-border delivery of pork. There are also recognition agreements for pigs and pork with IKB from the Netherlands and GMRS from Denmark. Another bilateral recognition agreement exists with the Belgian Codiplan System for the delivery of slaughter pigs. Increased interest in the supply of QS-eligible beef led to the signing of an agreement on the delivery of cattle with AMA Marketing from Austria and an agreement on the delivery of beef with Bord Bia from Ireland. It goes without saying that with all agreements, care is taken to ensure that the principle of cross-stage quality assurance is satisfied and that the requirements are comparably high. To do so, it is essential to integrate the upstream stages (feed, agriculture, and livestock transport) into the process.

QS antibiotics monitoring program

New therapy index for critical antibiotics



Although there has been a decline in the use of antibiotics in livestock farming in recent years, this trend cannot yet be recognised for active substance groups which are also important for human medicine (so-called critical antibiotics). Livestock farmers in the QS scheme who make more frequent use of these critical antibiotics are to be provided with another therapy index on this from November 2015.

The therapy index for critical antibiotics is intended to provide information on their use per farming business and veterinarian practice. To this end, those livestock farmers in the QS scheme who use antibiotics with these active substances most frequently are to be provided with separate information every three months in future in their Antibiotics Info Letter. The managers of each business are to critically examine the use of these preparations with their veterinarians and look for alternatives where feasible. "The idea is to create awareness of the quantity of the critical antibiotics administered, thus laying the cornerstone for further reduction. The additional therapy index from QS is to contribute to this", says **Thomas May**, who is responsible for antibiotics monitoring program at QS.

Use of critical antibiotics has increased since 2011

According to information provided by the Federal Office of Consumer Protection and Food Safety (BVL), the quantity of antibiotics administered to farm animals was reduced by 468 tonnes (27.5 percent) between 2011 and 2014. This trend is also confirmed by the data in the QS antibiotics database. Contrary to this, however, use of critical antibiotics (fluoroquinolones and cephalosporins of the 3rd and 4th generation) has hardly changed compared to the previous year. In the case of fluoroquinolones, the quantity administered even increased by 50 percent between 2011 and 2014. In the QS antibiotics monitoring program, the quantities have remained virtually constant over the last three quarters.

The good news is that even though roughly ten percent of all treated pigs were administered antibiotics of these two active substance groups last year, they were administered in 93 percent of all cases as an individual treatment per injection, while the treatment of entire herds via feed or water remained the exception. "To replace oral administration forms with selective individual treatments to the extent possible is the right way to further reduce the use of critical antibiotics", explains May.

Feed, agriculture and meat sector

The most important changes and novelties from 2016

Agriculture, cattle, pig and poultry farming

Most livestock farmers already work with an **emergency plan** to ensure that their animals are provided with everything they need in the event of a power cut or staff shortage. As a new work aid, QS helps livestock farmers with the preparation of an emergency plan which must contain at the very least the contact data of the farm veterinarian, the technical emergency service and a point of contact who is familiar with the conditions within the business. An emergency plan is to be on hand in all QS businesses from 2016 and is to be made obligatory from 2017.

With a view towards preventing epidemics, livestock farmers must ensure that **carcasses are stored** where they cannot be accessed by unauthorised persons. Even when the carcasses are being picked up, the storage site/container should be secured in such a way that only the responsible disposal company and no unauthorised persons can access the carcasses. The pickup deadlines should therefore be kept as short as possible.



For reasons of animal welfare, **bays for sick and injured animals** must be covered with soft, dry litter or a support structure. It is not permitted to keep animals in sick bays with fully or partially slatted floors without litter or a soft support structure.

Feed sector

The obligation of drying businesses to obtain certification depends in each instance on the product to be dried and method of drying. Companies (e.g. contract manufacturers) who dry feeds directly in processes in which the combustion gases come in direct contact with the feed must be certified. In this regard, an **exclusion list** has been prepared which lists the fuels that may not be used for the direct drying of feeds (NB: not a finalised list).

It forms a part of the exclusion list of products which is already in force (appendix 10.4 of the Guideline Feedector).

Meat sector

■ Since 2002, the **animal welfare officer** who is mandatory in QS-certified abattoirs must regularly check the general wellbeing and state of health of the animals and notify the company management directly of the results of his/her inspections. With the revision 2016 further tasks and duties have been included.

From 2016, abattoirs will be able to enter the **findings of the slaughter process** into the QS finding database. The data recorded there are used to obtain a better overview of the health of the livestock. The database can also be used by livestock farmers to document the findings of their slaughter animals.

Feed Monitoring Report 2015

Appraisal testifies good work

The QS database for feed monitoring contains more than 2 million analysis data in the meantime. Compared to 2014, therefore, an additional 330,000 analysis results are available which are helping to provide even more meaningful evaluations.

As in the previous year, it can be confirmed that the economic operators in the QS scheme are consistently implementing quality assurance measures in the feed sector, because exceedances of maximum limits, action thresholds and guidance values were determined in fewer than one percent of the examined feed samples. The second issue of the Feed Monitoring Report gives a detailed insight into the monitoring system, supplemented by neatly arranged graphics and tables. An extract of the analysis results of the mycotoxin Deoxynivalenol (DON) is presented; in addition to the number of times the guidance values were exceeded, it shows the specific feeds in which DON was detected. To enable proper classification of the data, the measured value ranges are also shown so that the results can be set in relation to the limit values.

Additional important facts and figures on contaminants in feed, including heavy metals, aflatoxins, salmonella and dioxins, are contained in the **Feed Monitoring Report 2015** which is available for download in the media catalogue at the QS website.

Parameter	Numbe	r of analysis	Number of exceedances		. in feed/raw material
DON	Of th analysis	3,443 ne 33,443 , a value was or 17,338 (51,8%)	57 in total		
		517	15		Self-mixed feed for fattenir pigs/sows/pigle
		1 The	11	e -	Complete feed for sow
		1	13	(Complete feed for fattening pig
- Stal	12	-527	4		Pilget rearing fe
1 La	1 seal	It	5		Supplementary feed f sows/piglets/fattening pi
212	1 pm	2 77	6-		Maize (plant
V	A	ANA A	1		Whe
1		14	- 1	-	Oa
6/1	1 th	124	1		Maize glute
Extract of ana		OON in detail			
Feed		Result	Result		Result
		0-5 mg/kg	> 5-8 mg/kg		>8 mg/kg

Looking back on the anuga QS in international dialogue



The world's leading food fair anuga took place in Cologne in mid-October with over 7,000 exhibitors from 108 countries. QS was represented with an attractive stand in the meat hall, hall 6. "We are more than satisfied with the way this year's anuga went," sums up QS Managing Director **Dr. Hermann-Josef Nienhoff**. Our presentation was under the motto "Safety by checking. Strength by trusting." and placed the focus – also visual - on the people who count when all quality requirements are implemented conscientiously and reliably. One highlight at our stand was our Blue

Hour. According to the slogan "QS macht blau", we welcomed business partners and co-exhibitors to a casual get-together with blue cocktails. Numerous QS representers took up our invitation too. We were particularly pleased to welcome the Federal Government's Committee for Food, Agriculture and Consumer Protection. Together with the visitors, we discussed current topics such as the QS antibiotics monitoring program, animal welfare and the international expansion of QS produce availability.

To no lesser extent, the intensive discussions with existing and potential scheme participants contributed towards the positive trade fair assessment. "We were able to enter into an intensive exchange of ideas and opinions and establishing important contacts with specialist trade representatives from South America and Eastern Europe in particular", added Nienhoff. Apart from that, the consensus to continue the bilateral agreement with Belgian standard owner Belpork was another essential result of our discussions at the anuga.





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Livestock transport Approval for the QS scheme decisive for marketing

The new rule from 1 January 2016 is that if an abattoir accepts animals which were not delivered by an authorised livestock transporter, the meat of these animals may not be marketed as QS produce – even if the animals come from a meat producing company with QS approval. Farmers, traders and abattoirs must therefore coordinate with one another in a timely manner to ensure that only certified livestock transporters are used to transport QS livestock.

Heinrich Dierkes, Chairman of the German pig farmers' association Interessengemeinschaft der Schweinehalter Deutschlands e.V. (ISN), welcomes the mandatory delivery of slaughter animals by QS-approved livestock transporters: "Delivery to the abattoir is just as important as transport from farm to farm. That is why we farmers welcome the consistency with which the entire chain is now being closed without any gaps. It stands to reason that the meat of an animal can only be marketed as QS produce if the animal was delivered to the abattoir by a QS-audited transport company."

Since 1 January 2011, livestock transport companies that transport QS livestock must be scheme participants themselves. With over 1,600 livestock transporters from Germany in the meantime and a further 291 from other countries, the majority of them now participate in the QS scheme. A list of all currently approved livestock transport companies is published on the QS website.



Guideline Livestock Transport – increased clarity

To add even more clarity to the QS requirements for scheme participants, the Guideline Livestock Transport, which is based on the EU regulation on the protection of animals during transport (EC) No. 1/2005, is being edited for the revised version which is to appear on 1 January 2016. The revised version can be viewed at and downloaded from the QS website under the heading "Downloads and Documents".

News in brief..



Animal Welfare Initiative: audits for poultry farmers have started Since October,

the first audits for poultry farmers of

the Animal Welfare Initiative take place. 897 poultry farms are authorized to be audited concerning theproper implementation of animal welfare requirements. Chicken and turkey fattening companies for example must follow requirements that relate to the monitoring and care of the animals, additional employment opportunities and more space. Farmers, who were successfully audited and have an enabled audit report, are qualified for benefit at the Animal Welfare Initiative. In addition to the first audit, the continued compliance with the requirements is regularly checked in unannounced, so-called confirmation audits.

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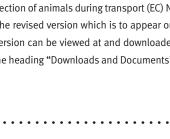
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Systematic recording of pregnant cows

For quite some time now, not only the agriculture and meat sectors but also veterinarians and politicians have been looking for a solution to the problem of slaughtering

cows which subsequently turn out to be pregnant. According to estimates made by the German meat industry association Verband der Fleischwirtschaft e.V. (VDF), the number of cows slaughtered in Germany during the last third of their pregnancy lies at one percent. Everyone involved in the process has spoken out clearly against the slaughter of gravid cows. Since the beginning of the year, all cows which are in the last third of their pregnancy when slaughtered have to be recorded in the QS scheme. Pregnancy is recorded during the official examination of the slaughtered animal and meat. It is decisive here to ensure that the result is reported back to the farmer, even if a livestock marketing company is involved in between. The goal is to sensitise farmers to this problem and reduce the number of cases. It is closely monitored in the QS scheme how many cases were registered and decisions are made regularly as to whether additional measures are necessary or not.



New Grips&Co winner announced

The winner of this year's Grips&Co competition for trainees in the food trade has been announced: in

the final at the anuga fair in Cologne, Jonas Klemke of LIDL held off the challenge of 49 competitors to win the title "Germany's Best Food Trade Trainee 2015". The award was presented to him by Robert Römer (photo), who has responsibility for the food retail sector at QS, and RUNDSCHAU magazine editorin-chief Linda Schuppan. Jonas Klemke simultaneously becomes the new QS-live Quality Representer who will be accompanied for a year by QS-live and RUNDSCHAU in matters concerning quality assurance with fresh foods. As of now, we will be reporting regularly on his commitment to safe food at **www.qs-live.de**.

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