



## QS-REPORT Meat and Meat Products 02/2017

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## Editorial Dear readers,

an outbreak of the African Swine Fever (ASF) in Germany is becoming more and more likely. This is the assessment of the Friedrich-Löffler-Institute. If contagious diseases such as the ASF are discovered within an operation, necessary action must be taken as soon as possible. For QS, this means supporting scheme participants and authorities as fast and as effective as possible (see adjoining article). In this issue of the QS-Report we also inform about the practical testing of the animal health index (p. 3) and report about a joint event with Bauerngut, the meat factory of EDEKA Minden-Hannover (p. 2).

The editorial team would be pleased to receive questions and suggestions on the QS-Report to [presse@q-s.de](mailto:presse@q-s.de).

## Prepared for an outbreak of ASF QS crisis management supports information exchange



**The risk of African Swine Fever (ASF) being introduced into Germany has increased significantly. The agricultural sector and the meat industry are currently working intensively on developing contingency plans and control strategies. There are concerns surrounding possible outbreaks of the disease in both wild boar and domestic pig stocks, equally. In case of such an emergency, QS has determined proactive measures so that scheme participants will receive fast and effective support.**

If notifiable epizootic diseases such as the African Swine Fever (ASF) are discovered within an operation, action must be taken as quickly as possible. The only resort – also required by law – is to cull all the livestock. Epizootic diseases have severe economic consequences – for all businesses along the value chain. The

QS Science Fund has supported research projects, which have examined the impact assessment in the event of an outbreak of African Swine Fever in Germany. NÄTHER and THEUVSEN (2015) determined the expected financial impact upon the entire value chain. From the costs of official disease control through to losses in the consumption of pork – a nationwide outbreak of the disease would cause total damages amounting to thousand million Euros.

### Speeding up the flow of information

In order to keep the economic damage due to the outbreak of animal diseases to a minimum and to contain the spread of the diseases, a smooth and rapid flow of information is of vital importance. QS actively supports its scheme participants in this area. Unlike in the official veterinary



### **i** The QS Science Fund

Since 2012, the QS Science Fund has been providing non-profit support to science and research on food safety and animal welfare. Within this context, QS supports numerous research projects, scientific events and further education courses, theses and dissertations, as well as promoting young talent. The fund is financed from fines that scheme participants have to pay for violations of QS requirements. You can find more information at [www.q-s.de/q-s-system/q-s-wissenschaftsfonds.html](http://www.q-s.de/q-s-system/q-s-wissenschaftsfonds.html).

Näther, M.; Theusen, L. (2015): Ökonomische Bewertung alternativer Tierseuchen-Bekämpfungsstrategien – am Beispiel der Afrikanischen und Klassischen Schweinepest. Georg-August-Universität Göttingen. [https://www.q-s.de/services/files/q-s-wissenschaftsfonds/QS-Wissenschaftsfond-ASP\\_KSP\\_ohne%20Fotos.pdf](https://www.q-s.de/services/files/q-s-wissenschaftsfonds/QS-Wissenschaftsfond-ASP_KSP_ohne%20Fotos.pdf).

# Prepared for an outbreak of ASF

## Continued from page 1

service, QS is not bound by state or federal borders when forwarding information. The measures listed in table 1 are provided for as part of QS crisis management.

### Precautionary measures are crucial

ASF, for which no vaccine has been developed to date, can be transferred in many ways, as well as and especially by people. Therefore, farmers and veterinarians, but also animal feed suppliers, animal transporters and auditors should adhere strictly to all biosafety hygiene measures to prevent introduction

of the disease. You will find information about current animal disease outbreaks,

as well as risk assessments regarding the introduction of ASF on the Friedrich-Loeffler-Institute website at [www.fli.de](http://www.fli.de).

Table 1: Action plan in case of disease outbreak

Precautionary measures	Measures in case of disease outbreak
Set-up and maintenance of a networked communication system comprised of farmers, veterinarians, certification bodies, authorities and foreign standard owners.	Inform certification bodies for the purpose of ceasing audits in the restricted zones.
Target group-specific information and newsletters	Tagging of farms/operations in restricted areas in the QS database
Identify contact operations/holdings and audit priorities regarding cleaning and disinfection	Inform scheme participants including the upstream and downstream locations, veterinarians, authorities, foreign standard owners

# QS-live at Bauerngut in Minden

## Informative and enjoyable



About 100 interested persons – including consumers, retailers, and sales staff – responded in September

to the joint invitation from Bauerngut and QS to tour operations at Bauerngut Fleisch- und Wurstwaren GmbH in Bückeberg near Minden. Following the tour, lead employees from the company took the time to present the great variety within the EDEKA Minden-Hannover own-brand Bauerngut. QS staff provided information for those present about the QS quality scheme and were available to answer questions on the topic of quality assurance for meat and sausage products. The visitors were able to convince themselves of how good the products taste at a delicious BBQ buffet at the end of the event – prepared by the QS live barbecue team.



### Freshness and quality for more than 25 years

Bauerngut Fleisch- und Wurstwaren GmbH is one of the leading suppliers of meat and sausage products. The company, a wholly owned subsidiary of EDEKA Minden-Hannover Stiftung & Co KG,

has four sites in Bückeberg, Könnern, Wiefelstede and Freienbrink. The plant in Bückeberg, Lower Saxony, Germany has operated since 1990 and has a production area of over 35,000 m<sup>2</sup>, more than 770 employees and a turnover of more than €550 million (2016). It is the largest of Bauerngut's operations. Average daily production is 150 tonnes. The product range includes fresh meat, scalded, cooked and dry-cured sausage, as well as dry-cured and cooked ham. There are also regional specialities.

### QS scheme participants since the very beginning

The Bauerngut name is synonymous with safe and great tasting meat products. From the farm to the supermarket chill section, the products are all subject to appropriate controls. As one of the first scheme participants, the company has been following and using QS quality assurance procedures since 2002. **“Only binding guidelines for all involved in the production, marketing and sale of food, create transparency and consumer confidence. The QS quality scheme and EDEKA's additional requirements ensure precisely that”**, stresses Klaus Jeinsen, Managing Director at Bauerngut. **“The safety of our products is decisive for the trust that our customers place in us.”**



Sales manager Ralf Spreen, head of quality assurance Mathias Bergk and operating manager Olaf Pöhl provide information about Bauerngut.



### QS-live. Quality assurance initiative.

The initiative “QS-live” makes the QS quality scheme accessible to consumers and provides information about reliable production and marketing of meat and sausages as well as fruit and vegetables. In addition, it is intended to sensitize people's awareness of the proper handling of fresh food. The website [www.qs-live.de](http://www.qs-live.de) offers an extensive range of infotainment – with a blog, competitions, recipes and food information tips about fresh food carrying the QS certification mark.

# Everything thoroughly vetted...

## Partial indices on animal health put to the test

In Germany, no pig is slaughtered without its organs being examined post-mortem by a veterinary surgeon. More than 90 abattoirs are currently reporting their finding data recorded as part of official ante-mortem and post-mortem inspections to the QS finding database. The stored records on more than 98 million pig carcasses provide a stable foundation for targeted analyses and for the formation of animal health indices (TGIs in Germany). Currently, these TGIs are being exhaustively tested in four practical projects involving the companies Erzeugerring Westfalen eG, LQB-Landwirtschaftliche Qualitätssicherung Bayern GmbH, Westfleisch and VzF.

For these practical projects, fattening farms are opening their barn doors to expert advisors, who compare the calculated indices with the on-site realities. If on a farm operation with a TGI of 100 (the maximum number of points possible), reality should prove to be not quite so perfect, it is up to them to establish the reasons for this. **“More than 20 of our member operations have spontaneously put themselves forward for this practical test and released their data”**, reports **Dr. Thorsten Klauke** from Erzeugerring Westfalen (photo). **“Our consultants have already visited some of these farms and matched the information that we have received from QS, with the realities on the ground. Initial feedback shows that we are on the right track with the calculation of animal health indices,**

**even if certain “inconsistencies” still occur here and there, which we have to check”**, Klauke continues. The complete results of the practical projects will be available at the end of the year.



### Complex calculation of TGIs

A single animal health index (TGI) as key performance indicator for animal health remains our target vision. Initially we formed four part-indices, namely for respiratory health, organ health, joint health and integrity of the carcass. The values for the indices range between 0 and 100, whereby zero is the worst and 100 is the best result. The four part-

indices do not represent physical values that can be easily measured and quoted, as is the case with temperature, for example. On the contrary, the calculation is based on complex statistical procedures which compensate for the differences in the recording of results between individual slaughterhouses. Professor Dr. Joachim Krieter of Christian-Albrechts-Universität zu Kiel, has the lead role in setting up and developing the TGIs. Through an intensive exchange with experts from science and the practical field, but not least with the help of the current practical projects, indices are being developed, which depict animal health at farm level and enable comparability. In the future, farmers will receive quarterly feedback about the indices calculated for each group of findings and can compare their result with the indices of other farms or operations.

## 2018 Revisions

### The most important new features at a glance

#### Agriculture: cattle, pig and poultry farming

- The guidelines Agriculture Cattle Farming, Agriculture Pig Farming and Agriculture Poultry Farming have been restructured to better illustrate important requirements and to allow accentuated evaluation. At the same time, a clear distinction has been made between requirements which are monitored as audit criteria and tips, suggestions and explanations that are not subject to review.
- Drinking troughs placed above the feeding trough can be counted as the sole watering point in the future. The prerequisite here is that the animals are only fed by rations and there is 1:1 animal to feeding place ratio.
- A change to the evaluation possibility in the care contract no longer represents a K.O. criterion from 2018. The requirements in relation to pest control and pest monitoring, stipulating specialist knowledge in using second generation rodenticides, have been deleted.

#### Feed sector

- Companies that obtain food from food manufacturers and re-process it into feed will henceforth find a new chapter in the Feed Sector guidelines which has been supplemented with sourcing requirements that apply in respect of former foodstuffs.

- Ergot and ochratoxin (OTA) have been included in the control plans for milled feed, compound feed, as well as those for cereal grain wholesalers. Hydrocyanic (prussic) acid has been added to the control plans for oilseeds and oleaginous fruits, other oil-producing plants, their products and by-products.
- The gate-keeper regulation is being extended to include a commitment that all raw goods and suppliers to which gate-keeping is applied, must be stored in the QS software platform.

#### Meat industry/food retail

- Annex 7.2 QS Labelling of Convenience Products is being renamed Use of the QS certification mark for composite products. The background for this is that the labelling regulations, which applied exclusively to convenience products, will from now on be valid for all composed products.



- An extra chapter for online trading is being added to the Food Retail guideline. The new provisions specifically concern the areas of dry storage, order picking and dispatch, shipping/transport, returns and complaints management.

#### **i** Individually compose guidelines

In the Documents section of the QS website, you can put together your own individual guidelines for agriculture and the feed sector using a PDF generator. While doing so you can add any of the additional chapters (such as animal transport, VLOG add-on module, animal welfare initiative) to the respective basic guidelines and download them as a complete document.

# QS at Anuga 2017

## In dialogue with the industry

This year's Anuga ended having set a record of around 7,400 international exhibitors. Exhibitors from 108 countries were on site offering their new products and innovative concepts all to do with the international food industry. With approximately 165,000 trade visitors from 198 countries, the fair has once again in 2017 impressively confirmed its status as the world's most important business and communication platform for the food industry.



Our "Food Retail Wall Display" at the QS booth impressively shows how many meat and sausage products are carrying the QS certification mark nowadays.

QS used this platform as a basis for exchanging views and ideas with its own trade fair booth in Hall 6.1. Animal health and animal welfare requirements in the QS scheme, as well as international quality assurance in the meat sector played a large role here. The future of livestock farming and the animal welfare initiative programme

### Exciting Grips & Co finale at the trade fair

On Monday afternoon, more than 1,600 spectators watched the final of the professional competition „Grips & Co“ at Anuga, cheering on the 15 finalists. Presenter Tommy Scheel hosted through five rounds, in which the candidates demonstrated the knowledge they had acquired as part of their training. In the end, Alina-Kim Steffen from EDEKA was able to secure the coveted title „Germany's best Retail Trainee.“ The winner will now be QS-live Quality Ambassador for a year. Alina-Kim can also expect

ITW from 2018 onwards were frequent topics of discussion as well. One highlight was the "Blue Hour" on Monday evening. According to the slogan "QS macht blau", business partners and co-exhibitors were welcomed to a casual get-together with blue cocktails.

fascinating insights into the work of the QS scheme participants, trade fair visits and expert training related to quality assurance in fresh foods.



Deputy QS Managing Director Oliver Thelen and last year's winner Maria Szeja presenting the award to Alina Kim Steffen

See [www.q-s.de/anuga-2017](http://www.q-s.de/anuga-2017) for a short video of QS at Anuga 2017.

## News in brief

### Recording of finding data successfully launched for slaughtered poultry

Since 1 July 2017, all poultry slaughterhouses taking part in the animal welfare initiative (ITW), are obligated to report the findings for each batch slaughtered to the QS finding database. Not all operations are meeting this obligation yet. Of the 33 participating slaughterhouse operations, 20 have forwarded the finding data to date. The other companies must quickly start reporting data. Incoming data is subject to initial plausibility checks by QS and details of any anomalies are sent back to the reporting slaughterhouses for checking.

signed up, can take part. No farm needs to go on the waiting list. The interest of poultry farmers is also undiminished. To guarantee the identity of poultry from 2018, the market must be correspondingly broadly covered. The businesses with poultry livestock will be approved for participation in November. **"Agriculture is showing its will to introduce greater animal welfare in its operations. This is a strong signal"**, emphasizes ITW Managing Director **Dr. Alexander Hinrichs**. **"At the same time, by increasing financial resources our partners are sending a clear signal, that they believe in the success of this industry alliance."**

search for a practical, economically viable way out of surgical castration of piglets without anaesthesia, as a ban is due to enter into force on January 1, 2019. There is still great uncertainty in the market and many questions such as those regarding the possible use of procaine and lidocaine by livestock farmers, remain unanswered. Using the coordination platform "Abandonment of castration of piglets without anaesthesia", QS and representatives from science, agriculture and the meat industry, as well as food retail are driving the discussions and developments forward. In the search for satisfactory solutions it is specifically also a question of minimising the impact on the market. The path ahead is a rocky one.

### The animal welfare initiative "Initiative Tierwohl": significantly more participants from 2018

The new funding period 2018–2020 for the animal welfare initiative (ITW) launches from January, and will see a 70 percent increase in the number of participants. In return, the retail businesses are increasing the financial resources invested so far by more than 50 percent to around €130 million. In October, all pig farmers who had applied, initially received feedback, as to whether they had been selected for participation. All 4,157 operations that have

**Abandonment of piglet castration without anaesthesia: much still to be resolved**  
Stakeholders from business and science have been engaged in a long and intensive

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