



NEWSLETTER MEAT AND MEAT PRODUCTS



TABLE OF CONTENTS

Editorial	1
Livestock transportation	1
Beef	2
Risk-oriented examination of slaughter animals	2
Piglet castration	3
Safe beef and safe sausage products	3
Consumer communication	4
Scheme participants and markets	4
Short and current	4

EDITORIAL

Dear Readers,

Unfortunately, the German footballers didn't quite win in 2010, but they put up a good fight. Just like our scheme participants when it comes to livestock transport: The certification of livestock transportation is running like clockwork. Things are thus in place for the certification obligation that will come in on 1st January. Many are already using the offer successfully. Other topics:

Unrestricted demands for beef with the QS certification mark: Continued considerable increase in beef producing companies.

A win-win situation: The first abattoirs are putting emphasis on risk-oriented examinations of the slaughter animals. Farms from the QS scheme have a clear advantage.

Safe beef and safe sausage products: A television report about beef being contaminated with clostridia has caused considerable insecurity; without reason, as was quickly discovered.

Innovations regarding the use of painkillers in the castration of piglets: As of January 1st, 2011, the requirement will be treated as a no-approval criterion.

And: New information available for consumers. In addition to our previous informative offerings, our new Internet presence designed especially for consumers is now online. These and other topics can be found on the following pages.

Your QS team

LIVESTOCK TRANSPORTATION START SUCCESSFUL – TRANSPORTERS PERFORMING WELL IN THE CERTIFICATION PROCESS

As of the start of last year, livestock transporters have been able to certify themselves in the QS scheme. Participation levels are high and the new scheme participants' good results are convincing: Some 458 livestock transportation companies have already made use of the options, and are doing well. Almost all companies achieved Status I during auditing, many with 100 points.

Very few companies gave cause for complaints. The individual faults included

- State and construction of transportation vehicles
- Labelling of the transportation vehicles
- Permits of the transportation company
- Qualification certificates of driver/carer

Alongside a comprehensive document examination, the state and in particular, the hygiene of the transportation vehicles is critical.

Furthermore, the gentle and proper handling of the animals is crucial. Criteria that the majority of the companies were able to meet without difficulties.

! Get your certification now.

What has, until now, been on a voluntary basis will become mandatory on 1st January 2011. Then, only certified transporters will be permitted to carry out livestock transportation for scheme partners.

Practical application: For those farmers transporting their own animals with their own vehicles over a distance of less than 50 km, all criteria are summarized in the beef cattle, pork and poultry guidelines. A separate audit is not required. All relevant specifications can be found in the Livestock transportation guideline under: www.q-s.de/en/guidelines-checklists-and-other-downloads.



BEEF FURTHER CONSIDERABLE DEMAND FOR BEEF WITH THE QS CERTIFICATION MARK

The considerable demand for beef with the QS certification mark continues. The majority of companies in food retail trust certified meat only.

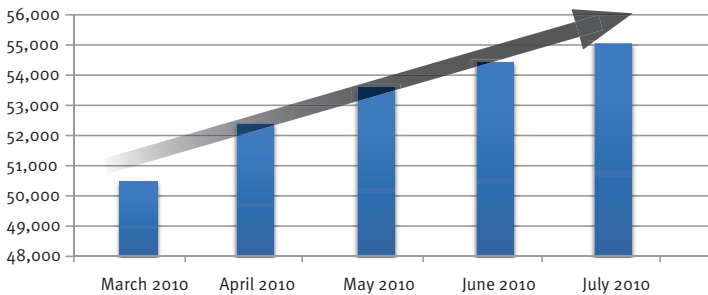
In the discounter sector in the near future, self-service fresh meat with the QS certification mark will be the only variety available. This situation is affecting the abattoirs. "We need QS because only quality meat gets the trust of the consumer," says Erik Schöttl, head of the Süd Business Unit of VION.

In the last few months, QS has considerably increased the offers: As of March 1st, 1,257 beef producing companies have joined the scheme.

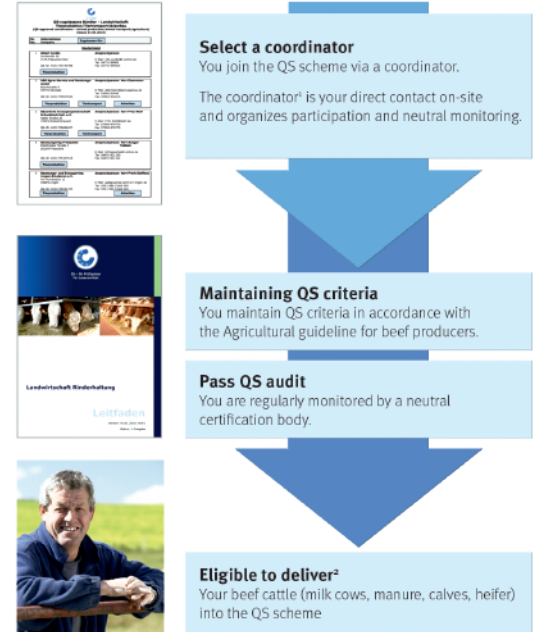
Participation pays for scheme participants. "More and more abattoirs are paying higher prices for my goods. The expenditure required for auditing has been easily balanced out by the higher purchase prices," reports a beef producer from North Rhine-Westphalia. He is one of the 29,497 beef producers now authorized to supply into the QS scheme.

Added to the authorized QS companies, there are now 25,562 milk cattle companies that are permitted to supply their cows into the QS scheme via the QS milk audits. This number has increased by 3,319 since March.

Companies producing beef that are eligible to deliver



The path to the QS scheme is that easy.



¹ The current list of coordinators can be found under www.q-s.de.
² It is also possible to supply cows for slaughter via QM milk audit. To do this, contact the QM milk organization for your region.

RISK-ORIENTED EXAMINATION OF SLAUGHTER ANIMALS EFFICIENCY WITH ADDED SAFETY

For around 100 years, it has been normal practice for veterinarians to carry out official examinations of slaughter animals using cuts, touch and observation. The introduction of the new hygiene packages has laid the foundation for the new slaughter and meat examinations. The consequence: As of the start of 2010, the first abattoirs in Germany obtained permission for the execution of visual slaughter and meat examinations.



A central prerequisite is the incorporation of the farms. Slaughter animals must be proved to have been kept "under controlled conditions in integrated product systems in accordance with the EU directive 1244/2007."

Abattoirs put their trust in risk-oriented procedures

As one of the first companies, West-fleisch is making use of the risk-oriented slaughter animal and meat examinations. Josef Beuck, head of purchasing at Westfleisch, offers positive reports: "We trust in the goods provided by farms that are part of the QS scheme. Quality assurance is one element. The increased efficiency of the official monitoring is an added positive effect of the cooperation."

Particular advantage for animal producers in the QS scheme

The requirements made of hygiene, feed use, litter and pest control are monitored during auditing. The proof that farmers meet the EU directive is already provided as a result of their participation in the QS scheme.

The relevant veterinarian at the abattoir is able to take this into account in the risk-assessment of the farm and for the authorization of the slaughter party for visual slaughter animal and meat examination.

Farms participating in the QS scheme thus ease the processes in the abattoir.

PIGLET CASTRATION **INNOVATIONS REGARDING THE USE OF PAINKILLERS**

At the start of the year, QS takes another step towards a complete renunciation of piglet castration. The use of painkillers has been obligatory for a year. After the specific painkiller authorization and the removal of veterinary re-allocation, there is now legal medication clarity.

! Consequently, the evaluation has been modified. From January 1st, 2011, a violation against this requirement will be treated as a no approval criteria.

In order to optimally prepare all piglet producers for the changes, QS will, in conjunction with the coordinators, use the time to make scheme participants aware of the stricter regulations.

In parallel, QS is pushing forward the coordination of research into solutions that will enable piglet castration to be done away with. The participants in the coordination platform welcome the international discussions on this topic. After all, all countries are facing the same challenges. Recently, scientists from the Netherlands, Denmark, Belgium and Germany met in Düsseldorf on July 1st, at the invitation of QS. Among other things, the discussions included consumer behavior with reference to odors and the different realizations. In order to bring together partial results from the various research disciplines in a result-oriented manner, the next stage sees the experts meeting in smaller groups to discuss specific results in depth.

More drugs are suitable

In Germany, the substance Meloxicam is currently permitted as painkiller. There are now numerous drugs on the market containing Meloxicam which are permitted for use, in particular, for relieving post-operative pain in piglet castration. In other countries of the EU, other substances are also permitted (e.g. Flunixin based preparations).



SAFE BEEF AND SAFE SAUSAGE PRODUCTS **REPORTS ABOUT CLOSTRIDIA IN BEEF**

Over the last few days, a television report about beef being has caused considerable insecurity: without reason, as was quickly discovered. The SWR science program “Odyssey” reported on July 8th, 2010, that considerable amounts of beef were contaminated with the bacteria *Clostridium estertheticum*. In addition, tainted meat has been processed into sausage products and has landed on the plates of the consumers.

Rapid all-clear: Completely independently of the validity of the reporting, the Bundesinstitut für Risikobewertung (Federal institute for risk assessment) issued a statement on July 6th, 2010 in which they stated that there is no health risk posed by the consumption of contaminated beef. “The food monitoring authorities of the states have made no reports that indicate the presence of the bacteria in the shops,” says a ministry spokesperson. And there have, thus far, been no related consumer complaints.

The involved company has agreed with QS – Your scheme for food – on a quality assurance that secures the processes within the entire production and marketing chain of meat and meat products by means of clear specifications, documentation and monitoring measures. The aim of these measures is to reduce the risk of a contamination of meat and sausage products

with clostridia and to leave no scope for the processing of contaminated raw materials to sausage products.

If, despite the quality assurance of companies with QS certifications, there are indications of an endangering of food safety, QS will consistently pursue these indications in the interests of the farm and the consumers.

Hygiene requirements in the QS scheme

According to the knowledge we have today, good hygiene in the slaughter and processing processes is decisive when it comes to preventing clostridia contamination. The QS scheme has defined a number of requirements designed to ensure good hygiene within a company. The hygiene requirements include, in particular:

- Regular monitoring of the bacteria load (micro-biological status, surface bacteria) of the slaughtered animal and the meat
- Preventing the contamination of meat by micro-organisms, animal waste, waste water

- Implementation and monitoring of cleaning and disinfection measures after a preceding risk analysis
- Hygienically clean state of plants and machinery in the entire production process
- Hygienically perfect treatment of knives, saws, etc.
- Preventing the products from making direct contact with the floor
- Hygienically perfect removal of the intestines (evisceration)
- Good personal and slaughter hygiene
- Subsequent checks and after-treatment, if necessary, of the slaughtered animals (removing or cutting away skin remains, loose fat, contaminations).



CONSUMER COMMUNICATION **NEW INTERNET PAGE AT WWW.QS-PRÜFSYSTEM.DE**

Which cut of meat is suitable for which type of preparation? What rules need to be observed to ensure safe storage and preparation of fresh foods? What does the QS certification mark tell me? From July 15th onwards, consumers will find the answers to these and other questions at www.qs-prüfsystem.de.

The website offers information about the test mark for fresh foods as well as service offers regarding the use of products at home. Interested cooks can find out more about food safety and the quality assurance of meat and meat products as well as for fruit and vegetables. But there will also be recipes on offer as well. Why not click your way over to the website and take a look yourself?



SCHEME PARTICIPANTS AND MARKETS **THE CURRENT SCHEME PARTICIPANT**

The QS scheme continues to grow: It has a total of 126,874 scheme participants. The majority of these belong to the meat and meat products supply chains. With 106,241 companies, participation here has reached a new high. One reason for this is the increase beef producers. Thanks to the scheme participants that have joined QS over the last few months, the scheme now has 29,497 beef producers.

An increase in livestock transporters also contributes to the increase. In the last two months, the number of participating companies has increases to 458. Which is a good thing, since the countdown for obligatory certification has started. (see page 1)

Stage	Total 106,241	Number of locations abroad 9,214
Feed	2,969	403
- Feed material	1,184	102
- Compound feed	698	261
- Mobile feed milling and mixing plant	538	7
- Trade, transport, storage	549	33
Agriculture	78,641	8,438
- Beef production ¹	29,497	9
- Pig production ²	45,455	7,164
- Poultry production	3,589	1,265
Livestock transport	458	2
Slaughtering/deboning	432	43
Processing	281	12
Food retail trade³	23,460	316

¹ Also authorized to supply cows for slaughter: 25,562 companies via QM milk auditing
² Also eligible to deliver on the basis of scheme recognition: 7,677 companies of QSG (DK) and 2,031 companies of Certus (B).
³ Including 138 business in meat wholesale

++ **SHORT AND CURRENT** ++ **SHORT AND CURRENT** ++ **SHORT AND CURRENT** ++ **SHORT AND CURRENT** ++

**Article in the Süddeutsche Zeitung:
About the debate surrounding food safety in Germany**

Under the title "Mit Kontrollen gegen Gammelfleisch" (monitoring to prevent spoilt meat being sold) Dr. Hermann-Josef Nienhoff commented in the Süddeutsche Zeitung on food safety in Germany. The article sees Nienhoff speaking out in favor of a non-prejudiced discussion of the subject. The complete article can be found in the media center on our website at www.q-s.de/mediacenter/medienecho

**Notes for poultry producers:
The new medication catalog is here**

The new medication catalog for poultry producers is valid as of July 15th. With the revision, among other things, the substances APRAMYCIN and LINCOMYCIN have been taken into account and the waiting periods for individual substances have been adapted. The directory can be found under www.q-s.de/leitfaeden-und-checklisten

Intensive dialogs at the working meetings of the certification bodies

The consistent and reliable implementation of specifications is assigned central significance in the QS scheme. The intensive exchanges with the certification bodies and auditors plays a central role in this process. The meeting of the certification body header in June offered another opportunity for talks. The 42 participants used the meeting to discuss experiences when it comes to check lists and guidelines and to bring themselves up to date with regard to the latest topics.

Special issue of the feed sector Infobrief on the occasion of the FEAC Congress

At this year's FEAC Congress in Hamburg, QS was able to present a comprehensive range of information offerings. Right on time for the industry event, we were able to put together a special issue of the Infobrief containing the current topics in quality assurance of the international

feed sector. The Infobrief for the feed sector can be found on our website.

InterMeat 2010

Soon the doors of the leading trade fair for the meat industry will be opening in Düsseldorf: From the **12th to the 15th of September 2010**, the InterMeat is the center of attention for experts both from home and abroad. Visit us at our stand in **Halle 16, Stand B51**.

IMPRINT

QS Qualität und Sicherheit GmbH
 Dr. Hermann-Josef Nienhoff (responsible)
 Schedestraße 1-3, 53113 Bonn, Germany
 Telephone: +49 (0) 228 35068-0
 Fax: +49 (0) 228 35068-10
 Email: info@q-s.de
 Internet: www.q-s.de