

**WELCOME TO THE
Q-PORKCHAINS
PARTNERS
AT ABERA GLON
SANDERS**



COMPANY DETAILS 2007

Name : ABERA
Address : BP 14 – Rue Victor ROUSSIN
35460 ST BRICE EN COGLES
Established : 1928 by Adolphe **BER**Anger
Status : Private
Share Capital : 3.201.430 €
Total surfaces : Ground 140 282 M²
Building 19 688 M²

Production :	Numbers	Volume (T)
Slaughtering Pig	1.047.969	92.770
Cutting	563.379	47.990

Turn Over : 148.94.018 € (20 % export)

Production capacity : Slaughtering 650 Pigs/hour
Cutting 350 Pigs/hour

Approved for : EEC
JAPAN / KOREA / HONG KONG
RUSSIA
SOUTH AFRICA
CHINA

Certification : BRC (British Retail Consortium)

Suppliers : Farmers of west of France

Customers : Food industries

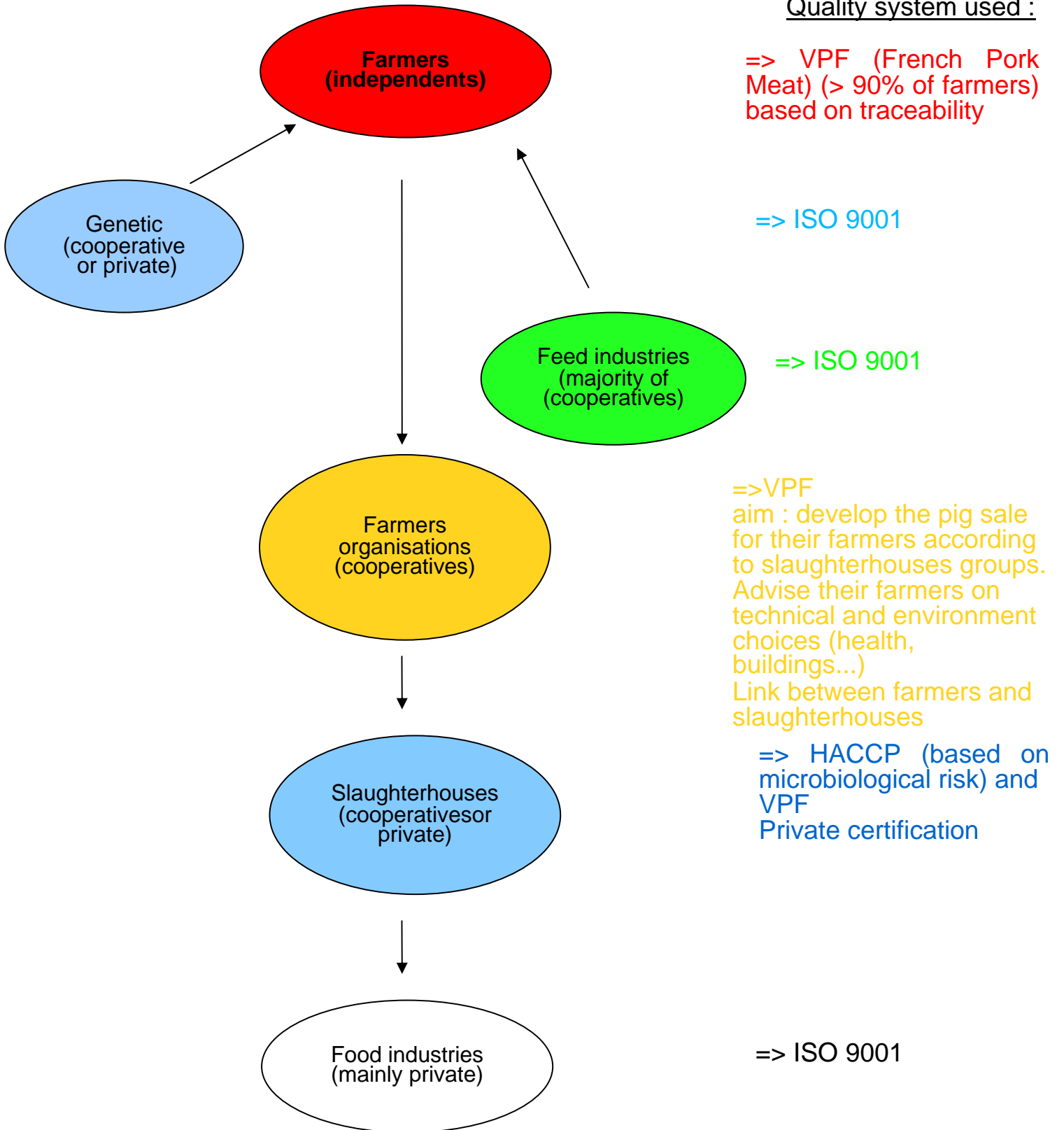
Employees : 336





Animal health management in relation to quality assurance

French Pork Scheme organisation





Before new EU legislations, how animal health is considered,

By the farmers:

=> Animal health control is a way to improve the pig growing for a better profit and allows to earn quality bonus given by slaughterhouses

To control animal health, farmers are advised by farmers Organisations and feed industries.

Vets and technicians give some advises to the farmers and also have to inform them about the EU legislations. Farmers are faith in them about legislations to help themselves.

Before new EU legislations, how animal health is considered,

By the slaughterhouses :

A good animal health management by the farmers allows to the slaughterhouses :

=> a better alive pigs supply : pig number announced by their suppliers = pigs killed (no loss during waiting time before the loading, during the transport, during the rest time in the lairage and after killing)

=> a better quality carcass : good health means good quality muscle (pH, less carcasses saved from vet inspection)

Actually, we can say that animal health is assessed by the veterinary inspections after killing



Before new EU legislations, how animal health is considered,

By the food industries :

=> suppliers must respect legislations



Impact of new EU legislation on french pork scheme

This new EU legislation, called hygiene pack talks about :

=> an integrated approaching of all the scheme partners since cereal production to consumers :

« from field to plate »

=> a better link between animal health and human health

Impact of new EU legislation on french pork scheme

The regulation (EC) n° 178/2002 requires in particular :

=> identify and study all the hazards (HACCP)

=> a liability of the scheme partners : each producer who sells food product is liable for his quality product. It means that farmers can not consider the slaughterhouse like a simple factory with an only aim : kill, cut and sell pork meat and assume any hidden risk by the farmers (antibiotic residue,...)

=> traceability (recalled product procedure)

=> a continuity into the food chain

Moreover, the regulation (EC) n° 853/2004, laying down specific hygiene rules for foodstuffs on animal origin specify clearly, that an information system on food chain has to be on and link to animal and human health



Impact of new EU legislation on french pork scheme

It means clearly that the new EU legislation requires to integrate animal health management into our quality assurance system.

So how do we manage it in France ?

Animal Health management in relation quality assurance

First, the regulation (EC) n° 852/2004 on the hygiene of foodstuffs requires :

=> to set up a **guide of good practices**, based on HACCP structure.

Actually, a group of quality managers, vets from farmers organisations and slaughterhouses with the help of the Pork Technic Institut, is going to write it.

Next, this guide will be showed to the Veterinary Service (= DEFRA). Farmers and slaughterhouses want a real document for themselves to improve their process, not only to comply with the veterinary service like we have done in the past.

=> to record farm events : in France, we have the **farm register** : write all treatments and follow the traceability of the pigs (inside the farm).

Actually, veterinary services ask this register when they inspect a farm.

Animal Health management in relation quality assurance

Include animal health management inside our quality system is necessary on account of the regulation (EC) n° 882/2004 :

=> the frequency of the veterinary inspection should be based on a hazard analysis which takes into account the same hazards identify by slaughterhouses (microbiological, physical,...).

French Veterinary Service thinks about a new inspection method which needs before killing some informations (example : growing problems, foreign bodies, chemical residues like antibiotics), to improve this inspection and of course food safety.

That is why, they ask quality managers to set up a quality assurance system able to give them these informations 24 hours before killing at least. Normally, any sickly animals do not come to the abattoir.



How can animal health management be included in quality assurance ?

In France, we integrate animal health management with 2 types of schemes which have been developed pig production :

=> French Pork Meat scheme (VPF)

or

=>Product quality scheme (certification of products)

These 2 different schemes have the same purposes :

=> scheme based on a self-engagement : best communication to supermarket chains, consumers and Official Veterinary Service

=> a quality policy which ables to gather

How can animal health management be included in quality assurance ?

The organisation of the industry in France enables the best possible monitoring of health standards at the farm, thanks to the teams of vets and specialised staff, who meet within a regional health comitee.

The industry is working hard together to ensure safety in the food chain and thanks to our scheme, we have included animal health management by using various methods. These are the quality hygiene standards :

=> **Guide to good feeding** :
monitoring by feed industries staff

=> **Guide to good farming practice** :

- advices and accompaniments with vets and technicians from farmers organisations and feed industries
- internal audit by QM farmers organisations
- external audit by third parties

How can animal health management be included in quality assurance ?

=> **Guide to good slaughterhouse practice** : based on HACCP structure which includes sanitary hazards known in farms for a better management (Salmonella, antibiotics,...) on pork line.

=> **traceability system** to follow pig from farm to slaughterhouses :

- farm live card with information about animal health for O.V.S to improve the inspection before and after killing.
- The aim of the slaughterhouses quality service is to collect information earlier in order to prevent any risks.

To improve the traceability system, a BDPORC programme (= database) has been established on a national level. Its goal is to simplify the procedures concerning the identification of pigs and animal health.

End

=> French Pork scheme is made of several partners, all independents with different financial interests but have the same goal : feed the consumers .

=> To be stronger in front of food crisis, we have to work together to prevent and to go ahead.

=> If we can not do it, because of new regulation, Veterinary service will be recalled us, we are liable on our products we sell and probably they will not help us in case of crisis

=> So the most important for us (in France) is to explain to all partners (farmers, private vets, farmers organisations, feed industries, and slaughterhouses) and to motivate each others that we have a lot of advantages to practice an animal health policy in relation to assurance quality. That is why, Glon Sanders has created a database called « SANIBASE »