BEEF MEAT TRACING, IDENTIFICATION AND LABELLING.

Application of the regulations (EC)

1760/2000
1828/2000
999/2001

A practical case in an industrial meat processing plant

Spodbujanje konkurenčnosti agroživilske industrije

Sloveniji

5-6 junija 2008, Ljubljani

Definitions.

Traceability means the ability to trace and follow food, feed food-producing animals or substances intended to be, or expected to be incorporated into food or feed, through all stages of production, processing and distribution;" (1760/2000)

Definitions.

- **'meat'**

  means all parts of domestic bovine animals which are suitable for human consumption.

- **fresh meat'**

  means meat, including meat vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation.

- **'carcass'**

  means the whole body of a slaughtered animal after bleeding, evisceration and removal of the limbs at the carpus and tarsus, removal of the head.

Definitions.

- **'offal'**

  means fresh meat other than that of the carcase, even if it remains naturally connected to the carcase;

- **'viscera'**

  means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

- **'wrapping'**

  means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned and the initial wrapper or initial container itself;

- **'packaging'**

  means the placing of wrapped fresh meat in a second container and the latter container itself;

Definitions.

-‘**minced meat**’

is defined as meat that has been minced into fragments or passed through a spiral-screw mincer with a maximal content of 1% NaCl.

- ‘**batch**’

the number of carcasses or quarters cut together and constituting one batch for the cutting plant concerned. This size may not, in any case, exceed the production of one day

Why to trace?

- When products which constitute a danger for public health wind up on the market in spite of the safety measures a company has implemented under HACCP, we want to have a simple system so as to trace, locate, and block them in no time, regardless of where they are in the food chain or in the world.

- The results (= methods and technical solutions) that this conceptual exercise yielded are explained in what follows.

How to trace?

- Traceability of origin / usual traceability
- Trace all information on
  - animal origin
  - plants where processing takes place
  - Voluntary labelling mentions

4 stages of tracing

- 1° Live cattle identification and tracing.
- 2° Information's gathering in the slaughterhouse.
- 3° The transmission of the data's trough the processing chain.
- 4° The information's delivery at the final consumer.

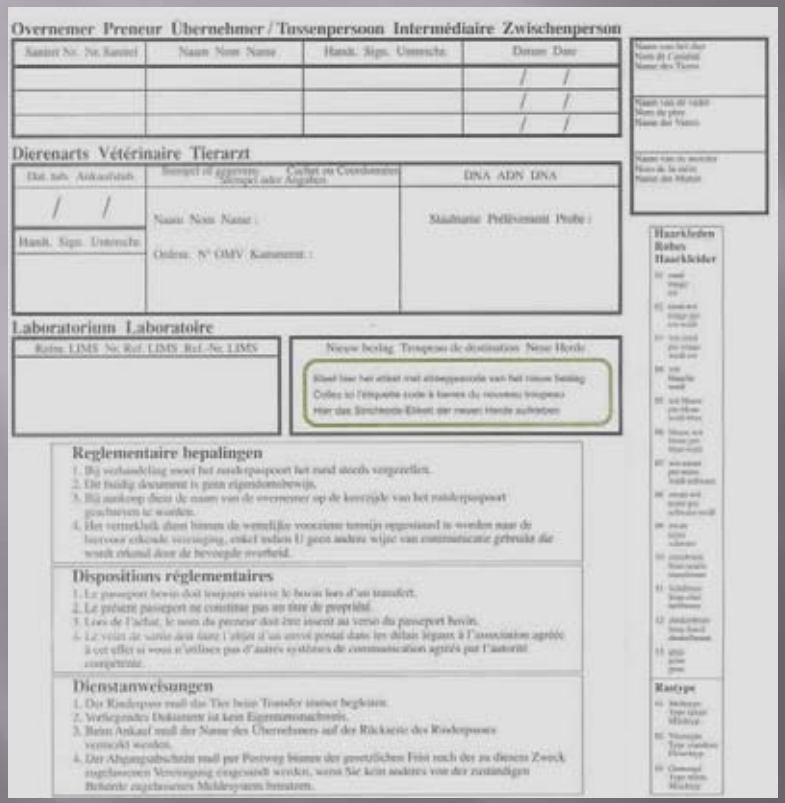
1° Live cattle identification and tracing.

« SANITEL »: the unique data base to an quality instrument

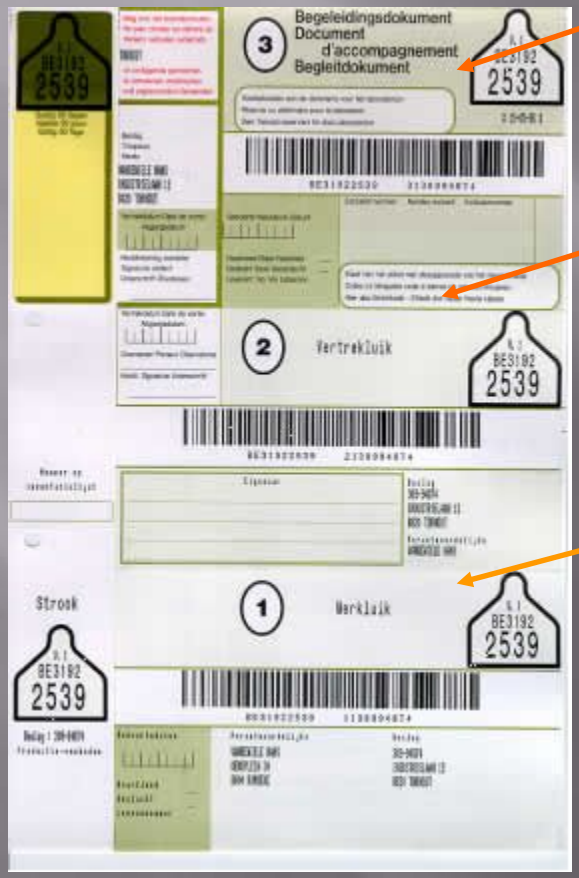
- Put into use from the begining of the 80s.
- Identification data system and centralised recording of the cattle.
- Each animal is recorded under a single identification number.

1° Live cattle identification and tracing.

1° Live cattle identification and tracing.



The passport



- 1 send to the CA
- 2 hold by the owner
- 3 following the animal to the slaughterhouse

2° Information's gathering in the slaughterhouse.

2° Information's gathering in the slaughterhouse.

- Each animal arriving at the slaughterhouse is accompagnied by the SANITEL passport board N°3 with informations about:
- Origin
- Age
- Zoonotic status

2° Information's gathering in the slaughterhouse.

The passport brought by the owner (usually the trucker) is controlled……

2° Information's gathering in the slaughterhouse.

- The informations mentioned on the passport are recorded in the database using a barcode scanner.

2° Information's gathering in the slaughterhouse.

- During the slaughtering process, the head and the carcass are always identifiable trough the eartags naturaly linked

2° Information's gathering in the slaughterhouse.

- At the weighing place the eartag's number is cheked.
- If the animal was not registred, the system denied the further process possibility

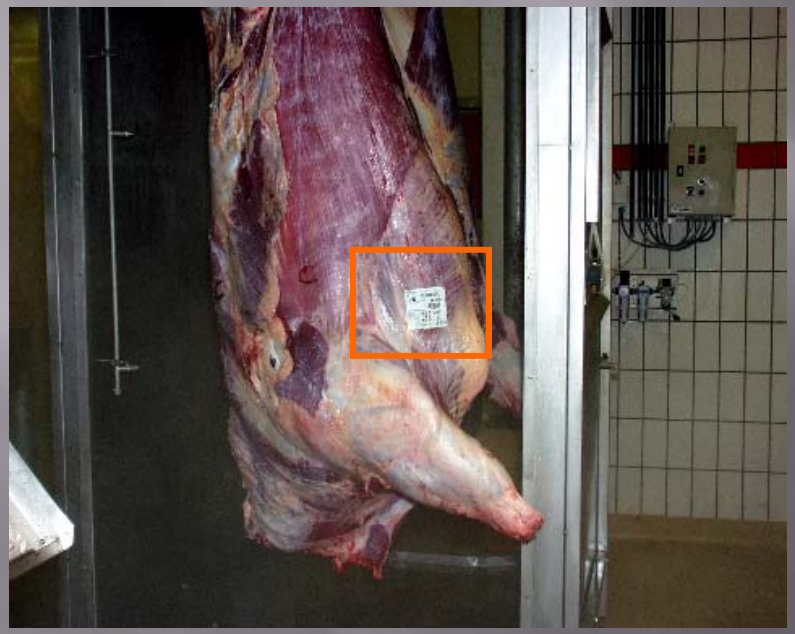
2° Information's gathering in the slaughterhouse.

- The eartag number is put into the database together with the carcass classification made under the operator's responsibility.

2° Information's gathering in the slaughterhouse.

- 5 labels showing the informations coming from the passport and the weighing, are printed.

2° Information's gathering in the slaughterhouse.



- 4 labels are fixed on the carcass, one on each quarter.

2° Information's gathering in the slaughterhouse.

- Waiting the BSE tests results, the offals are identified using the fifth label

2° Information's gathering in the slaughterhouse.

- The owner
- the sanitel identification
- The origin,date of birth
- The classification
- The age in months
- Date and hour

Are indicated on the label.

Carcasses labelling.

regarding only bovine carcase including skirt and back steak without lungs, hard, lever, stomachs, the tong and the chicks (dir.64/433)

- **SANITEL label** *on each quarter*

N° SANITEL
1 Slaughtering country + 1 approval mark
1 country of born
1 or more fattening countries
If same :ORIGIN + country

No batches except skirt and back steak with the same origin and slaughtered at the same day

- **Registration.**

1°In:

- N° SANITEL
- Date of arrival at the slaughterhouse
- Date of slaughtering

2°Out

- N° SANITEL
- Weight
- Date of departure
- Destination
- N° of the commercial document

Commercial document

N°
Date of departure from the slaughterhouse
Destination
Number carcases older than 1year with vertebrae
Number carcases other the Sanitel numbers
Approval mark

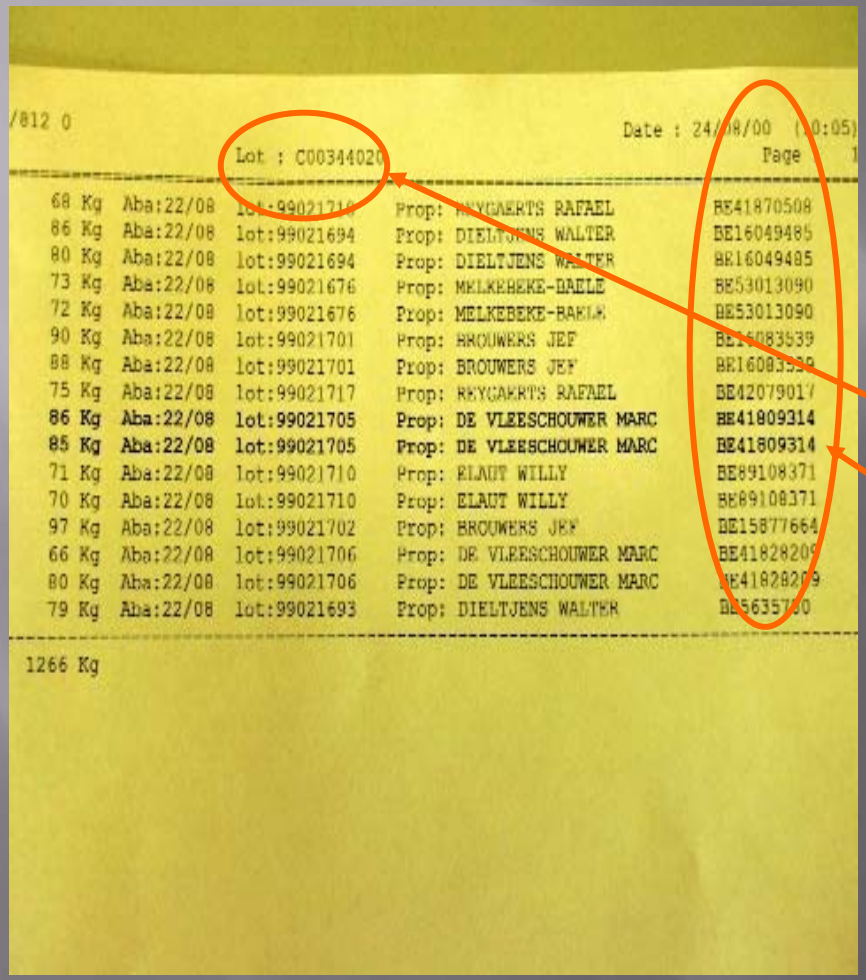
3° The transmission of the data's trough the processing chain.

- Before the deboning, batches are made
- Depending the case, the batche size vary between one quarter to ten carcasses.
- For each batch an new number is given.
- The database allowe the link between the batch number and the sanitel carcasses numbers .

3° The transmission of the data's trough the processing chain.

- Using a scanreader , the Sanitel's numbers are introduced into the database generating a batch number.

3° The transmission of the data's trough the processing chain.



Into the data base the link between:

- The batch number
- And the sanitel numbers

is registered

3° The transmission of the data's trough the processing chain.

- At the deboning process end, each wrapping is labelled.

3° The transmission of the data's trough the processing chain.

The label indicates:

- The piece's name.
- The origin.
- The slaughtering and deboning dates.
- The batch number.
- A duplicate counterfoil.

4° The information's delivery at the final consumer.

- 1° after maturation, the technical pieces are brought in the cutting place.
- Al the needed tracing informations are mentioned on the counterfoil.

4° The information's delivery at the final consumer.

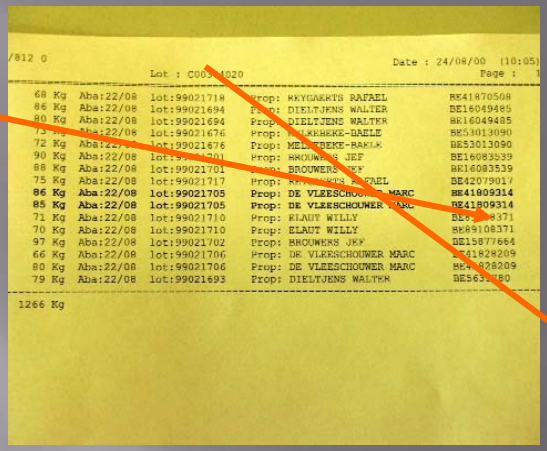
- 1° The counterfoil is fixed on a working document opposite with the order's label counterfoil.
- 2° a new batch number is given:ywwdnnn

4° The information's delivery at the final consumer.

1° On the final wrapping, the batch number give us the link with the working document (AP10343931).

2° from this working document it is easy to trace back to the deboning batch number and so on to the sanitel numbers.

MEVR B 9718 VAN HECKE MARNICK
26
B350164
AS2
AVANT
33-02
14/12/02
494


Date : 24/08/00 (10:05)
Lot : C00
Page :
68 Kg Aba:22/08 lot:99021718 Prop: REYGAERTS RAFAEL BE41870508
86 Kg Aba:22/08 lot:99021694 Prop: DIELTJENS WALTER BE16049485
80 Kg Aba:22/08 lot:99021694 Prop: DIELTJENS WALTER BE16049485
72 Kg Aba:22/08 lot:99021676 Prop: BE53013090
90 Kg Aba:22/08 lot:99021701 Prop: BROUWERS JEF BE16083539
88 Kg Aba:22/08 lot:99021701 Prop: BROUWERS JEF BE16083539
75 Kg Aba:22/08 lot:99021717 Prop: BE42079017
86 Kg Aba:22/08 lot:99021705 Prop: DE VLEESCHOUWER MARC BE41809314
85 Kg Aba:22/08 lot:99021705 Prop: DE VLEESCHOUWER MARC BE41809314
71 Kg Aba:22/08 lot:99021710 Prop: ELAUT WILLY
70 Kg Aba:22/08 lot:99021710 Prop: ELAUT WILLY BE89108371
97 Kg Aba:22/08 lot:99021702 Prop: BROUWERS JEF BE15877664
66 Kg Aba:22/08 lot:99021706 Prop: DE VLEESCHOUWER MARC
80 Kg Aba:22/08 lot:99021706 Prop: DE VLEESCHOUWER MARC
79 Kg Aba:22/08 lot:99021693 Prop: DIELTJENS WALTER
1266 Kg

BASSE COTE 4 FACES
BASSE COTE 4 FACES
R04381-010
Lot R04381-010

Codes à réduire (OUT)
Code + N° de Lot des Ingrédients (IN)

0-2 C
15,92 €/kg
0,358 kg
5,70 €
2952465105708
28.09.04
Armand Borremans
BELGIQUE/BELGIE

Beef meat labelling

- **Cutted beef meat labelling**

Sanitel n° or batch n°

1 country of the born
1 or more fattening countries
1 Slaughtering country + 1 appr. n°
*One **cutting place** at the same day*
1 Country + 1 approval mark

- **Registration**

1° In:

- Date
- Sanitel n° or batch n°
- Weight
- Characteristic of the pieces
- Origin
- Delivery commercial document number

2° Out

- Date
- Sanitel n° or batch n°
- Characteristic of the pieces
- weight
- Destination
- Delivery commercial document n°

COMMERCIAL DOCUMENT

N°
Date and place of departure
Sanitel n) or batch n°
1 single destination
Nature and weight of the pieces
Approval mark

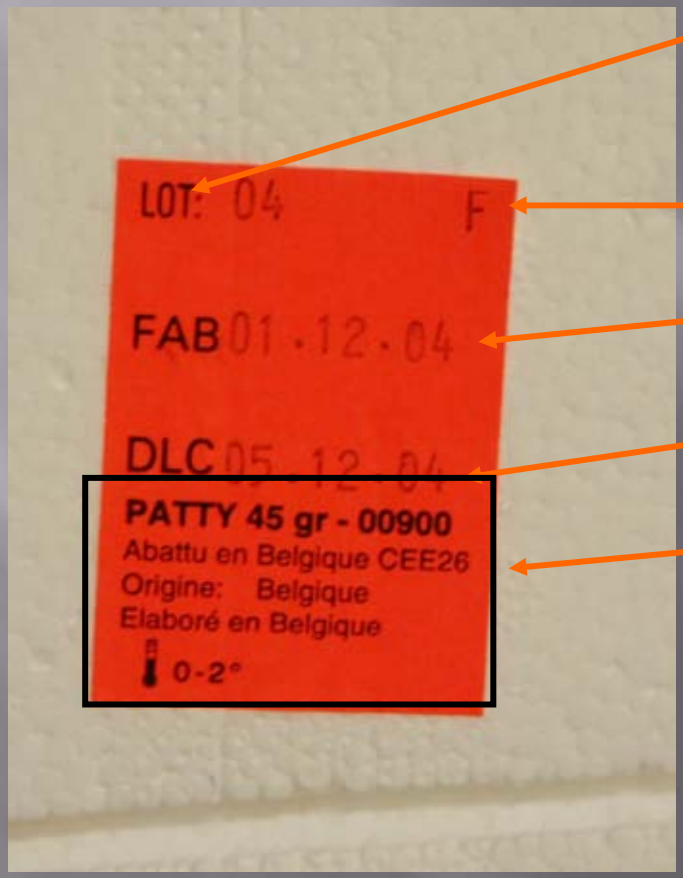
Minced meat tracing and labeling.

Labeling at the final conditioning

Every beef patties container shows:

- 1° Viangros's approval mark , CEE26/H
- 2° A colored mark indicating the day of production
- 3° Product's identification label

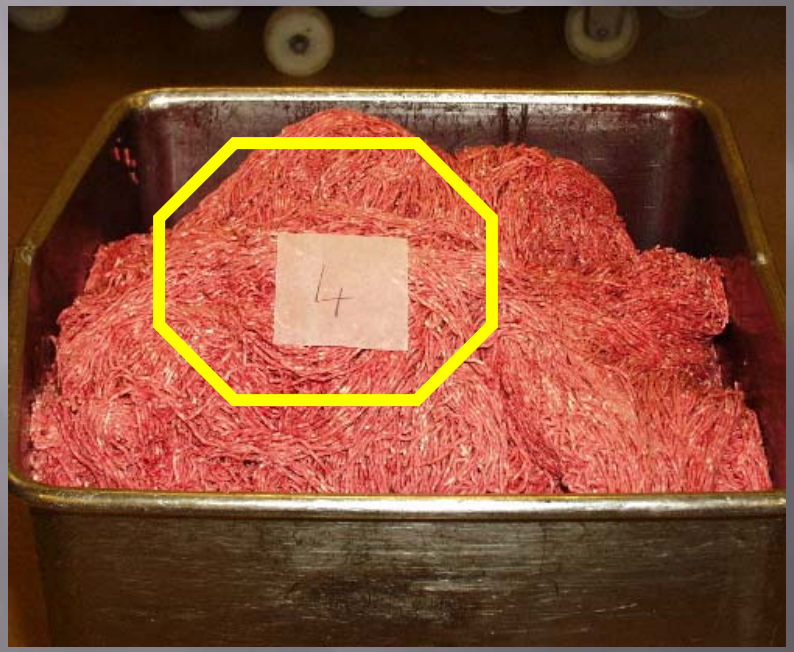
Final product identification



Label indicates:

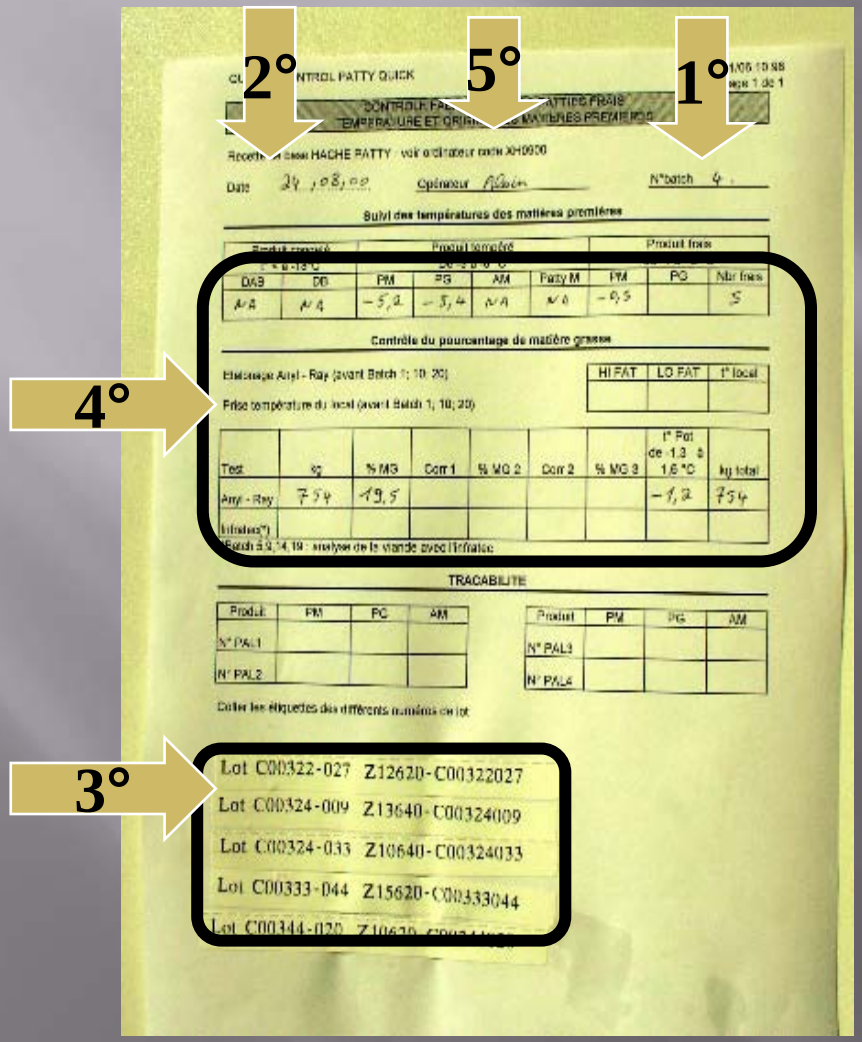
- 1°Minced meat batch number
- 2° Line of production
- 3° Date of production
- 4° Use by date
- 5° Origin

Identification of minced meat batch



Each part of the mincing batch wear a day's serial number

Traceability of every lot in the meat mixture



The traceability document shows:

- 1° Ground meats mixture's number
- 2° Date of mincing
- 3° Identification number of every ground meat lot in the mixture
- 4° Quality control results
- 5° Employee's name

Identification of batches

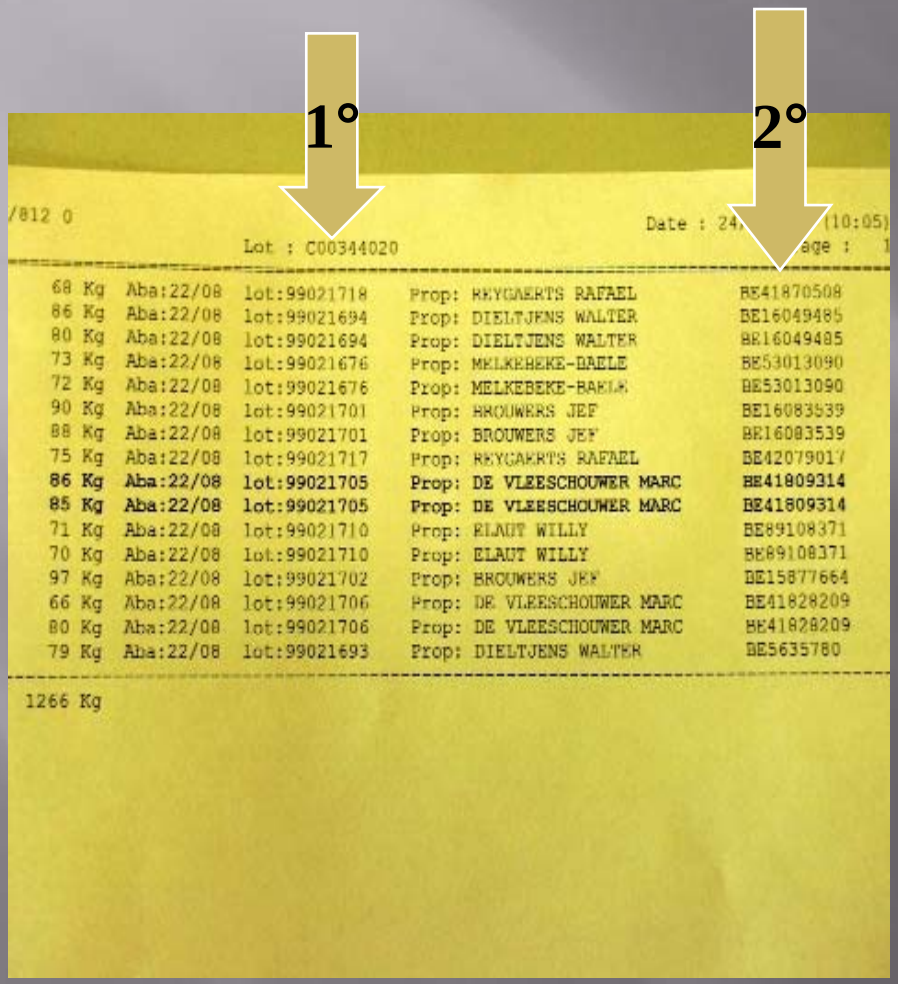
Every meat going into a mixture is identified by a label

Labelling of every batch in the meat mixture

This label shows:

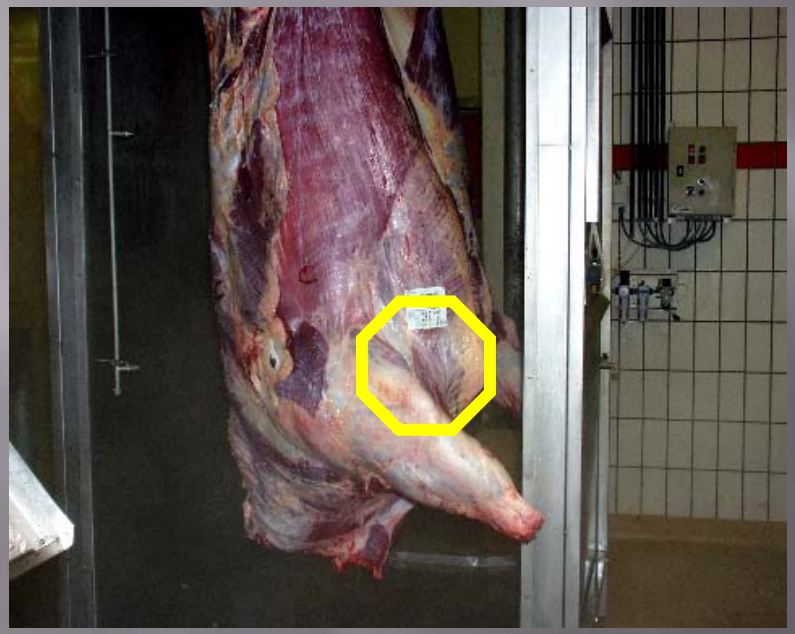
- 1° Product's code
- 2° Deboning batch number AASSJIII number

Composition of a deboning batch.



Deboning batch number (1) allows to find the SANITEL number (2) of every animal in the lot

SANITEL system



The carcass of every animal slaughtered at Viangros is identified by 4 labels showing all the necessary data for traceability.

Minced meat labelling
Only beef minced meat or mixing whit beef meat majority
Maximum 1% NaCll

- **Minced meat label**

Batch n°
1 or more countries of born
1 or more countries of fattening
Slaughtering: 1 country
Processing: 1 plant

Approval mark

- **Registration**

1° In:
- Batch n°
- Weight
- Arrival date
- Origin
- Commercial document n°

2° Out:
- Batch n°
- Departure date
- Weight
- 1 Destination
- Delivery commercial document n°

- **COMMERCIAL DOCUMENT**

N°
Place of departure
Place of arrival
Batches n°
Weight
Approval mark

TRACEABILITY OF IMPORTED BEEF

- Progressive implementation of bovine individual identification systems by third countries
- Identification of beef products by herd number
- Ensuring traceability data registration from third countries slaughterhouses to E.U. retailers

VOUS MANGEZ MÊME LES CODES-BARRES?
C'EST PLUS SÛR POUR REMONTER LA FILIÈRE.