

Private Kwaliteitssystemen balanceren met Publiek Toezicht.

June 5, 2015



FOOD GROUP



Vion Food Group



ZLTO/ NCB Development

Supervisory Board

Vion
Executive Board

Fresh pork, beef, and convenience products

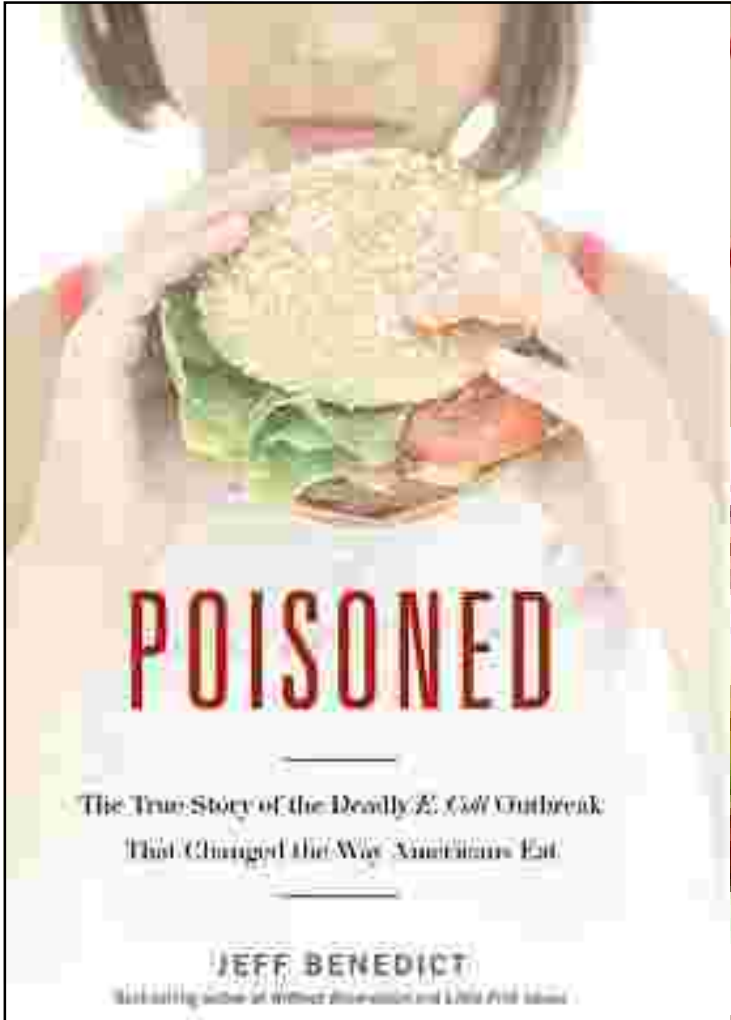
€ 7 billion annual turnover
± 15.000 employees

NL

GE

INT





PISS & RUN

HELP DE PLOFKIP
GA ZEIKEN BIJ MCDONALD'S!



ROKKER DIE!

WENT TO BURGER KING

Every **NOCKDOWN PRICE**

is at the cost of animals.



HAD IT OUR WAY

STOP ANIMAL ABUSE



Fühl dich wie ein Schwein.

Stappen Sie mit uns die Ferkelkassette über Beläugung!
These liden wie wir.



WIR HABEN AGRARINDUSTRIE SATT!

GUTES ESSEN GUTE LANDWIRTSCHAFT JETZT!

DEMO
19. JAN. 2013
11 UHR
BERLIN HBF





What are the issues?

Public health e.g.:

- Influenza
- Q-fever
- Antibiotic resistance

Food safety e.g.:

- EHEC /salmonella / listeria etc
- Toxoplasma gondii
- Antibiotic resistance ESBL
- Dioxin / Aflatoxin

Animal welfare e.g.:

- Castration
- Fast growing broilers
- Transport

Environment e.g.:

- Fine particular matter (PM10)
- Smell

Labour ethics e.g.:

- Minimal wages

Sustainability e.g.:

- Carbon footprint
- Rain forest

Market access:

- Bilateral agreement
- Certification OV



PASSION FOR BETTER FOOD

The VION menu: consumers' choice (> 100.000.000 / day)

Pigs:
NL 85%

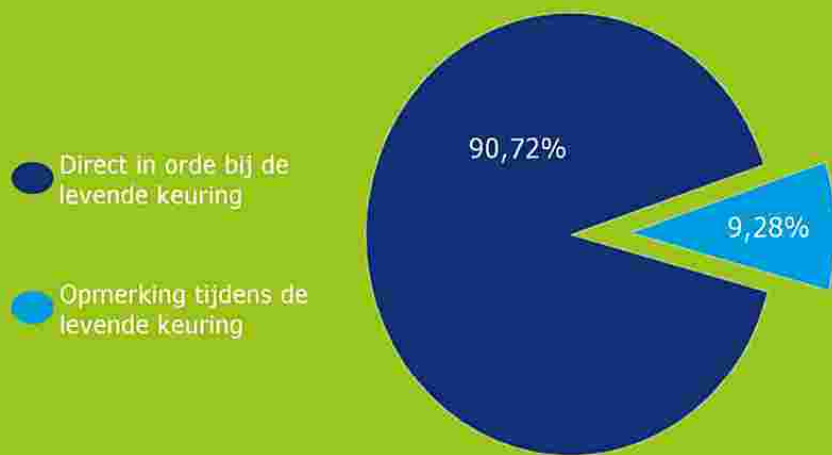
- Organic
- Welfare
- Low fat
- Low salt (bacon – 50%)
- Added vegetable proteins
- More tender
- Regular



Vierde kwartaal 2014 Vion - Levende keuring



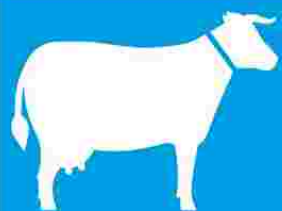
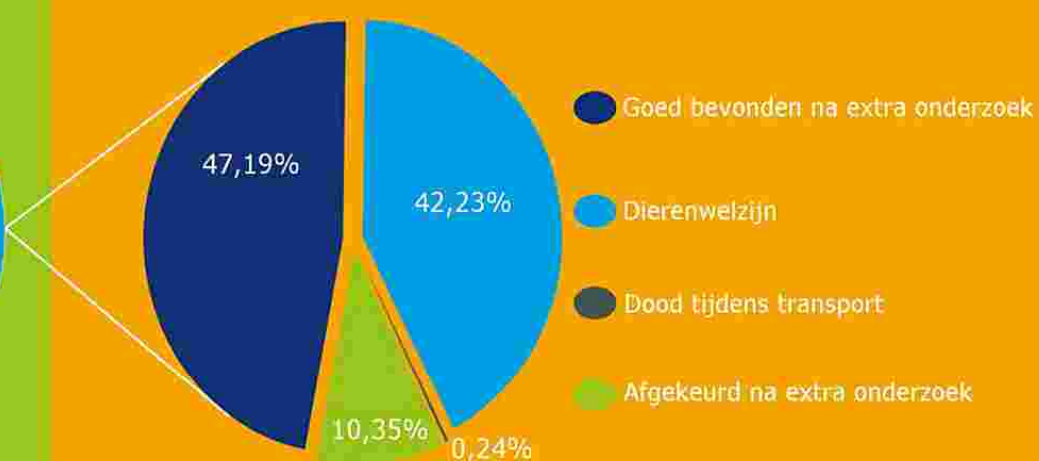
Vierde kwartaal 2014 Vion - Levende keuring



Opmerkingen levende keuring



Categorieën levende keuring



35.833
runderen per kwartaal



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PASSION FOR BETTER FOOD

Food safety and Product Integrity: the fundament of all

White Paper on Food Safety:
EU January 2000

- Responsibility (chain of) producers
- Science based
- Risk assessment and HACCP



Food Law EU 178/2002



VION Quality-Policy

- **ISO 9001**

- To assure well defined structures
- Customer orientation
- Performance standards
- Reporting & Benchmarking
- Internal Audits

- **VION HACCP standard**

- Assure common food safety level
- Highest global norms (Codex alimentarius, EU, USA, Korea, Japan)
- IFS or BRC accreditation at each site

- **Farm Assurance schemes – Good Agricultural Practice (GlobalGAP)**

- HACCP through full supply chain
- Globally benchmarked Code of Practice Systems (QS/IKB)
- **Relevant** food chain information

NEW -04-2014: INTEGRITY MODULE

- **Process Integrity**
- **Product Integrity**
- **Claim protection**

Food law EU 178/2002 Hygiene Package EU 852+853+854/2004



Responsibility of (supply chain of) producers

- Design of systems (GAPs, HACCP, Pre-Requisite-Requirements)
 - Development of procedures
 - Monitoring and verification
 - Evaluation and development of performance standards
 - Realistic compliance standards
-



Responsibility of competent authority

(based on e.g. EU 882/2004)

- Audit of HACCP:
 - Design
 - Practical application
 - Evaluation of performance

 - On a regular basis
 - Supervision
 - Certification

 - Scientifically independent verification of private procedures

 - Estimation of compliance

 - Enforcement
-



VION Hazard Analysis

■ Hazard identification:

- List of "all" hazards

■ Risk assessment:

- **Severeness x frequency of negative effects on men (disease)**
- **Contributive factor of the specific product**
- **Intended use** (incl. known unintended use and dispersion in the environment)

		Frequency (disease in men after "consumption")		
		Low	Intermediate	High
Sever-ness	Low	1	2	3
	Intermediate	2	4	6
	high	3	6	9



Food Safety / human cases

Causes of food illness in single food commodity outbreaks, 2003–2008 (CDC-Atlanta)



**Get sick of
foodborne
disease
(people / yr)**

US: 1 in 6

China: 1 in 4



Table 4. Top five pathogens causing domestically acquired foodborne illnesses resulting in death

Pathogen	Estimated annual number of deaths	90% Credible Interval	%
<i>Salmonella</i> , nontyphoidal	378	0–1,011	28
<i>Toxoplasma gondii</i>	327	200–482	24
<i>Listeria monocytogenes</i>	255	0–733	19
Norovirus	149	84–237	11
<i>Campylobacter</i> spp.	76	0–332	6
Subtotal			88





Zero tolerance

- ***Does not exist***
 - Make own plan
 - Communicate on basis of statistical relevance
 - Make comparison with legislation
 - 2073/2005: meat preparations CI < 8% of batches salmonella
 - Own standard performance < 2% of batches salmonella
 - Surprise and convince
-



Conclusions

FBO responsibility, including design of systems

Quality control principles are effective for food safety and animal welfare

Need for transparent outcome based performance indicators

Authority should use these for their supervision responsibility





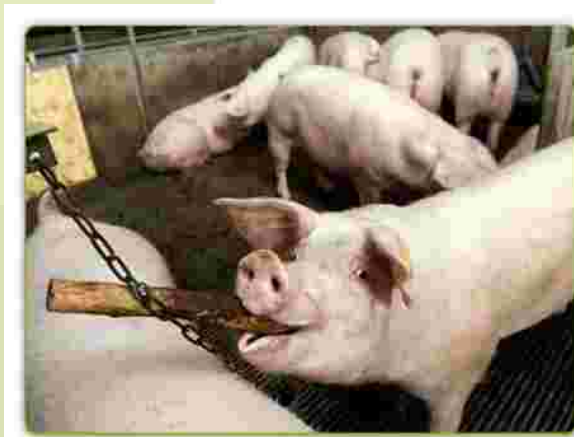
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Example: control of safety of pork (Farm <> Slaughter)

Antibiotics



No critical antibiotics
for men + prudent use



reduce stress
Slaughter hygiene

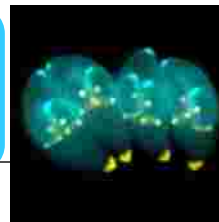


Hygiene



Biosecurity

Audit +
monitoring in blood
Toxo / Mycob avium

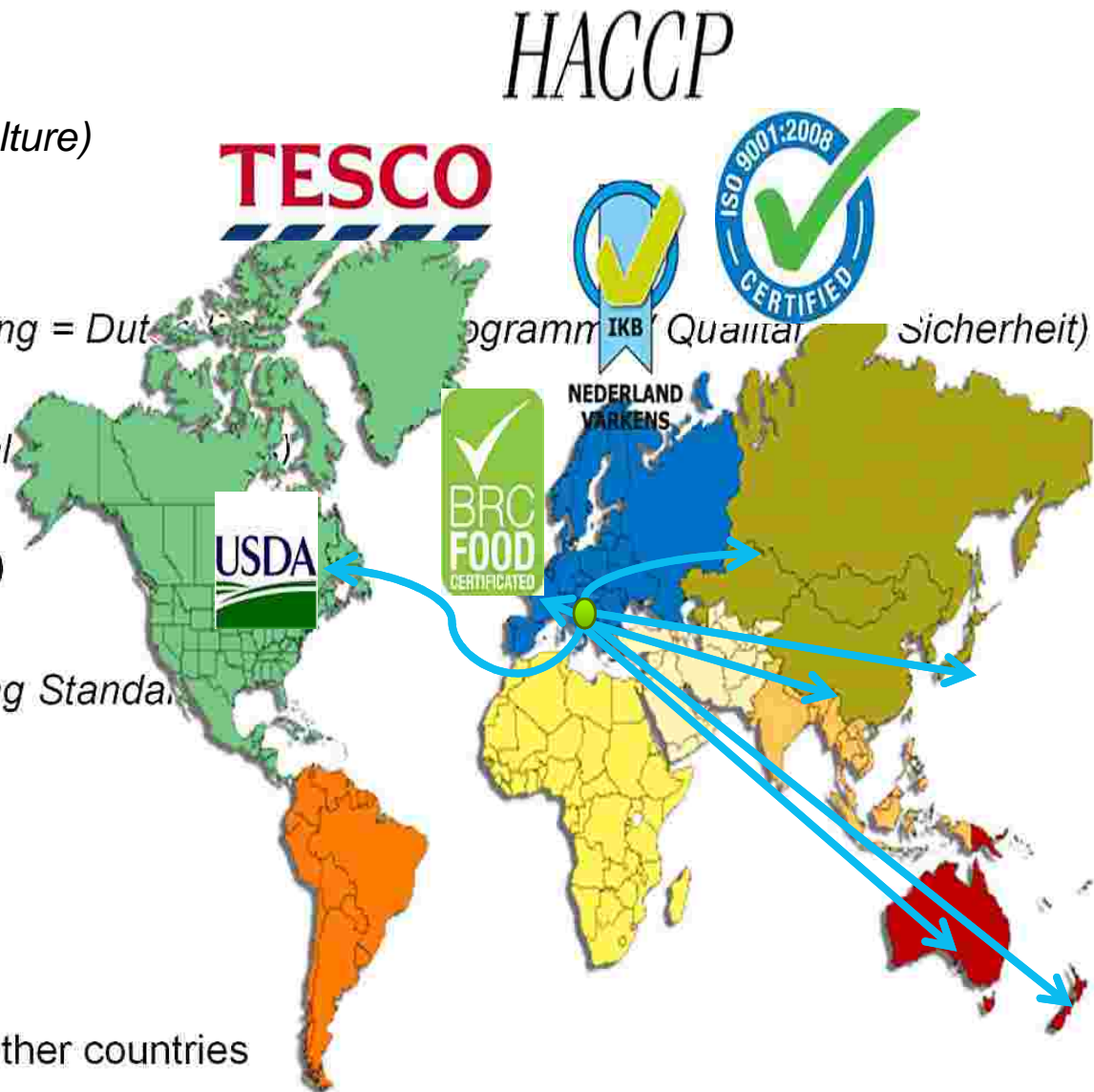


Cooling
Monitoring Sal + List
+ EHEC + ESBL



Vion meets international quality standards

- **China** approved
- **USDA** approved
(US Department of Agriculture)
- **ISO 9001/2008**
- **IKB /QS**
(Integrale Keten Beheersing = Dutch Quality Assurance Program)
- **HACCP**
(Hazard Analysis & Critical Control Points)
- **BRC, Grade A**
(British Retail Consortium)
- **TFMS, Status green**
(Tesco Food Manufacturing Standard)
- **Australia** approved
- **Japan** approved
- **Russia** approved
- **New Zealand** approved
- ... amongst several other countries





The response of NVWA after horse meat and report OvV

NVWA intervenes in HACCP standards of FBOs

No (scientific) argumentation other than “this is the authority interpretation of legislation”.

NVWA: chasing own interpretation of rules, no interest in objective measurable effect on food safety

Penalties for single issues that are disputable, and have no relation to food safety nor animal welfare....

Supervision protocols change frequently



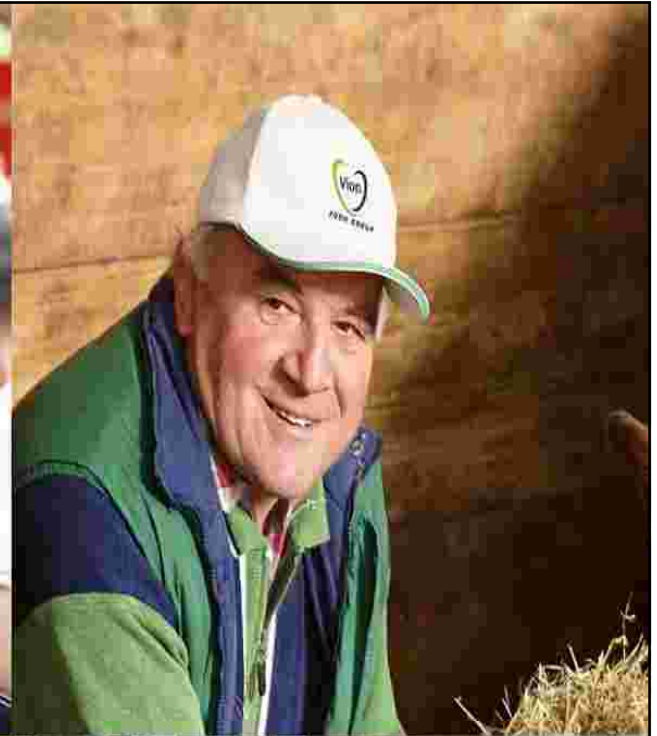
Effect for the FBO

Impossible to control privately the own HACCP standard

Standards become out of balance with international official agreements

Effective and meaningful private monitoring standards are stopped, while NVWA is not able to work professionally with the results:

- **Vegetables**
- **Fruits**
- **Meats**



Enjoy your
Food..

