

# BePork Quality Scheme

Version 01/01/2021



## **Belpork vzw**

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## **GENERAL TERMS AND CONDITIONS**

Each BePork quality label participant undertakes to observe both the European and national and regional regulations that apply to the production, transport, processing of and trade in pigs and pork.

To comply with the provisions of the Royal Decree on self-checking, mandatory notification and traceability (KB 14/11/2003), and thus guarantee food safety, traceability and animal health, the BePork participant must be certified for sector guide G-040 'Primary production' (Module C: General section and specific section on 'Pigs') or G-018 'Generic self-checking guide for abattoirs, cutting plants and processing establishments'. In order to assure the statutory requirements relating to animal welfare, the pig farmer must have a Codiplan Animal Welfare certificate.

In addition, the participant in the BePork quality label undertakes to closely observe all the additional conditions of Belpork vzw which are contained in the BePork Quality Scheme and regulations.

The definitions named in the BePork regulations also apply to the BePork Quality Scheme.

Violations of the BePork standards are divided into the following categories: NC A1 (Knock-out), A2 (Major), B (Minor) and C (Recommendation).

Various corrections and corrective measures are linked to these violations in the BePork regulations.

## **A. GENERAL**

		violation
A1+	Only carcasses, meat and/or <b>by-products</b> that comes from fattening pigs from BePork-certified participants may be commercialised as BePork.	A2
A2+	Sow meat may be sent to QS by making use of the sow module in TRACY, but not under the BePork label.	A2
A3+	Meat or <b>by-products</b> may only be commercialised under the BePork label via a chain of BePork-certified participants.	A2
A4+	If a BePork-certified link wishes to sell to a non-certified link in the production chain, then the non-certified link may not further commercialise the carcass, meat and/or <b>by-product</b> under the BePork quality label.	B
A5+	Every BePork-certified link shall have a complaints procedure. Any complaints sent or received and their follow-up shall be registered. <b>A root cause analysis shall be carried out and appropriate corrections and corrective measures must be taken.</b> The registration and handling of complaints may be on paper or in digital form. Complaints can also be made with regard to certification, inspection, etc. Complaints and their follow-up will be kept for 5 years.	B

## **B. PER LINK**

<b>SECTION I: CONDITIONS AT PIG FEED LEVEL</b>		violation
P1+	All the animal feed (mixed feeds, feed materials, additives and premixes) purchased by the pig farmer (for all types of pigs) shall come from FCA-certified producers or producers certified to equivalent standards. The receipts of all the animal feed purchased shall be kept.	A2
P2+	<p>All the animal feed purchased by the pig farmer (for all types of pigs) shall come from FCA-certified producers/traders or producers/traders certified to equivalent standards that can prove that they have purchased sustainable soy.</p> <p>The following proof is accepted by Belpork vzw:</p> <ul style="list-style-type: none"> <li>- BFA membership for Belgian members.</li> <li>- For non-(Belgian) members of BFA: A valid declaration or certificate of participation in one of the following quality standards: certified responsibly produced soy (mv-soja or CRS), RTRS, SFAP non conversion, ISCC plus and ProTerra.</li> </ul>	B
P3+	Purchase of simple feeds (ingredients) from fellow farmers is only possible if those fellow farmers have a self-checking certificate (G-040 module A and/or B 'Primary production'), Vegaplan Standard certificate, or a certificate from an equivalent system accepted by Belpork.	A2
P4+	Home-mixers who use additives or premixes shall have permission for this from the FASFC for the production of mixed feeds for the exclusive needs of the farm.	B
P5+	External, mobile mixing installations shall be FCA-certified for the production of mixed feeds.	A2

P6+	Feed destined for fattening pigs with a live weight of over 40 kg may not contain fish meal.	A2
<b>SECTION II: CONDITIONS AT PIG PRODUCTION LEVEL</b>		violation
<b>1. GENERAL STANDARDS</b>		
P7+	The (candidate) pig farmer has submitted to Belpork vzw a valid affiliation form that has been fully and correctly completed which shows that the pig farmer declares that he agrees with the contents of the BePork Quality Scheme and the accompanying regulations, and that he will respect them.	A2
P8+	A pig farm can only be certified as a BePork company if it has a certificate of self-checking in accordance with sector guide G-040 'Primary production' (Module C: General section and specific section on 'Pigs') and the Codiplan Animal Welfare.	A2
P9+	The pig farmer shall respect the current regional regulations on nutrients.	B
<b>2. EXCLUSIVITY</b>		
P10+	All the pigs present at the livestock location shall meet the standards of the BePork Quality Scheme.	A2

<b>3. HOUSING</b>		
P11+	If ventilation is fully automatic, the emergency ventilation system and alarm (on mobile phone) shall be tested at least once for every installation of a batch, with a minimum of twice a year. The time, testing method, result (whether it works or not) and the measures taken if problems are detected shall be registered on paper or in digital form.	B
P12+	There must be light in the sty for at least 8 hours a day in a day and night cycle, with a minimum light intensity of 40 lux near the pigs.	B
<b>4. ANIMAL WELFARE</b>		
P13+	A detailed euthanasia policy shall be worked out in digital form or on paper, in cooperation with the company vet, and it shall be kept at the company. It shall describe in which cases an animal must be euthanised and when the pig farmer shall contact the company vet to carry out the euthanasia. The policy may be based on the document “BePork Euthanasia Assistance” that Belpork has made available as a guide (see: <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten > Euthanasiehulp BePork).	C
<b>5. HEALTHCARE AND DISEASE PREVENTION</b>		
P14+	A contract for company support shall be entered into between the pig farmer and the company vet or veterinary practice.	A2
P15+	There is a one on one relationship with the company vet (or practice): only the company vet (or practice) may prescribe feeds medicated with antibiotics, zinc oxide (ZnO) and antibacterial agents. Only the company vet (or practice) may directly provide antimicrobial substances for a stock of 2 months at the pig farm. Only if the company vet is proven to be unavailable as a result of force majeure (i.e. (chronic) illness) may his replacement take over these tasks. The pig farmer shall be in possession of a written statement (in digital form or on paper) signed by the company vet in case of force majeure.	A2
P16+	The pig farmer shall participate in the ‘AB Register’ and to this end respect the ‘AB Register’ regulations.	A2

	<p>All the antibacterial agents, feeds medicated with antibiotics and (the use of) zinc oxide (ZnO) as well as medicated premixes shall be registered by the provider(s) in the 'AB Register' in accordance with the procedure stipulated in the 'AB Register' regulations (see: <a href="https://www.abregister.be">https://www.abregister.be</a>). This obligation applies starting from the pig farmer's certification in the BePork system.</p> <p>The pig farmer declares that he agrees with any amendments to the 'AB Register' regulations (see: <a href="https://www.abregister.be">https://www.abregister.be</a>) following a decision by the Board of Directors of vzw Belpork and its subcontractor AB Register vzw.</p>	
P17+	The pig farmer shall activate his account for the 'AB Register' via the start-up procedure as soon as he receives his login data.	A2
P18+	At frequent intervals the farmer will receive a company report that includes an analysis of the use of antibiotics at his company. The pig farmer shall check the company report in the 'AB Register' within 2 months of receipt.	A2
P19+	If the farmer receives an error report, this means that all or part of the registrations of the livestock location cannot be analysed. The specific reason for the error report is indicated in the overview table of the error report. Any necessary changes and corrections must be carried out within 1 month of receipt of the report.	A2
P20+	Companies that according to the periodical company report fall in the red or yellow zone for one or more animal categories shall discuss their company report with the company vet or his replacement. The vet shall sign the company report discussed or shall report the discussion in the register of medicinal products or in a report by the company vet (dated and signed). The latest company report must always be kept in digital form or on paper.	A2
P21+	Each BePork participant is obliged to every year (with a maximum interval of 12 months) in consultation with his company vet draw up a digital company health plan. The plan shall include an evaluation of the parameters relating to health within the company, the definition of bottlenecks, concrete action that will be taken and an evaluation of the action taken in relation to the previous plan. The company health plan will be kept (in digital form) at the company and may be presented to the inspector during an audit for inspection. Companies with a persistently too high use of antibiotics (an alert company (see: <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten > Definitie alertbedrijf)) shall draw up an additional action plan. By 31/12/2021 every company must have its first company health plan.	A2

P22+	<p>The prescription, provisions and administering of critical antibiotics with the colour code red in the formularies as drawn up by AMCRA vzw (<a href="https://formularium.amcra.be/a/3">https://formularium.amcra.be/a/3</a>) for a metaphylactic and curative treatment, are only permitted at the company if the following conditions are met:</p> <p>The disease is a bacterial affliction.</p> <p>The veterinarian has already carried out a clinical examination of the animal(s) to be treated at the company, whereby the veterinarian himself has taken appropriate samples from the animal(s) or has requested an autopsy. On the basis of the samples taken or the autopsy, a test is carried out to identify the strain of bacteria that presumably caused the infection (diagnosis).</p> <p>A laboratory antibiotics sensitivity test shall be carried out on the bacteria strain identified that presumably caused the infection. The antibiotics sensitivity test must compare the sensitivity of the bacteria strain identified to critically important antibiotics with at least 7 other, non-critically important antibiotics, which belong to at least 5 different classes of antibiotics. Use may be made of historical results of additional lab research and/or antibiotics sensitivity tests (in which several classes of antibiotics are tested) on condition that these are no more than 6 months old, they relate to the same affliction and the same group/batch of animals as the one that is now being treated. If no pure culture can be obtained of the strain of bacteria that presumably caused the infection or no standardised antibiotics-sensitivity test is available for the identified strain of bacteria or if the intended pathology does not permit any sample taking, the vet must justify the choice of critical antibiotics (colour code red) with regard to antibiotic resistance of the identified bacteria strain using up-to-date scientific data. This up-to-date scientific data must prove that the critical antibiotics are the only ones that are effective against the targeted affliction/pathogen. For each case, this motivation shall be given in a written report added to the laboratory's negative test result.</p> <p>The formulary issued by AMCRA vzw bundles the scientific knowledge available with regard to the sensitivity of the most common indications in pigs and can be used to this end.</p>	B
P23+	<p>Topdressing antimicrobial substances, directly in the feed trough, is forbidden. Due to calibration problems and in view of the importance of correctly dosing medicines, mixing antimicrobial substances into the feed at the farm with the aid of 'the mixer (the mill)' is also forbidden.</p>	A2
P24+	<p>The pig farmer shall carry out at least one drinking water analysis (at the drinking nipple) every 3 years. In case of non-conform parameters, an action plan will be drawn up and later a second analysis will be carried out for these parameters to prove conformity. The conditions</p>	A2



	for the drinking water analysis to be carried out under BePork are described in the 'drinking water analysis procedure' which is an integral part of the BePork Quality Scheme. For the internal procedure, please refer to <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten > Procedure <a href="#">drinkwateranalyse</a> .	
P25+	A pest control plan must be present at the company. This will comprise at least a floor plan of the company with the registration of the position (indication of the numbered baits), the name of the product used and the status (touched or untouched) of the baits. The correct follow-up data must be stated (at least twice a year). Only certified pest control substances may be used.	B
P26+	Each BePork participant is obliged to participate in the <i>Salmonella</i> Monitoring organised by Belpork vzw. The bacteriological <i>Salmonella</i> analysis is carried out on lymph nodes collected at the abattoir.	A2
<b>6. TRANSPORT OF LIVE ANIMALS</b>		
P27+	The commercial transport by third parties of live pigs to (candidate) BePork pig companies and to BePork or QS certified abattoirs shall occur by BePork or equivalent (e.g. QS) certified transporters who are registered with Belpork vzw in the TRACY system.	A2
P28+	In case of transport by animals by the pig farmer himself, the pig farmer shall fulfil the definition of own transport (see: <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten > Beslissingsboom eigen vervoer commercieel vervoer) and shall report this in writing (by e-mail or post) to the secretariat of Belpork vzw and transport shall occur in accordance with the standards described in sector guide G-040-C (General Conditions, section 1.8) and Codiplan Animal Welfare.	A2
P29+	In case of transport by an external, certified transporter, the livestock farmer himself will as far as possible provide the necessary assistance during loading so that the driver and/or his co-driver do not have to enter the pens during loading. In turn, persons from the pig farm will not enter the loading area or the cab of the transport vehicle.	C
<b>7. RESIDUE STATUS</b>		

p30+	<p>Companies that are awarded an H, N1 or N2 status by the FASFC shall immediately report this to Belpork vzw, shall confirm this in writing (by registered mail) and shall be temporarily excluded.</p> <p>Before being allowed to deliver again within the system, the H status must be revoked. A new, BePork audit with a positive result must then be carried out. The livestock farmer himself shall take the initiative for this new BePork audit, by providing the manager of the specifications with proof that the H status has been revoked.</p>	A1
p31+	<p>A company with an M1, M2 or R status awarded by the FASFC shall immediately report this to Belpork vzw, shall confirm this in writing (by e-mail or registered mail) and shall not qualify for delivering BePork pigs as long as it continues to have an R status.</p>	A1
<b>8. SUSTAINABILITY MONITOR</b>		
p32+	<p>The pig farmer shall indicate in the 'sustainability monitor' checklist which sustainability initiatives he takes at the company and has collected the proof requested for this (see: <a href="http://www.belpork.be">http://www.belpork.be</a> &gt; BePork &gt; Documenten &gt; Duurzaamheidsmonitor).</p>	C

<b>SECTION III: CONDITIONS AT PIGLET AND SOW FARM LEVEL</b>		violation
<b>1. HOUSING AND ANIMAL WELFARE</b>		
P33+	Any reduction of the canines may only occur by means of grinding and only if absolutely necessary (this is if the udders of the sows and ears or tails of the pigs are injured as a result of not grinding the canines and only when it has been checked whether a change in operations could prevent or resolve these problems).	B
P34+	If piglets are surgically castrated, anaesthesia and pain relief shall be applied.	A2
<b>2. SUPPLIER OF PIGLETS</b>		
P35+	If piglets are purchased, the piglets shall come from BePork-certified companies or companies certified to equivalent standards (e.g. QS, IKB Varken, IKB Nederland Varken, Danish Product Standard, etc.).	A2
<b>3. IMPORT CONDITIONS FOR PIGLETS</b>		
P36+	The transport may only occur directly from a single foreign company to a single Belgian company, without passing via a dealer and/or a point of collection. Belgian breeders who buy foreign piglets have a one on one relationship with a foreign sow company. Each BePork fattening pig company may have fattening pigs present from a maximum of 2 non-Belgian companies.	B
P37+	Imported piglets may only come from companies with a quality system certified by QS (IKB Nederland, Danish Product Standard). The purchasing BePork-certified company must be able to present proof of the piglet supplier's certificate.	A2

<b>SECTION IV: CONDITIONS AT FATTENING PIG PRODUCTION LEVEL</b>		violation
<b>1. FOLLOW-UP PERIOD</b>		
P38+	<p>During the last three months before the slaughter date (i.e. after the battery period at a weight of +/-30 kg, an age of +/- 10 weeks), the fattening pigs shall remain at the same BePork livestock location with the following two exceptions:</p> <ul style="list-style-type: none"> <li>- If the fattening pigs are slaughtered at an age of more than 6 months, the pigs shall remain at the same BePork livestock location for at least 4 months before slaughter.</li> <li>- If the pigs are slaughtered at an age younger than 6 months at a weight under 80 kg, then the animals shall be kept at the same livestock location from birth to slaughter.</li> </ul>	A2
<b>2. USE OF VETERINARY MEDICINES</b>		
P39+	In case of individual treatment, the fattening pig must be marked in a clearly visible way until the withdrawal period has expired.	A2
<b>3. HEALTHCARE AND DISEASE PREVENTION</b>		
P40+	If a needle breaks during a treatment, the pig farmer must register the Sanitel number of the animal and mark the fattening pig from the time that the needle breaks until it leaves for the abattoir. On delivery of the animal, this information must be passed on to the abattoir and the animal in question must be kept apart on arrival at the abattoir.	A2
P41+	It is compulsory to use needles that can be picked up by a metal detector.	A2

P42+	The slaughter and inspection data must be available at the livestock location (in digital form or on paper) and must remain at the company for at least one year after delivery. If no data could be collected at the abattoir due to circumstances, the pig farmer must be able to present a document from the abattoir motivating why there is no slaughter and inspection data.	A2
P43+	The slaughter and inspection data must contain at least the following information: number of animals, hot slaughter weight, classification, stomach content data, pneumonia injuries (3 codes), pleurisy (2 codes), liver disorders (3 codes), number of rejects + reason.	B
<b>4. FASTING</b>		
P44+	The fattening pigs must undergo fasting for at least 12 hours before transport to the abattoir. If the abattoir observes any problems (visual inspection of the stomachs) the necessary corrective measures will be taken.	B
<b>5. TRACEABILITY</b>		
P45+	For every delivery of <b>BePork fattening pigs</b> to the (domestic or foreign) abattoir that leaves from the pig farm, a departure slip shall be drawn up by the pig farmer, regardless of the capacity of the client.	A2

SECTION V: CONDITIONS AT COMMERCIAL TRANSPORT LEVEL		violation
<b>1. GENERAL CONDITIONS</b>		
T1+	<p>The commercial transport of live pigs to BePork pig farms or of BePork fattening pigs to a BePork-certified abattoir must be performed by approved carriers registered at Belpork vzw in the TRACY system. In order to be registered in the TRACY system every carrier must have the documents below and submit a copy of these to the Belpork vzw secretariat (by means of e-mail or post). Any change has to be reported immediately. Belpork has the most up-to-date data at all times.</p> <ul style="list-style-type: none"> <li>- 'Carrier permit' (= FASFC transport company authorisation) → issued by local PCUs [Provincial Control Units].</li> <li>- 'Competence certificate for animal drivers and handlers/attendants (= Professional Animal Transport Certificate) of <u>every</u> driver and active co-driver working in the transport company and active in pig transport → issued by DGZ (Flanders) and CER Groupe (Wallonia).</li> <li>- 'Road-transport registration' For every means of transport used for transporting pigs the fully completed and up-to-date 'Road-transport registration' document is present at the Belpork vzw secretariat.</li> </ul> <p>The transport of fattening pigs from a BePork-accredited pig farm to a QS-certified slaughterhouse must also be performed by approved carriers registered at Belpork vzw in the TRACY system.</p> <p>Foreign transport companies taking live pigs to BePork pig farms or BePork fattening pigs to a BePork-certified abattoir also must be registered in the TRACY system.</p>	A2
T2+	<p>A foreign transport company delivering piglets to BePork pig farms or BePork fattening pigs to a BePork-approved abattoir must have a certificate according to a QS-approved quality system (e.g. QS certificate). A copy of the certificate is sent on to the Belpork vzw secretariat. Belpork always has a copy of the most up-to-date certificate.</p>	A2

T3+	During transport the animals always have to be accompanied by correctly completed transport documents and departure documents, unless these were drawn up in digital form. A record of all transports is also kept at the registered office (transport record). This record can be kept on paper (keeping of transport documents (white part)) or in digital form.	A2
T4+	In case of cross-border transport the animals have to be accompanied by a health certificate. This health certificate is kept by the receiver with the transport register.	A2
T5+	A procedure on animal welfare focussing on driving behaviour, corrective measures in extreme weather conditions (< 5°C or > 32°C outside temperature), a loading and unloading procedure and an emergency procedure for transport delays are present in every means of transport and are complied with. At the registered office a version is also kept in digital form or on paper. This procedure may be an in-house document, but must contain at least the data as stated in the document drawn up by Belpork vzw (available on <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten).	B
T6+	The periodic assessment by the abattoir of the transport and/or drivers and the corrective measures taken are recorded and kept for 5 years by the transport company.	B
T7+	On arrival, the driver passes on all incident/non-conformity findings (e.g. broken needles) from the breeder or the fattening pig farmer to the fattening pig farmer or the abattoir respectively.	B
T8+	Non-conformities/incidents occurring while travelling or during loading or unloading, including the corrective measures taken, are reported to the unloading site and to the registered office. These non-conformities (including any corrective measures taken) are recorded on paper or in digital form and kept at the registered office (may be combined with the complaints record and the periodic inspection file from the abattoir).	B
<b>2. MEANS OF TRANSPORT REQUIREMENTS</b>		

T9+	<p>The means of transport has to be designed, used and maintained in such a way that the animals are safeguarded from pain and injuries and that it offers protection from changing or extreme weather conditions. (QS)</p> <p>The means of transport complies with the legal requirements and at least with the following criteria: non-skid tailboard (and -floor) with or without a lift, protected with closed panels, sufficient ventilation and lighting (so that animals can easily be examined during transport), sound-absorbing materials on the inside, a non-skid floor or bedding on the floor, sufficiently strong partitions. If the tailboard is used as a loading/unloading ramp, the ramp angle is &lt; 20°; in case of a ramp angle of &gt; 10° a system is provided for having the animals walk into and out of the vehicle without risk (e.g. cross-bars).</p>	B
T10+	The vehicle must have a clearly visible mark indicating the presence of live animals.	A2
<b>3. TRANSPORT METHOD</b>		
<b>3.1. GENERAL</b>		
T11+	Only animals identified before transport in accordance with the legislation can be carried. In case of problems this is also reported to the responsible livestock farmer/dealer by means of the complaints procedure. In case of identification of slaughter pigs with the aid of a tattoo hammer, it must not be used as a goad and a maximum of 2 tattoo hammer marks are applied (one on each flank).	A2
T12+	The animals have to leave for their destination as soon as possible after loading (no unnecessary delays).	B
T13+	The pig-transport journey time has to be as short as possible (max. 8 hours).	B
T14+	Transshipping the animals to another vehicle on the public road is prohibited, except in case of force majeure (breakdown, accident, etc.).	A2
<b>3.2. LOADING/UNLOADING PIGS</b>		



T15+	<p>During loading/unloading pigs the carrier has to ensure the following criteria:</p> <ul style="list-style-type: none"> <li>- The driver puts on clean clothes at the start of every transport.</li> <li>- The driver does not enter the sties during loading and unloading. If exceptional access to the sties is necessary, the driver will wear the company overalls and boots.</li> <li>- Individuals belonging to the pig farm do not enter the loading space or cabin of the transport vehicle.</li> <li>- The driver has to avoid all contact with the surroundings of the loading/unloading site as far as possible.</li> <li>- The driver uses transport-appropriate driving boards during loading/unloading. If the driver or co-driver has to exceptionally enter the sties, the loading/unloading site's driving boards are to be used.</li> <li>- The loading/unloading occurs calmly and in small groups; the size of the groups on loading is attuned to the pen size of the lorry.</li> <li>- During loading/unloading, the pigs have to walk from dark to light, without it being unnaturally blinding for the animals.</li> </ul>	B
T16+	<p>Injured, physiologically weak and sick pigs must not be loaded.</p> <p>This includes:</p> <ul style="list-style-type: none"> <li>- Animals that cannot walk independently or move without pain.</li> <li>- Animals with severe open wounds or a prolapse (= dark-red mass protruding from anus or vagina).</li> <li>- Recently born animals with a navel that has not yet healed completely.</li> <li>- Pregnant animals with a gestation period of <math>\geq 90\%</math> or animals who gave birth in the previous week.</li> <li>- Piglets that are less than three weeks old.</li> </ul> <p>Fitness for transport is checked before departure and is the responsibility of the livestock farmer and driver.</p>	A1
T17+	<p>Goading devices are used in such a way that they do not cause pain or harm to the animals.</p>	A1
T18+	<p>Lorries with more than one loading platform have to be equipped with a lift which must be used during loading/unloading pigs if no loading/unloading ramp is available. In using the lift it must not be overfilled and it can only be started when all animals are completely in the lift. The lift and levels have to be provided with full security fences to prevent falling or escaping.</p>	A1

T19+	If piglets/pigs from various herds are being loaded onto the same lorry, they have to be loaded into separate pens.	B
T20+	It is recommended that piglets/pigs from group pens be kept together in the lorry and not mixed with piglets/pigs from other pens. ( <i>Recommendation</i> )	C
T21+	In accordance with the legislation, the following animals are transported separately: adult breeding boars, sexually mature male and female animals.	B
T22+	All pigs must at least be able to lie down at the same time and be able to stand in their natural position. The minimum surface of 0.50 m <sup>2</sup> /110 kg during transport has to be complied with.	A1
<b>3.3. HANDLING LIVE ANIMALS</b>		
T23+	Electric goads are prohibited before, during and after transport.	A1
T24+	The use of pharmaceutical tranquillisers is prohibited.	B
T25+	It is prohibited to treat the animals in any way which causes unnecessary pain or suffering (e.g. hitting, kicking, exerting pressure on sensitive body parts, using sharp objects, lifting or pulling certain extremities such as head/tail/ears etc.).	A1
<b>4. CLEANING AND DISINFECTING THE MEANS OF TRANSPORT</b>		
T26+	The carrier has a C&D procedure for cleaning and disinfecting the means of transport and a C&D validation procedure (consisting of a visual cleaning check after C&D). In case of an in-house approved installation: also a mass balance of disinfectant agents intended for vehicle disinfection (virucide action). A C&D procedure on paper has to be present in every vehicle (e.g. C&D schedule). A version of the C&D procedure is available on paper or in digital form at the registered office. This procedure can be a document drawn up by the	B

	company as such, but it has to contain at least the data stated in the document drawn up by Belpork vzw (available on <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten).	
T27+	<p>After unloading the animals, the lorry has to be thoroughly cleaned and disinfected in accordance with the valid legislation (EU).</p> <p>The cleaning and disinfection of the means of transport (date, place, executor, disinfectant used and receipt if an approved third-party installation was used) is recorded in the C&amp;D record. The registered office keeps full C&amp;D records for 5 years (EU, QS).</p>	A2

SECTION VI: CONDITIONS AT ABATTOIR LEVEL		violation
<b>1. GENERAL</b>		
S1+	The abattoir shall have a valid Febev <sup>Plus</sup> certificate.	A2
S2+	Each BePork participant is obliged to participate in the <i>Salmonella</i> Monitoring organised by Belpork vzw. The bacteriological <i>Salmonella</i> analysis is carried out on lymph nodes collected at the abattoir in accordance with the applicable protocol.	A2
<b>2. ARRIVAL / UNLOADING</b>		
S3+	<p>On arrival at the abattoir, a resting period of minimum 1 hour and maximum 4 hours shall be observed, whereby 2 hours is the optimum resting period.</p> <p>At temperatures higher than 25°C, the fattening pigs may be slaughtered immediately.</p> <p>In case of stress due to heat or cold (ambient temperature in the sty higher than 25°C or lower than 5°C), the abattoir shall decide to immediately slaughter the fattening pigs or to proceed with an adapted, so a longer, waiting period with special measures (such as spraying water in the waiting area to cool the animals). Spraying water is obligatory starting at a sty temperature of 25°C.</p>	B
S4+	The noise level in the waiting area shall be registered and may not exceed 85 dB (the average of triangulation). If this peak is exceeded, an action plan with corrective measures is required (recommendation).	C
S5+	The abattoir's periodic assessment of the transport and/or the drivers is passed on to the transport company. No more than 2 tattoo brands may be applied (one on each flank).	B

<b>3. DRIVING</b>		
S6+	<p>BePork pigs shall be driven in small groups. When driving to the anaesthesia, the use of electric goading devices is forbidden, except during the last few metres of the drive towards anaesthesia on adult pigs that refuse to move, and only on condition that the pigs have the space in front of them to move. The shocks may not last longer than one second, shall be sufficiently spread and may only be applied on the muscles of the hind legs. If the animals do not react, the shocks may not be repeatedly applied.</p> <p>However, it is recommended not to use any electric goading devices (except automatic flaps).</p>	A1
S7+	<p>Electric goading devices shall be stored in a locked cupboard and will only be taken out if necessary (in accordance with standard S6) and will be locked back in the cupboard after use.</p>	A1
S8+	<p>Goading devices shall be used in a way that does not hurt or harm the animals.</p>	A1
<b>4. HYGIENE STATUS</b>		
S9+	<p>The fattening pigs shall have fasted for at least 12 hours before transport to the abattoir.</p> <p>At least 10% of the stomachs will be subject to a visual inspection in the slaughter line.</p> <p>If problems are observed during slaughter, the abattoir shall pass on these observations to the pig farmer and ask him to take the necessary corrective measures to prevent this reoccurring in the future. The abattoir shall further follow up the corrections and corrective measures within the internal procedures.</p>	B
S10+	<p>The slaughter and inspection data shall be passed on to the pig farmer. If no data could be collected at the abattoir due to circumstances, the abattoir shall present a document to the pig farmer motivating why there is no slaughter and inspection data. If the fattening pigs are</p>	A2

	sold to the abattoir via a dealer and the dealer becomes the owner of the animals, the slaughter and inspection data shall also be passed on to the pig farmer.	
S11+	The slaughter and inspection data shall contain at least the following information: number of animals, hot slaughter weight, classification, stomach content data, pneumonia injuries (3 codes), pleurisy (2 codes), liver disorders (3 codes), number of inspections + reason.	B
<b>5. TEMPERATURE</b>		
S12+	24 hours after the slaughter, the core temperature of the carcass <a href="#">measured deep in the ham</a> , may not exceed 7°C.	A1
<b>6. TRACEABILITY</b>		
S13+	On delivery to the abattoir, BePork fattening pigs shall always be unloaded, stalled and slaughtered in groups per livestock location.	A2
S14+	Only BePork fattening pigs that are accompanied by a departure slip may be slaughtered as BePork fattening pigs.	A2
S15+	It is not permitted to mix BePork carcasses <a href="#">or by-products</a> with other carcasses or by-products within one and the same BePork batch.	A2
S16+	At the abattoir batches may be compiled, departing from the individual livestock location identification. <a href="#">The knock codes that are part of the lot must be stated on the certificate that is issued to the customer.</a>	A2
S17+	To follow the traceability and batch identification of BePork pork <a href="#">or by-products</a> from the abattoir to the next link in the chain, a certificate shall be drawn up for each delivery. The next link could be a BePork cutting plant, a domestic participant in a label that builds on BePork or a foreign recipient.	A2

	<p>A recognised abattoir shall deliver BePork batches with a specimen certificate to the next link in the chain if the latter has not (yet) been recognised (is in the process of joining). An abattoir that is in the process of joining shall also make use of specimen certificates.</p> <p>For the export of BePork carcasses, cuts, pork and by-products from a recognised BePork abattoir to a German Q&amp;S-certified recipient, an original certificate shall be drawn up.</p> <p>The abattoir shall draw up the certificate completely and correctly using the online application 'TRACY'.</p> <p><a href="#">The draw up of the certificate for by-products starts from 04/01/2021.</a></p>	
S18+	If one batch has various destinations, an original certificate shall be drawn up for each destination.	A2
S19+	When trading and transporting BePork pork <a href="#">or by-products</a> , the accompanying transport document and invoice shall state that it concerns BePork pork or by-products.	A2

<b>SECTION VII: CONDITIONS AT CUTTING PLANT LEVEL</b>		violation
<b>1. GENERAL</b>		
U1+	The cutting plant shall have a valid Febev <sup>Plus</sup> certificate.	A1
<b>2. TEMPERATURE</b>		
U2+	24 hours after the slaughter, the core temperature of the carcass <a href="#">measured deep in the ham</a> , may not exceed 7°C.	A1
<b>3. TRACEABILITY</b>		
U3+	Cutting shall occur grouped in time or in separate spaces per livestock location or per BePork batch. <a href="#">The BePork batch shall be defined by the abattoir.</a>	A2
U4+	At the end of the cutting, the label shall clearly legibly state the corresponding lot, certificate or delivery slip number on the packaging or on the meat.	A2
U5+	When trading in and transporting BePork pork <a href="#">or by-products</a> , the accompanying transport document and invoice shall state that it concerns BePork pork or by-products.	A2
U6+	To follow the traceability and batch identification of BePork pork or <a href="#">by-products</a> from the cutting plant to the next link in the chain, a delivery slip shall be drawn up for each delivery. The next link could be a domestic recipient that buys BePork meat or by-products, a domestic participant in a label that builds on BePork or a foreign recipient.	A2



	<p>A recognised cutting plant shall deliver BePork batches with a specimen delivery slip to the next link in the chain if the latter is not yet recognised (in the process of joining). A cutting plant that is in the process of joining shall also make use of specimen delivery slips.</p> <p>For the export of BePork pork or by-products from a recognised BePork cutting plant to a German QS-certified recipient, an original delivery slip shall be drawn up on the basis of an original certificate.</p> <p>The cutting plant shall draw up the delivery slip completely and correctly using the online application 'TRACY'.</p> <p><a href="#">The draw up of the delivery slip for by-products starts from 04/01/2021.</a></p>	
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