

# BePork Welfare Quality Manual

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## **Belpork vzw**

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## GENERAL CONDITIONS

Each participant in the BePork Welfare (BW) quality manual undertakes to observe both the European, the national and regional regulations that apply to the production, transport, processing and selling of pigs and pork.

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

The participant in the BePork Welfare quality label shall closely observe all the additional conditions of Belpork vzw contained in the BePork Welfare quality manual and BePork regulations.

The definitions given in the BePork regulations also apply for the BePork Welfare quality manual.

Violations of the standards are divided into the categories NC A1 (Knock out), A2 (Major), B (Minor) and C (Recommendation), to which various corrections and corrective measures are attached in the BePork regulations.

## A. GENERAL

		violation
BW A1	Only carcasses meat and/or by-products that come from fattening pigs from participants with BePork Welfare certification may be commercialised as BW.	A2
BW A2	Only meat or by-products bearing the BW label may be commercialised via a succession of BW-certified participants.	A2
BW A3	If a BW-certified link wishes to sell to a non-certified link in the production chain, then the carcass, meat and/or by-product may not be further commercialised under the BW quality label by the non-certified link.	B
BW A4	<p>The company manager shall evaluate, develop and constantly improve the company's animal welfare policy. This at least means:</p> <ul style="list-style-type: none"> <li>• An evaluation to check whether the company meets all the standards for the initial audit and then once a calendar year in collaboration with the company vet.</li> <li>• An action plan containing corrective and preventive measures.</li> <li>• Determining that the measures can be measured.</li> <li>• An assessment of the measures' effectiveness.</li> </ul> <p>The evaluation and composition of an action plan may be part of the company health plan.</p>	B
BW A5	A company can only be certified as a BW company if it has a BePork certificate.	A2

## B. PER LINK

### B.1. PRIMARY PRODUCTION

SECTION I: CONDITIONS RELATING TO PIG FEED		violation
BW1 P1	Starting from the age of 14 days, suckling piglets are given some solids (dry feed or mash). This will fulfil the suckling piglets' natural need to copy the behaviour of the sow. The suckling piglets will grow faster and have fewer (intestinal) problems during weaning.	A2
BW1 P2	Feed rich in fibres (raw-fibre pellet (10-14% crude fibre or min. 340 g/kg other organic matter), straw, hay or alfalfa) is given in function of the condition of the pregnant sow. High-fibre feed contributes to healthy digestion and feeling satisfied.	A2
BW1 P3	In pens with 40 or more gilts, sows or fattening pigs, roughage (straw/hay/lucerne/...) is provided. The roughage must be available for the greater part of the day so that their natural need to look for food extensively and for long periods of time is met.	A2
BW1 P4	In case of trough feeding (mash or dry feed), all the weaned piglets must be able to eat at the same time. The available width for eating at the trough is at least 18 cm per weaned piglet.	B
BW1 P5	If sows (dry and pregnant) are fed using a trough, the sows are protected with partitions above the trough whilst eating so that a dominant sow cannot occupy two places.	A2
BW1 P6	In case of trough feeding (mash or dry feed), all the sows must be able to eat at the same time. The available width for eating at the trough is at least 30 cm per sow.	B
BW1 P7	In case of trough feeding (mash or dry feed), all the fattening pigs must be able to eat at the same time. The available width for eating at the trough is at least 30 cm per fattening pig.	B
BW1 P8	In case of ad libitum (free) feeding, there is at least one place to eat per 8 weaned piglets. It is guaranteed that all the weaned piglets can eat sufficiently by eating day and night.	B
BW1 P9	In an ad libitum (free) feed system for the weaned piglets, each place to eat must be 18 cm wide.	B
BW1 P10	In case of ad libitum (free) feeding, there is at least one place to eat per 12 sows. It is guaranteed that all the sows can eat sufficiently by eating day and night.	B
BW1 P11	In an ad libitum (free) feed system for the sows, each place to eat must be 30 cm wide.	B

BW1 P12	In case of ad libitum (free) feeding for the fattening pigs, there is at least one place to eat per 12 fattening pigs. In new and/or renovated pens, but in any case by no later than 01/01/2025, there must be one place to eat per 8 fattening pigs. It must be guaranteed that all the fattening pigs can eat sufficiently by eating day and night.	B
BW1 P13	In an ad libitum (free) feed system for the fattening pigs, each place to eat must be 30 cm wide.	B
BW1 P14	Ad libitum (free) feeding is recommended for weaned piglets, rather than feeding with portions.	C
<b>SECTION II: CONDITIONS RELATING TO DRINKING WATER</b>		violation
BW1 P15	Depending on the chemical composition of the water, the water will be treated in advance, for example by acidifying or disinfecting, in consultation with the company support vet. Acidifying the water can contribute to the water's digestion and palatability, in addition to the bacteriostatic/bactericide effect. Disinfecting the water may reduce the bacteriological load.	A2
BW1 P16	The pig producer will have the drinking water (at the nipple drinker) tested at least once a year for each water source. The analysis must show that the drinking water is of a sufficient quality for the pigs since it meets the standard. If there are non-compliant parameters, an action plan of corrective measures must be drawn up and afterwards a new analysis will be carried out for those parameters to show that they are now conform. The conditions for the analysis of the drinking water are described in the 'procedure for analysis of drinking water in relation to animal welfare' which are an integral part of the BW quality manual. For the procedure please refer to <a href="http://www.belpork.be">http://www.belpork.be</a> > BePork > Documenten > Procedure drinkwateranalyse dierenwelzijn.	A2
BW1 P17	There is at least 1 exclusive place to drink per 12 weaned piglets. If feeding occurs with wet mixes, 1 exclusive nipple drinker suffices per 24 weaned piglets.	B
BW1 P18	There is at least 1 exclusive place to drink per 12 sows. If feeding occurs with wet mixes, 1 exclusive nipple drinker suffices per 24 sows.	B
BW1 P19	There is at least 1 exclusive place to drink per 12 fattening pigs. If feeding occurs with wet mixes, 1 exclusive nipple drinker suffices per 24 fattening pigs.	B
BW1 P20	The optimum water flowrate for unweaned piglets (> 5 kg) is 0.3-0.5 l/min, for weaned piglets (> 10 kg) is 0.5-0.8 l/min, for fattening pigs is 1-1.5 l/min, for pregnant sows is 1-2.2 l/min, for nursing sows is 2-4 l/min and for boars is 1-2.2 l/min.	C
BW1 P21	Places to drink that are available at the feeding area are not accepted as exclusive places to drink but only as extra ones, in addition to the places to drink away from the feeding area.	C

	<p>There are exceptions in the following cases:</p> <ul style="list-style-type: none"> <li>• The places to drink above the trough can be used as exclusive drinking places if the feed is rationed and the number of animals is less or equal to the number of feeding spots (in accordance with the available width for eating).</li> <li>• A trough used for rationed feeding, that in between feeding times is filled with clean, clear water, can be considered as an exclusive place to drink if the number of animals is less or equal to the number of feeding spots.</li> </ul>	
BW1 P22	If sows are kept individually, the trough may be used to provide both feed and water. The feed must be given in rations and the drinking water shall be available immediately after the feed is eaten.	C
<b>SECTION III: CONDITIONS RELATING TO PIGLETS</b>		
BW1 P23	If piglets are purchased, they come from BW-certified farms.	A2
<b>SECTION IV: CONDITIONS RELATING TO BIOSAFETY</b>		
BW1 P24	<p>The company has a hygiene plan specifically for the company which systematically indicates which hygiene measures are taken to guarantee good hygiene at the company. The hygiene plan will comprise at least:</p> <ul style="list-style-type: none"> <li>• A floorplan of the company.</li> <li>• The origin of the feed and the place where it is stored indicated on the company floorplan. When determining the origin of the feed, a distinction must be made between feed that comes from own production, a fellow farmer or from a feed company.</li> <li>• The origin and quality of the water (both water for drinking and cleaning).</li> <li>• An indication of the clean (zone with limited access where the animals live) and dirty (freely accessible zone) zones on the company floorplan. It is recommended that the clean and dirty zones be kept strictly separate. If it is not possible to strictly separate them, the way to work with biosafety measures is indicated.</li> </ul>	A2



	<ul style="list-style-type: none"> <li>A procedure for cleaning and disinfecting the sties. For each product, at least a technical data sheet (stating the concentration, the application time and the application temperature) and the safety data sheet (with information about the risks of a product and recommendations for its safe use) will be kept.</li> </ul>	
BW1 P25	Access to the clean zone of the company for employees, suppliers and visitors must occur via a hygiene sluice where clothing and footwear is changed and hands are washed to avoid germs being transferred. The hygiene sluice will at least meet the statutory requirements. It is recommended that the hygiene sluice be equipped with a shower so that the company clothing can be donned after taking a shower.	A2
SECTION V: CONDITIONS RELATING TO ANIMAL HEALTH		
BW1 P26	<p>A detailed euthanasia policy will be drawn up, in digital form or on paper, in collaboration with the company support vet, which will be kept at the company. It states in which cases an animal must be euthanised and in which situations the pig producer must contact the company support vet to carry out euthanasia. The following document should be referred to for this: "BePork's Guide to Euthanasia" that Belpork vzw offers as a guide (see: <a href="http://www.belpork.be">http://www.belpork.be</a> &gt; BePork &gt; Documenten &gt; Euthanasiehulp BePork).</p> <p>The euthanasia policy will be evaluated at least once a year with the company support vet.</p>	A2
BW1 P27	<p>The figures relating to the euthanasia carried out at the company will be clearly registered in percentages per month and per cohort and for each category of animal (farrowing pen piglets – weaned piglets – sows – fattening pigs) and they will be kept at the company for a minimum of 5 years. The participants are completely free to choose how they register these figures: using a computer program, a written document, a company register (fattening pigs), a standard form drawn up by Belpork, etc.</p> <p>The euthanasia figures must be evaluated at least once a year together with the company support vet. To aid with interpreting the company results, the results at population level may be used as a guide. The position of the individual company in the population can be assessed. The data is made available by Belpork vzw.</p>	A2

	In case of structural causes <sup>1</sup> for euthanasia, the pig producer will draw up an action plan in consultation with the company support vet to minimise these causes and reduce the percentage of animals that are euthanised.	
BW1 P28	<p>The company mortality figures are clearly registered <b>in percentages</b> per month or per cohort and for each category of animal (farrowing pen piglets - weaned piglets – sows – fattening pigs) and they are kept at the company for a period of at least 5 years. The participants are completely free to choose how they register these figures: using a computer program, a written document, a company register (fattening pigs), a standard form drawn up by Belpork, etc. The standard form that Belpork vzw makes available may be used.</p> <p>The mortality amongst farrowing pen piglets is calculated as follows:</p> $\text{Mortality} = \frac{\text{number of dead animals aged 3 days and older (excluding euthanised animals)}}{\text{number of animals aged 3 days and older}} \times 100$ <p>The mortality amongst weaned piglets, sows and fattening pigs is calculated as follows:</p> $\text{Mortality} = \frac{\text{number of dead animals (excluding euthanised animals)}}{\text{number of animals}} \times 100$ <p>The mortality figures are evaluated at least once a year together with the company support vet. This may be part of the company health plan. To aid with interpreting the company results, the results at population level may be used as a guide. The position of the individual company in the population can be assessed. The data is made available by Belpork vzw.</p> <p>In case of structural causes<sup>2</sup> for euthanasia, the pig producer will draw up an action plan in consultation with the company support vet to minimise these causes and reduce the mortality rate.</p>	A2
BW1 P29	The general state of health of weaned piglets, nursing sows and pigs that stay in a hospital pen will be evaluated at least twice a day for things such as signs that point to a reduced level of animal welfare and/or animal health (need for care, signs of injuries,	B

<sup>1</sup> Structural causes are not incidental, one-off or exceptional causes. Structural causes are certain shortcomings in the system. As long as those causes are not dealt with, the problems will continue to occur.

<sup>2</sup> Structural causes are not incidental, one-off or exceptional causes. Structural causes are certain shortcomings in the system. As long as those causes are not dealt with, the problems will continue to occur.

	poor health, stress, etc.). The pig producer will then take the necessary measures. During this check, there must be sufficient lighting to carry out a thorough inspection.	
BW1 P30	<p>The slaughter and inspection data and lab and autopsy results are evaluated at least once a year together with the company support vet. This may be part of the company health plan.</p> <p>In case of structural problems with slaughter and inspection data and lab and autopsy results, the pig producer will draw up an action plan in consultation with the company support vet to minimise these causes and reduce the mortality rate.</p>	A2
BW1 P31	<p>The condition of the (dew) claws of at least 30 sows will be inspected at least once a year for excessive strain, overgrowth or infection, with the aid of the <u>claw check</u>. The results of the claw check are evaluated once a year with the company support vet.</p> <p>In case of structural causes of claw problems, the pig producer will draw up an action plan in consultation with the company support vet to minimise the causes and reduce the percentage of claw problems.</p> <p>This parameter may be part of the company health plan.</p>	A2
BW1 P32	<p>The pig producer will constantly monitor the operating conditions in order to prevent tail biting and reduce the likelihood of it happening in consultation with the company support vet and, if necessary, the feed advisor.</p> <p>When assessing the risks of tail biting, in any case the following things must be looked at:</p> <ul style="list-style-type: none"> <li>• the diversion material provided;</li> <li>• the cleanliness of the pigs;</li> <li>• thermal comfort and air quality;</li> <li>• state of health;</li> <li>• competition for food and space;</li> <li>• diet.</li> </ul> <p>At least 95% of the breeding animals has a tail without any bite marks. The way in which the assessment is carried out is described in the 'procedure to assess tail biting' which is an integral part of the BW quality manual. For the internal procedure see <a href="http://www.belpork.be">http://www.belpork.be</a> &gt; BePork &gt; Documenten &gt; Procedure drinkwateranalyse dierenwelzijn.</p>	A2

BW1 P33	<p>The teeth of newly born piglets are not routinely ground.</p> <p>If the teeth of newly born piglets are ground, there is permission from the company support vet to do so, and the veterinary need for it is described and recorded in a certificate from the company support vet.</p>	A2
BW1 P34	<p>If teeth are ground in connection with problems, there is an action plan present on the basis of which the problems will be resolved within one year (at the next inspection) and the teeth are no longer ground. The plan will be drawn up in consultation with the company support vet. This parameter may be part of the company health plan.</p>	A2
BW1 P35	<p>Tail docking must be an exceptional measure, requiring explicit motivation.</p> <p>If tails are docked:</p> <ul style="list-style-type: none"> <li>• permission from the company support vet is required to do so;</li> <li>• the veterinary need for it is described and recorded by the company support vet and is reviewed at least once a quarter;</li> <li>• the docking is carried out by a sufficiently competent and trained person within 72 hours of birth;</li> <li>• it must occur in such a way that the piglets retain at least 2.5 cm of tail so that the adult animals will have a tail length of &gt; 5 cm;</li> <li>• the pig producer has drawn up an action plan with his company support vet to reduce tail-biting and, where possible, to keep the tails longer.</li> </ul> <p>This parameter may be part of the company health plan.</p>	A2
BW1 P36	<p>Individual piglets may not be weaned before the age of 23 days.</p>	B

SECTION VI: CONDITIONS RELATING TO HOUSING		
1. GENERAL		
1.1. INFRASTRUCTURE		
BW1 P37	<p>At least 40% of the floor is solid for fattening pigs in new and/or renovated buildings. A solid floor is defined as a contiguous bit of floor on which at least one pig can lie fully elongated. The floor or part of it may have openings through which things can fall if:</p> <ul style="list-style-type: none"> <li>• the total area covered by the openings is not more than 5% of the total surface area of the solid floor and</li> <li>• the maximum width of the gaps is 10 mm and</li> <li>• the maximum diameter of round openings is 20 mm.</li> </ul> <p>The floor for weaned piglets is 33% solid in the case of new and/or renovated buildings</p>	B
BW1 P38	<p>The manure pit must be constructed in such a way that the sows, piglets and fattening pigs have sufficient grip and stability to adopt a natural squatting position whilst defecating or urinating.</p> <p>The manure pit will consist of:</p> <ul style="list-style-type: none"> <li>• a hard plastic grate/plastic-coated grate/profiled metal/concrete grate that when purchased meets the rigidity requirement of 63 Leroux or the FSC2000 value of 0.60, or</li> <li>• a solid floor littered with straw or a similar material.</li> </ul>	B
BW1 P39	The floor of the protected place to lie down/creeps is solid.	B
BW1 P40	If the lying area of the farrowing sow in the farrowing pen is entirely made up of a slatted floor, then to increase the lying comfort and more in particular the cooling, it must consist of, for example, coated metal, cast iron, concrete or hard plastic.	B
BW1 P41	If the sow is enclosed during farrowing, there must be at least 30 cm space behind the sow for farrowing.	B

BW1 P42	Observation of pigs' natural behaviour shows that pigs instinctively learn to defecate outside the sleeping area, which in the end leads to one, fixed manure area. That is why it is recommended to strive for 3 function areas (sleeping or lying area, manure area and feeding area) in the pen, whereby the lying and manure area are as far apart as possible and defecating in a manure area is stimulated.	C
<b>1.2. GROUP</b>		
BW1 P43	In nature, pigs live in stable, social, family groups. Mixing means making changes to that stable structure and thus stress. Fattening pigs are therefore kept in groups that are as stable as possible and are not mixed with pigs from successive rounds.	B
<b>1.3. FIRE PREVENTION AND EMERGENCIES</b>		
BW1 P44	There is an object information card present that in case of an emergency is immediately available in a visible place outside the sty for the fire brigade or emergency services. The object information card has a floorplan that amongst other things indicates the arrangement of the pens, the access doors, utilities, extinguishing water access point, the locations of any flammable materials or incendiary activities, evacuation possibilities for animals and employees. The aim of the object information card is to provide better information for emergency services in case of an emergency. It also increases the awareness of fire safety of the pig farmer himself since he has to draw up the object information card.	A2
BW1 P45	The employees are aware of how to act in case of an emergency (e.g. fire, flooding, etc.).	A2
BW1 P46	The pig farmer complies with the European, Belgian, regional and local regulations with regard to fire prevention. In the case of new buildings and/or renovations, the necessary operating licences (fire brigade report) must be demonstrable. At least once every 5 years, the electrical installation at the pig farm will be inspected by an independent (accredited) organisation.	A2
<b>2. HOSPITAL PEN</b>		
BW1 P47	There is a separate area for pigs that are ill/weak/injured with a capacity of at least 1% of the total number of places for animals present on the basis of all the animal categories present. The hospital pen can be constructed in the existing room with peers so that no contact can take place with healthy animals.	B

BW1 P48	The climate in the hospital pen must be adapted to the needs of the animal, e.g. warm as a result of a rubber mat or litter.	A2
BW1 P49	The floor of the hospital pen must be littered with straw or sawdust for example. The solid part of the floor may consist of a rubber mat covered in litter. If the company support vet advises against litter for veterinary reasons, it may be left out.	A2
BW1 P50	It must be possible for a pig in the hospital pen to make eye contact with other pigs.	B
BW1 P51	The hospital pen must be constructed in such a way that it can be easily cleaned and disinfected between periods of occupation, and that if an animal dies, it can be easily removed without risk of contact with other animals.	B
BW1 P52	Urine and manure from the hospital pen may not come into contact with the healthy animals and must be removed in a way that minimises the risk of contact with healthy animals. For example, locating a hospital pen at the end of the sty so that manure and urine do not have to be removed past the other pens.	B
BW1 P53	<p>The hospital pen must have a floor of which 40% is solid, unless the vet advises against this for veterinary reasons.</p> <p>A solid floor is defined as a contiguous bit of floor on which at least one pig can lie fully elongated. The floor or part of it may have openings through which things can fall if:</p> <ul style="list-style-type: none"> <li>• the total area covered by the openings is not more than 5% of the total surface area of the solid floor and</li> <li>• the maximum width of the gaps is 10 mm and</li> <li>• the maximum diameter of round openings is 20 mm.</li> </ul>	B
<b>3. DIVERSION MATERIAL</b>		
BW1 P54	<p>There is a permanent facility for scratching in each pen (with the exception of sows in breeding and farrowing pens). E.g.:</p> <ul style="list-style-type: none"> <li>• A rubbing post (e.g. a wooden post with a diameter of at least 15 cm).</li> <li>• A scrubbing brush (e.g. the brush of a broom that is attached to a wall or a post).</li> <li>• A rough, concrete pen partition.</li> <li>• A bracket.</li> </ul>	A2

BW1 P55	<p>All the pigs of all the age brackets/animal categories must have sufficient diversion material permanently at their disposal in their pen to investigate and play with. Diversion material has the following characteristics:</p> <ul style="list-style-type: none"> <li>• edible – so that pigs can safely eat it without the risk of absorbing harmful substances;</li> <li>• chewable – so that pigs can bite on it;</li> <li>• manipulable – so that pigs can change its place, appearance and structure;</li> <li>• and investigable – so that pigs can examine it.</li> </ul> <p>In addition, the diversion material must be offered in such a way that it is easy to reach for all the pigs (i.e. not installed next to the nipple drinker or trough). Furthermore, the diversion material must be clean.</p>	A2
BW1 P56	<p>The diversion material encourages the pigs' exploratory behaviour and must be replaced or supplemented regularly.</p> <p>If the assessment of the exploratory behaviour indicates that only up to 18.0% of the fattening pigs use the diversion material, then there is only minimal exploratory behaviour and different or more diversion material must be provided. Between 18.1 and 86.3% indicates moderate exploratory behaviour. A value between 86.4 and 100% indicates maximum exploratory behaviour.</p>	A2
BW1 P57	<p>If diversion material (e.g. straw, lucerne) is loosely scattered, the diversion material must be replaced at least once a day and in addition a minimum of 1 type of permanent diversion material must be offered (e.g. a rope).</p>	A2
<b>4. STY CONDITIONS</b>		
BW1 P58	<p>The climate inside the sty is checked once per calendar year. The conditions for the inspection of the sty conditions are described in the 'procedure for checking conditions inside the sty' which is an integral part of the BW quality manual. For the procedure see <a href="http://www.belpork.be">http://www.belpork.be</a> &gt; BePork &gt; Documenten &gt; Procedure controle stalklimaat. In case of shortcomings, the pig producer will draw up an action plan. This parameter may be part of the company health plan.</p> <p>The recommendations that were collected during the project '<u>Monitoring and optimising the conditions in pig sties</u>' can be used during the inspection.</p>	A2



BW1 P59	<p>Piglets need an ambient temperature of around 35°C and will therefore go looking for warmth. It must be possible to heat the protected lying area/creeps with a piglet heating lamp and/or floor heating in function of the behaviour shown by the piglets when lying down. The piglets' behaviour when lying around must be decisive for setting the temperature.</p> <p>The following categories are distinguished to assess the lying behaviour of the piglets:</p> <ul style="list-style-type: none"> <li>• lying in a pile and lying against the sow (too cold);</li> <li>• lying spread out in the creeps (desired temperature);</li> <li>• piglets lying spread out around the creeps (too warm);</li> <li>• piglets lying spread out all over the entire pen (far too warm).</li> </ul>	A2																												
BW1 P60	<p>It is recommended setting the temperature in the climate computer in function of the pigs' weight/age. A bracket (difference between the minimum and maximum level of ventilation) of 5 to 6 °C is the target. If the incoming air is conditioned, a bracket of 2 to 4 °C can be used, depending on the daily variation in temperature of the incoming air. The table below shows possible setpoint temperatures. These setpoint temperatures can be adjusted after validating the ambient temperatures reached by the animals.</p> <table border="1" data-bbox="353 790 1464 1310"> <thead> <tr> <th>Animal category</th> <th>Setpoint temperature (°C)</th> </tr> </thead> <tbody> <tr> <td>Dry sows</td> <td>20</td> </tr> <tr> <td>Pregnant sows</td> <td>20</td> </tr> <tr> <td>Nursing sows before farrowing</td> <td>20</td> </tr> <tr> <td>Nursing sows during farrowing</td> <td>23*</td> </tr> <tr> <td>Nursing sows 1 week after farrowing</td> <td>20</td> </tr> <tr> <td>Nursing sows at the end of the farrowing</td> <td>20</td> </tr> <tr> <td>Weaned piglets on installation</td> <td>28</td> </tr> <tr> <td>Weaned piglets on day 21</td> <td>25</td> </tr> <tr> <td>Weaned piglets on day 42</td> <td>22</td> </tr> <tr> <td>Fattening pigs on installation</td> <td>25</td> </tr> <tr> <td>Fattening pigs on day 5</td> <td>22</td> </tr> <tr> <td>Fattening pigs on day 50</td> <td>20</td> </tr> <tr> <td>Fattening pigs on day 100</td> <td>20</td> </tr> </tbody> </table>	Animal category	Setpoint temperature (°C)	Dry sows	20	Pregnant sows	20	Nursing sows before farrowing	20	Nursing sows during farrowing	23*	Nursing sows 1 week after farrowing	20	Nursing sows at the end of the farrowing	20	Weaned piglets on installation	28	Weaned piglets on day 21	25	Weaned piglets on day 42	22	Fattening pigs on installation	25	Fattening pigs on day 5	22	Fattening pigs on day 50	20	Fattening pigs on day 100	20	C
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	<p>The climate conditions in the farrowing pen must achieve a delicate balance between the sow's needs and those of the piglets. Above 23 °C, every °C will reduce the sow's feed intake by 150 to 300 grams a day. What's more, if the temperature is too high, this will reduce the sow's comfort and she will get up and lie down more often, increasing the risk of her crushing the piglets with her body weight.</p> <p>However, piglets require a temperature of over 30 °C (32 to 35 °C). Below this temperature, the intake of colostrum will decrease, so that the animals are less protected against disease and infections. The temperature at the creeps can be assessed by observing the piglets.</p> <p>*If the creeps is covered, the setpoint temperature of the farrowing pen, depending on the construction of the covered creeps, can be set 2 °C lower. If a piglet heating lamp and/or floor heating is used, the setpoint temperature can also be set 2 °C lower.</p>																																											
BW1 P61	<p>There is a certain minimum amount of ventilation required for each category of pig to provide sufficient fresh air. In addition, it is important that the capacity of the ventilators is set to the maximum ventilation required, so that even on very hot days the pigs receive enough fresh air without any draughts occurring.</p> <table border="1" data-bbox="353 804 1881 1361"> <thead> <tr> <th>Animal category</th> <th>Minimum ventilation per pig (m<sup>3</sup>/h)</th> <th>Maximum ventilation per pig (m<sup>3</sup>/h)</th> </tr> </thead> <tbody> <tr> <td>Dry sows</td> <td>18</td> <td>150</td> </tr> <tr> <td>Pregnant sows</td> <td>25</td> <td>150</td> </tr> <tr> <td>Nursing sows before farrowing</td> <td>25</td> <td>250</td> </tr> <tr> <td>Nursing sows during farrowing</td> <td>25</td> <td>250</td> </tr> <tr> <td>Nursing sows 1 week after farrowing</td> <td>35</td> <td>250</td> </tr> <tr> <td>Nursing sows at the end of the farrowing period</td> <td>60</td> <td>250</td> </tr> <tr> <td>Weaned piglets on installation</td> <td>3</td> <td>12</td> </tr> <tr> <td>Weaned piglets on day 21</td> <td>6</td> <td>18</td> </tr> <tr> <td>Weaned piglets on day 42</td> <td>8</td> <td>25</td> </tr> <tr> <td>Fattening pigs on installation</td> <td>6</td> <td>40</td> </tr> <tr> <td>Fattening pigs on day 5</td> <td>8</td> <td>40</td> </tr> <tr> <td>Fattening pigs on day 50</td> <td>14</td> <td>80</td> </tr> <tr> <td>Fattening pigs on day 100</td> <td>17</td> <td>80</td> </tr> </tbody> </table>	Animal category	Minimum ventilation per pig (m <sup>3</sup> /h)	Maximum ventilation per pig (m <sup>3</sup> /h)	Dry sows	18	150	Pregnant sows	25	150	Nursing sows before farrowing	25	250	Nursing sows during farrowing	25	250	Nursing sows 1 week after farrowing	35	250	Nursing sows at the end of the farrowing period	60	250	Weaned piglets on installation	3	12	Weaned piglets on day 21	6	18	Weaned piglets on day 42	8	25	Fattening pigs on installation	6	40	Fattening pigs on day 5	8	40	Fattening pigs on day 50	14	80	Fattening pigs on day 100	17	80	C
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BW1 P62	The air quality in the sty is such that irritations to the eyes and nose of pigs and humans are prevented. When odour nuisance is determined, the ammonia content is measured and registered. A maximum ammonium content of 20 ppm may be measured at the height of the fattening pigs. When this level is exceeded, a plan of action with corrective measures is required.	B
BW1 P63	Measures are taken to prevent heat stress. For effective, practical and economically feasible measures, Belpork vzw refers to the 'COOLPIGS' research project of ILVO and UGent.	B
BW1 P64	Every two months, the emergency power supply, if present, is tested whilst operating to ensure it works properly. The time and method of testing, the result (functioning or not) and the measures taken if problems were observed must be registered on paper or in digital form.	A2
<b>5. SURFACE AREA</b>		
BW1 P65	All the suckling piglets from one batch share a protected place to lie with a surface area of 0.6 m <sup>2</sup> .	B
BW1 P66	The pen surface area per piglet is at least 0.33 m <sup>2</sup> . The minimum pen surface area applies from installation to when the animals are moved to a fattening pen at an average of 25 kg.	B
BW1 P67	The pen surface area per fattening pig is at least 0.83 m <sup>2</sup> from installation to 110 kg. From 110 kg up to slaughter, the minimum pen area per piglet is 1.10 m <sup>2</sup> .	B
BW1 P68	The minimum pen surface area per animal is respected:	
	Number of pigs per pen	Minimum pen area per animal
	Up to 5 gilts	2.04 m <sup>2</sup> / gilt
	6 to 39 gilts	1.82 m <sup>2</sup> / gilt
	Starting from 40 gilts	1.65 m <sup>2</sup> / gilt
	Up to 5 sows	2.75 m <sup>2</sup> / sow
	6 to 39 sows	2.48 m <sup>2</sup> / sow
	Starting from 40 sows	2.26 m <sup>2</sup> / sow
		B

BW1 P69	The surface area of a farrowing pen is at least 3.8 m <sup>2</sup> , whereby the sow may be enclosed to avoid it killing its piglets by lying on them.	B
BW1 P70	If the company makes use of free-access stalls with a communal area, there must be at least 2.2 metres of free space behind the stall so that the sow can come out of the stall normally and can turn around.	B
BW1 P71	If the company makes use of free-access stalls with a communal area, the free-access stalls may be closed off around feeding time for a maximum of 2 hours. An exception to this is permitted if the sows have leg problems.	A2
<b>SECTION VII: CONDITIONS RELATING TO STAFF</b>		
BW1 P72	<p>The company manager has the necessary knowledge and skills with regard to animal health, animal welfare, animal behaviour, etc.</p> <p>The company manager has at least:</p> <ul style="list-style-type: none"> <li>• A2 education or higher education in agriculture or</li> <li>• Vocational education: 7<sup>th</sup> year or</li> <li>• A 'B' course.</li> </ul> <p>Diplomas and certificates must be present at the company. An overview will be kept of them.</p>	A2
BW1 P73	<p>Pig producers must always be aware of the latest technical know-how and must regularly take refresher courses which teach all kinds of relevant knowledge, for example about subjects such as livestock management, animal care and statutory requirements.</p> <p>Every pig producer must participate in a relevant refresher course at least once per calendar year (e.g. a course on human-animal interaction). Satisfactory proof of this must be provided.</p>	A2
BW1 P74	<p>The staff has the necessary knowledge and skills relating to animal health, animal welfare, animal behaviour, etc.</p> <p>The company's own staff must at least have:</p>	A2

	<ul style="list-style-type: none"> <li>• A2 education or higher education in agriculture or</li> <li>• vocational education: 7<sup>th</sup> year or</li> <li>• a 'B' course or</li> <li>• 1 year of work experience in intensive pig farming or</li> <li>• completed a Belpork course on man-animal interaction (in cooperation with existing training centres) or</li> <li>• work under the responsibility of someone with said qualifications.</li> </ul> <p>Diplomas and certificates must be present at the company. An overview will be kept of them.</p>	
<b>SECTION VIII: CONDITIONS RELATING TO TRACKING</b>		
<b>BW1 P75</b>	For every delivery of BW fattening pigs that departs from the pig farm to the (domestic) abattoir, the pig producer must draw up a departure sheet regardless of the client's capacity.	A2

## B.2. PRIMARY PRODUCTION: additional conditions part 1

SECTION I: CONDITIONS RELATING TO PIG FEED		violation
BW2 P1	In case of trough feeding (mash or dry feed), all the weaned piglets must be able to eat at the same time. The available width of the trough for eating is at least 20 cm per weaned piglet.	B
BW2 P2	In case of trough feeding (mash or dry feed), all the sows must be able to eat at the same time. The available width of the trough for eating is at least 35 cm per sow.	B
BW2 P3	In case of trough feeding (mash or dry feed), all the fattening pigs must be able to eat at the same time. The available width of the trough for eating is at least 35 cm per fattening pig.	B
BW2 P4	In an ad libitum (free) feed system for the weaned piglets, each place to eat must be 18 cm wide.	B
BW2 P5	In an ad libitum (free) feed system for the sows, each place to eat must be 35 cm wide.	B
BW2 P6	In an ad libitum (free) feed system for the fattening pigs, each place to eat must be 35 cm wide.	B
SECTION II: CONDITIONS RELATING TO DRINKING WATER		violation
BW2 P7	There is at least 1 exclusive place to drink per 10 sows. If feeding occurs with wet mixes, 1 exclusive nipple drinker suffices per 20 sows.	B
BW2 P8	There is at least 1 exclusive place to drink per 10 fattening pigs. If feeding occurs with wet mixes, 1 exclusive nipple drinker suffices per 20 fattening pigs.	B

SECTION III: CONDITIONS RELATING TO HOUSING

1. GENERAL

<p>BW2 P9</p>	<p>The animals' tails are intact. Tail docking is not permitted.</p> <p>If the company, in the opinion of the vet and on the basis of the abattoir's data, is faced with serious outbreaks of tail biting in (part of) the pig farm, then the company may temporarily dock tails in the (part of the) farm in question and/or install pigs with docked tails. But only on condition that:</p> <ul style="list-style-type: none"> <li>• the docking is carried out by a sufficiently competent and trained person within 72 hours of birth;</li> <li>• the piglets retain at least 2.5 cm of tail so that the adult animals will have a tail length of &gt; 5 cm;</li> <li>• the pig producer has drawn up an action plan with his company support vet to keep the tails longer. The following risk factors must in any case be viewed for this:             <ul style="list-style-type: none"> <li>○ the diversion material provided;</li> <li>○ the cleanliness of the pigs;</li> <li>○ thermal comfort and air quality;</li> <li>○ state of health;</li> <li>○ competition for food and space;</li> <li>○ the diet.</li> </ul> </li> <li>• After a year, pigs with intact tails must be installed in at least 10% of the pens.</li> <li>• If it then becomes apparent that the tail-biting problems are not over, an independent veterinary expert must be consulted. An independent veterinary expert is not connected with the practice of the company support vet.</li> <li>• Within a maximum of 3 years, the tail docking must have ended.</li> </ul>	<p>A2</p>
<p>BW2 P10</p>	<p>Sows may be enclosed in the farrowing pen for a maximum of 5 days to avoid them killing their piglets by lying on them. After that they must be able to move freely in the farrowing pen.</p>	<p>A2</p>
<p>BW2 P11</p>	<p>The piglets are weaned at an average age of at least 35 days. Individual piglets may not be weaned before the age of 33 days.</p>	<p>A2</p>

BW2 P12	The floor where the sow lies in the farrowing pen is solid and soft.	A2	
<b>2. HOSPITAL PEN</b>			
BW2 P13	<p>The hospital pen must have a 60% solid floor, unless the company support vet advises against this for veterinary reasons.</p> <p>A solid floor is defined as a contiguous bit of floor on which at least one pig can lie fully elongated. The solid floor is a floor or a part of one which has openings through which things can fall but it is still considered solid if:</p> <ul style="list-style-type: none"> <li>the total area covered by the openings is not more than 5% of the total surface area of the solid floor and</li> <li>the maximum width of the gaps is 10 mm and the maximum diameter of round openings is 20 mm.</li> </ul>	B	
<b>3. SURFACE AREA</b>			
BW2 P14	The minimum pen surface area per weaned piglet is an average of 0.50 m <sup>2</sup> and not a single individual piglet may have less than 0.45 m <sup>2</sup> surface area. The minimum pen surface area applies from installation until the animals are moved to a fattening pen. If the group contains 40 animals or more, the surface area per animal may be 10% less.	B	
BW2 P15	The minimum pen surface area per animal is respected:		B
	Number of pigs per pen	Average pen surface area per animal	
	Up to 10 fattening pigs	On average 1.5 m <sup>2</sup> and none less than 1.45 m <sup>2</sup>	
	11 to 19 fattening pigs	On average 1.3m <sup>2</sup> and none less than 1.25m <sup>2</sup>	
	Starting from 20 fattening pigs	On average 1.2m <sup>2</sup> and none less than 1.15m <sup>2</sup>	
BW2 P16	The minimum pen surface area per animal is respected:		B
	Number of pigs per pen	Minimum pen surface area per animal	
	Up to 5 sows	2.75 m <sup>2</sup> / sow of which minimum 1.30 m <sup>2</sup> is a place to lie made up of a solid, littered floor.	
	Starting from 6 sows	2.50 m <sup>2</sup> / sow of which minimum 1.30 m <sup>2</sup> is a place to lie made up of a solid, littered floor.	



BW2 P17	The pen for the boars must have a minimum surface area of 8.0 m <sup>2</sup> . If the pen is also used to breed, the standard for the surface area is increased to 10.0 m <sup>2</sup> .	B
BW2 P18	The surface area of a farrowing pen is at least 6.5 m <sup>2</sup> .	B

### B.3. PRIMARY PRODUCTION: additional conditions part 2

SECTION I: CONDITIONS RELATING TO HOUSING			
1. GENERAL			
BW3 P1	The animals' tails are intact. Tail docking is not permitted.	A2	
BW3 P2	Sows may be enclosed in the farrowing pen for a maximum of 3 days to avoid them killing their piglets by lying on them. After that they must be able to move freely in the farrowing pen.	A2	
BW3 P3	The solid floor is littered with straw or a similar covering.	A2	
2. SURFACE AREA			
BW3 P4	<p>The minimum pen surface area per weaned piglet is an average of 0.60 m<sup>2</sup> and not a single individual piglet may have less than 0.55 m<sup>2</sup> surface area. The minimum pen surface area applies from installation until the animals are moved to a fattening pen. If the group contains 40 animals or more, the surface area per animal may be 10% less.</p> <p>To stimulate correct dunging behaviour, for the first 7 days after installation weaned piglets held in groups of 20 animals or more may be installed on 0.50 m<sup>2</sup> surface area per weaned piglet.</p>	B	
BW3 P5	The minimum pen surface area per animal is respected:		B
	Number of pigs per pen	Average pen surface area per animal	
	Up to 10 fattening pigs	On average 1.7 m <sup>2</sup> and none less than 1.65 m <sup>2</sup>	
	11 to 19 fattening pigs	On average 1.5 m <sup>2</sup> and none less than 1.45m <sup>2</sup>	
	Starting from 20 fattening pigs	On average 1.3 m <sup>2</sup> and none less than 1.25 m <sup>2</sup>	

	The minimum pen surface area applies from the installation to the slaughter. If the group contains 40 animals or more, the surface area per animal may be 10% less.	
BW3 P6	The surface area of a farrowing pen is at least 7.5 m <sup>2</sup> .	B

## B.4. ABATTOIR

SECTION I: CONDITIONS RELATING TO THE SLAUGHTER PROCESS		violation
1. ARRIVAL OF THE ANIMALS		
BW S1	On arrival of the BW pigs, the abattoir will check that the pigs have not been in transport for longer than 8 hours. The transport time starts when the first animal is loaded and ends when the last animal is unloaded.	B
BW S2	If pigs have specific welfare needs, the abattoir must take the appropriate measures (inc. an adapted schedule) to meet these needs (e.g. measures against heat stress, stunning, slaughtering as quickly as possible). If, on arrival at the abattoir, pigs are no longer able to walk on their own or can only do so with difficulty, they are stunned and killed as quickly as possible to avoid any suffering. This may mean that they are already stunned and stuck in the lorry or on the unloading platform. They are stunned using an electronarcosis device. The pigs are then taken to the slaughter line.	A2
BW S3	If there is a code yellow, orange or red heat warning, the measures included in the FEBEV heat plan will be applied.	A2
2. DRIVING		
BW S4	When driving BW pigs, electric driving aids may not be used.	A2
BW S5	Animals may not slip as a result of soiling or water that does not drain away properly.	A2
3. WAITING PEN		
BW S6	The air quality in the sty is such that irritations to the eyes and nose of pigs and humans are prevented. When odour nuisance is determined, the ammonia content is measured and registered. A maximum ammonium content of 20 ppm may be measured at the height of the fattening pigs. If this level is exceeded, a plan of action with corrective measures is required.	B

BW S7	The noise level in the waiting pen at the 'worst case' location must be measured and recorded at least 4 times a year and may not exceed 85 dB. If this peak is exceeded, an action plan with corrective measures is required.	A2
BW S8	Animals may not slip as a result of soiling or water that does not drain away properly.	A2
BW S9	<p>All the pigs must have sufficient diversion material permanently at their disposal in their pen to investigate and play with. Diversion material has the following characteristics:</p> <ul style="list-style-type: none"> <li>• chewable – so that pigs can bite on it;</li> <li>• manipulable – so that pigs can change its place, appearance and structure;</li> <li>• and investigable – so that pigs can examine it.</li> </ul> <p>In addition, the diversion material must be offered in such a way that it is easy to reach for all the pigs. Furthermore, the diversion material must be clean and intact. The diversion material encourages the pigs' exploratory behaviour.</p>	A2
<b>4. STUNNING GENERAL</b>		
BW S10	Slaughtering without prior stunning is not permitted at the BW abattoir. All the pigs that are slaughtered at that location are stunned (anaesthetised) before slaughter to induce temporary loss of consciousness and insensitivity to stimuli so that their wellbeing is not reduced during slaughter. This applies for the entire slaughter location and for all pigs (BW and non-BW) that are slaughtered at that location.	A1
<b>5. ELECTRICAL STUNNING</b>		
BW S11	Driving can be improved by giving the pigs more time to step into the restrainer, for example by placing a second restrainer and arranging the driving corridor towards the restrainer differently (e.g. high panels so that foreign objects and staff members are not visible, no transition to another type of floor (colour or material), preventing shadows and air currents).	C
BW S12	<p>For electrical stunning, the minimum current is:</p> <ul style="list-style-type: none"> <li>• no less than 1.3 amps;</li> <li>• achieved within 1 second;</li> <li>• applied for at least 3 seconds from achieving the optimum current.</li> </ul>	A2

	If the manufacturer of the electrical stunning prescribes in the instructions for use that stunning for less than 3 seconds leads to adequately stunned pigs, the instructions for use may be followed even if the current is then applied for less than 3 seconds.	
BW S13	The current is regularly checked.  This occurs at least at the start of the slaughter process, for example with measuring equipment in the stunning device that indicates whether the current is achieved or with test equipment that simulates the resistance of a pig and can measure the flow and the number of amps.	A2
BW S14	In case of electrical stunning, the approach is organised in such a way that the pigs go to the restrainer one after another.	A2
BW S15	The interval between electrical stunning and bleeding may not exceed 15 seconds.	A2
<b>6. STUNNING WITH GAS</b>		
BW S16	In case of stunning with gas, the measuring equipment is calibrated in accordance with the manufacturer's recommendations with certified calibration gases at least twice year. Calibration is defined as comparing the measuring equipment with the reference standard to detect any deviation of the measuring equipment. The calibrations are registered.  In addition, the stunning device (including the spare stunning device) must be checked for any deviations at least once a day and every day it must be checked that sufficient gas is administered to stun all the pigs in the stunning area and thus whether the gas concentrations selected are achieved, before the stunning with gas starts. A check should also be carried out every day to determine whether the alarm sounds if the desired gas concentrations are not or no longer achieved.	A2
BW S17	There is sufficient lighting, appropriate for the system, in the transport system/lift and the stunning area. The pigs can see other pigs and their surroundings so that it encourages the pigs to enter the transport system/lift or the stunning area.	B
BW S18	In the case of stunning with gas, the pigs are driven and stunned in groups. If automatic driving is used, pigs must be prevented from getting stuck or jumping on each other by not overloading the system.	A2
BW S19	At least 2 pigs can walk into the transport system/lift or the stunning area next to each other.	A2
BW S20	As soon as an animal has entered the stunning area, the animal will reach the maximum concentration of CO <sub>2</sub> within 30 seconds in the case of a gondola or carrousel system, or within 20 seconds in the case of a dip lift system with 1 lift bar.	A2

7. EMERGENCY STUNNING		
BW S21	The electronarcosis device is preferred as the stunning method in case of emergency stunning. A captive-bolt device is not used as far as possible to avoid difficulties with placing it in the correct position on the head.	C
8. BLEEDING		
BW S22	After sticking, the animal is bled out for at least 20 seconds, until at least all the reflexes in the brainstem have ceased, before the animal is taken to the scald tank.	A2
BW S23	The employees' competence (completely slitting the carotid arteries or supply blood vessels, sufficient opening through which the blood can leave the body), the equipment (a knife that is not blunt or too short), the installation and the speed of the slaughter line all help to make effective sticking possible.	A2
SECTION II: CONDITIONS RELATING TO STAFF		
BW S24	<p>Every quarter, the work, and any problems or deviations from the previous quarter, are evaluated in the presence of amongst others the animal welfare officer and where necessary the procedures are adapted. The evaluation will cover at least the following work (on the basis of a representative random sample and the camera images stored):</p> <ul style="list-style-type: none"> <li>• unloading the animals into the holding area,</li> <li>• moving the animals from the holding area to the stunning area,</li> <li>• stunning, including arrival at the stunning area,</li> <li>• hanging the animals up after stunning and</li> <li>• bleeding the animals. The camera images recorded will be used for this.</li> </ul>	A2
BW S25	During the slaughter process (unloading, driving and stunning the pigs), there is at least one animal welfare officer or an employee with similar training present on the work floor at all times.	A2
BW S26	The employees have a positive attitude to improving the pigs' welfare and must be competent and trained. In addition, it is important that they receive further training, so that their knowledge and skills stay abreast of the latest technological developments.	A2

	Staff that works with live pigs must at least once a year take a relevant refresher course in pig welfare.	
BW S27	The staff receive instructions for unloading and driving the pigs. The pigs may be stimulated in effective ways to continue walking with minimal efforts from the staff (e.g. sufficient lighting, high panels so that foreign objects and staff members are not visible, preventing shadows and air currents from forming, no foreign objects in the driving corridor). Properly handling pigs in poor condition also plays a role in this.	B
BW S28	The staff has sufficient know-how and competence to carry out different acts such as emergency stunning in the lorry or on the unloading platform. Sound knowledge of other actions, such as placing electrodes and cutting open the pigs is also essential.	A2
<b>SECTION III: CONDITIONS RELATING TO TRACKING</b>		violation
BW S29	Only BW fattening pigs that are accompanied by a departure sheet may be slaughtered as BW fattening pigs.	A2
BW S30	<p>During the entire production process, the abattoir has visibly and strictly separated pigs and pork with different BW scopes and non-BW pigs and pork.</p> <p>On delivery to the abattoir, BW fattening pigs must always be unloaded, stalled and slaughtered per group.</p> <p>During the entire production process (from the entry check, waiting period in the holding area, slaughter process, storage, cutting and shipping), the channelling system described in the internal quality manual must be observed. Separation can be indicated using coloured labels, stickers, stamps, coloured crates, coloured crate lines, etc.</p>	A2
BW S31	The abattoir has a procedure for the mass balance sheet with regard to the amount of BW-worthy slaughtered and butchered meat and the BW-worthy meat delivered.	A2
BW S32	<p>At least once a year the company will carry out a check of the amounts over the period of 1 year on the basis of the mass balance sheet.</p> <p>The mass balance sheet must be balanced and a substantiated reason registered for any difference. A reasonable waste percentage is taken into account for the mass balance sheet.</p>	A2



BW S33	The number of kilograms of pigs and meat that are no longer channelled under the BW label is registered in the internal tracking system.	A2
BW S34	To ensure the traceability and batch identification of BW pork or by-products from the abattoir to the next link in the chain, a certificate must be drawn up for each delivery.  A certified abattoir must deliver BW batches with a specimen certificate to the next link in the chain if the latter is not (yet) certified or in the process of joining. An abattoir that is in the process of joining the system must also use specimen certificates.  The abattoir must draw up the certificate completely and correctly in the online 'TRACY' application.	A2
BW S35	When trading in and transporting BW pork or by-products, the accompanying transport document and invoice must state that it concerns BW pork or by-products.	A2
BW S36	The BW product to be delivered has the corresponding BW scope with the right level or a lower level in the text or logo for business to business, or logo for consumer packaging. This indication is applied to both the products themselves and to the accompanying packing list and invoice.	A2
<b>SECTION IV: CONDITIONS RELATING TO INFRASTRUCTURE</b>		
<b>1. CAMERA SURVEILLANCE</b>		
BW S37	The cameras are positioned in such a way that at all times there is a clear view of the processes being surveyed.	A2
BW S38	At all times it is possible to clearly see the pictures of all the cameras via one or more monitors.	A2
BW S39	With regard to the camera images recorded, the abattoir will: <ul style="list-style-type: none"> <li>• keep them for at least 4 weeks;</li> <li>• on request offer them for inspection to the auditor.</li> </ul>	A2

2. DELIVERY AREA		
BW S40	The slope between the lorry and the unloading platform is not too steep (< 20°) so that the animals cannot slip. If the angle of the slope is more than 10°, there is a system in place so that the animals can exit the vehicle without risks or difficulties (e.g. foot battens).	A2
BW S41	The tailgate connects with the unloading platform. There is no opening between the tailgate of the lorry and the unloading platform.	A2
BW S42	The platform is lit.	A2
BW S43	The platform is rough to avoid the animals slipping.	A2
BW S44	There are protective walls.	A2
3. HOLDING AREA		
BW S45	The walls of the holding area have a smooth finish.	B
BW S46	The floors of the holding area slope down slightly to avoid puddles forming.	B
BW S47	The design of the delivery and holding areas must stimulate the pigs to move forward, with: <ul style="list-style-type: none"> <li>• as few sharp bends and/or dead angles as possible;</li> <li>• nothing sticking out and no obstacles;</li> <li>• sufficient lighting.</li> </ul>	B
BW S48	All the areas must be designed in such a way that at least 2 pigs can walk next to each other.	B
4. DRIVING CORRIDOR		
BW S49	The design of the driving corridor must stimulate the pigs to move forward, with:	B

	<ul style="list-style-type: none"> <li>• as few sharp bends and/or dead angles as possible;</li> <li>• nothing sticking out and no obstacles (drains in the floor or people standing around the pigs);</li> <li>• sufficient lighting.</li> </ul> <p>The better this is organised, the fewer aids will be required to drive the pigs.</p>	
BW S50	The walls in the corridor leading to the stunning area have a smooth finish.	B
BW S51	The pigs in the corridor leading to the stunning area can follow each other.	B
BW S52	The corridor leading to the stunning area is so wide that 2 pigs can walk next to each other. In case of stunning with CO <sub>2</sub> gas, in the approach to the stunning area, the number of pigs may be dosed by means of a gate. The pigs can walk through the gate one by one. A gate may not serve to separate individual pigs from the group. The pigs must still be stunned as a group at all times.	B
BW S53	The pigs walk down the corridor leading to the stunning area from the darkness towards to the light.	B

## B.5. CUTTING PLANT

SECTION I: CONDITIONS RELATING TO TRACKING		violation
BW U1	During the entire company process (during storage and processing), the processor visibly and clearly separates BW products from non-BW products. BW meat is processed and stored demonstrably separately. Separation can be indicated using coloured crates, stickers, coloured crate liners, labels, etc.	A2
BW U2	The cutting plant has a procedure for the mass balance sheet with regard to the amount of BW-worthy slaughtered and butchered meat and the BW-worthy meat delivered.	A2
BW U3	At least once a year the company will carry out a check of the amounts over the period of 1 year on the basis of the mass balance sheet.  The mass balance sheet must be balanced and a substantiated reason registered for any difference. A reasonable waste percentage is taken into account for the mass balance sheet.	A2
BW U4	The number of kilograms of pigs and meat that are no longer channelled under the BW label is registered in the internal tracking system.	A2
BW U5	To ensure the traceability and batch identification of BW pork or by-products from the cutting plant to the next link in the chain, a certificate must be drawn up for each delivery.  A certified cutting plant must deliver BW batches with a specimen certificate to the next link in the chain if the latter is not (yet) certified or in the process of joining. A cutting plant that is in the process of joining the system must also use specimen certificates.  The cutting plant must draw up the certificate completely and correctly in the online 'TRACY' application.	A2
BW U6	When trading in and transporting BW pork or by-products, the accompanying transport document and invoice must state that it concerns BW pork or by-products.	A2
BW U7	The BW product to be delivered has the corresponding BW scope with the right level or a lower level in the text or logo for business to business, or logo for consumer packaging. This indication is applied to both the products themselves and to the accompanying packing list and invoice.	A2

### C. OVERVIEW OF THE REVISIONS

Version	Reference	Applicable as of	Reason for the change
06/10/2021	1.0	01/01/2022	Original version