

Atria Good Manufacturing Practises - Pork

Purpose and scope

The document is a summary of the best practises that are followed and that can be verified in Atria's pig production chain, from farm to the slaughterhouse. This document includes mainly requirements which are beyond EU and national legislation. All Atria animal production are expected to follow EU and national legislation.

Atria Pig is a procurement company providing expert services in primary production, which is responsible for the procurement of Atria Finland's pork and the development of the production chain in cooperation with the contract producers.

References

Atria's production guidelines for pig farming

Slaughterhouse operating instructions, Nurmo

Approval:

Atria Pig veterinarian Taneli Tirkkonen has approved this document and its compliance with the current operating model. The description shall be reviewed every three years and / or updated in the event of significant changes to the operating model.

Target audience: Public, customers

Approval date: 24.10.2019

Review date: 7.4.2020



	FUNCTION	DESCRIPTION
1.	SOURCING AND TRACEABILITY OF LIVESTOCK	
1.1	Meat Sourcing Policy	Atria's pork procurement is based on contract production. Contract producers are committed to following Atria's farming practices in pig production. Contract production guarantees full traceability and allows for the monitoring and development of animal welfare in cooperation with producers.
1.2	Traceability	All pigs arriving at Atria's slaughterhouse can be traced back to the place of birth. The traceability of finished products is based on the date markings on each product, which allow the product to be traced to process data. Atria also has pork products, which are labeled with the farms of origin. The carcasses in question are stored separately in the carcass store, and their cutting and packaging are controlled separately from other production in order to guarantee traceability on the farm to the final product.
2.	THE PRACTISES AT THE FARM	
2.1	Identification of the livestock	In accordance with EU legislation, all animals are registered in a national pig register. All animals are marked with pig earrings or tattoos. The slaughterhouse shall only accept animals identified in the register.
2.2	Breed	As a pedigree: Norwegian land pig + topigs Yorkshire or alternatively Danish land pig + Danish Yorkshire. Fattening pig / parent herd: Duroc from Denmark.
2.3	Production model	There are three types of farming in Atria's pig chain: pig farms, meat pigs and combined production (both pig and meat pigs). Pregnant sows are kept free in the yard or in a group pen. Sows are transferred to the farrowing cages at least 7 days before farrowing and remain in the farrowing cages for up to 42 days after farrowing. The weaning age of piglets is 4-5 weeks. After weaning, the piglets are transferred to an intermediate rearing unit for 5-6 weeks and then reared either on their own farm or through the intermediary of a pig for fattening. The rearing of pigs for fattening takes place in small groups of 12 to 15 individuals. The pigs are sent to the slaughterhouse at the age of 5-6 months.
2.4	Stocking density	Sows min. space is 2.25 m ² / individual, first-time space is 1.64 m ² / individual. Piglets min. is 0.4 m ² / individual. The weaning pen is min. 4.5 m ² . Boars for male pigs are min. 6m ² . The grille in the boxes must not exceed 1/3 of the floor area. At the end of the rearing period, pigs have more space than the EU average, currently at least 0.9m ² / individual.
2.5	Floor	The floor types are partial grille or durable. In the final rearing, 95% of the production volume is increased in osari grids (about 30-40% of the grid area, the rest in the dry sleeping area), and the stimulating material (eg straw) is used in the crates. All pigs have access to a clean dry



FUNCTION	DESCRIPTION
2.6	Ventilation and temperature
2.7	Lighting
2.8	Feed
2.9	Use of GM (genetically modified) feed
2.10	Use of soybean in feed
2.11	Feeding system
2.12	Water
2.13	Supporting species-specific behavior
2.14	Daily routines
2.15	Stockmanship
2.16	Verification of production methods/ Third-party audits on farms



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	verified and certified by Bureau Veritas. Certification verifies and enforces specific promises that go beyond the law of the farm in terms of animal health and product safety during the life of the animal. See. 4.1.
3.	PHYSICAL ALTERATIONS
3.1	<p>Castration</p> <p>Boar pigs are castrated using pain relief at 3-7 days of age. This prevents the so-called. The formation of a "boar odor", which means an unpleasant smell and taste in pork. Castration also reduces aggression between males, which could lead to injuries in group breeding. All producers are trained in castration.</p>
3.2	<p>Tooth extraction</p> <p>Prohibited by law.</p>
3.3	<p>Tail trimming</p> <p>Prohibited by law. Tail trimming is not necessary in Atria's production chain.</p>
3.4	<p>Notching the ears</p> <p>Not needed in the Atria chain.</p>
4.	ANIMAL HEALTH
4.1	<p>Measuring and improving animal welfare</p> <p>Atria monitors the quality of farm production and animal health through information on animal mediation and slaughter. Alert thresholds for animal welfare and quality of production have been established on the basis of production results. When they are over, the farmer is contacted to find out and fix it.</p> <p>All actions are stored in Atria's customer information system. After slaughter, the meat inspection information is provided to the producers.</p> <p>All of Atria's contract facilities have a health care plan prepared by a veterinarian. Plans, measures and inspections are recorded in the National Register of Pigs Health and Welfare SIGAWAY. The farms are classified twice a year on the basis of production results and the results of the National Register of Swine Health (www.sikava.fi) welfare indicators (total and partial cancers rejection, mortality and medication use). If the limit values are exceeded, corrective measures will be agreed with the farm. Repeated negligence will lead to termination of the production contract.</p> <p>The animal health and welfare control systems in place have produced good results and improvements in animal welfare. Atria has set the following goals for further improving animal welfare: Development of painless castration of piglets. Reduction of pig's bite. Reduce the number of carcasses and partial rejections.</p>
4.2	<p>Medication and antibiotics</p> <p>Antibiotics are only used for veterinary needs. Antibiotics are not used in feed or for preventive purposes. Treated animals are individually tagged and recorded, which allows strict compliance with the withdrawal period, ensuring that the animal does not have any residues of antibiotics prior to slaughter. At Atria's slaughterhouse, batches of meat are regularly examined for residues of medicinal products. The occurrence of zoonoses and infectious animal diseases in the Atria chain is very rare. Vaccines are only given to protect against a few diseases.</p>



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	All piglets are vaccinated at 3-4 weeks against Circo virus. Used medicines are recorded in Sikava (see 4.1).
4.3 Growth hormones	Prohibited use, as well as the use of antibiotics as growth hormones.
4.4 Animal diseases and zoonoses	Atria Swine Chain is free from the following contagious animal diseases: foot-and-mouth disease, swine fever, Aujetzky, PRRS, Salmonella, mycoplasma (porcine pertussis), dysentery, scab. With regard to Salmonella, the Atria chain has zero tolerance. The presence of Salmonella is regularly monitored in the National Salmonella Control Program. Producers follow strict hygiene guidelines to prevent the occurrence of zoonoses and contagious animal diseases.
4.5 Farm hygiene management	Stalls, compartments and production equipment (animal feeding, watering, ventilation, etc.) shall be washed after leaving the group before the next one is taken. Protective clothing, footwear and disinfection are provided to all visitors. All pig farms have a so-called "disease barrier" after the entrance of the animal shelter, where the outdoor footwear is left before changing the inner shoes and clothes. The farm provides pest control.
4.6 Diseases, injuries and pens	Animals suffering from diseases or injuries shall be individually identified and, if necessary, separated for recovery in an isolated pen. If necessary, call a veterinarian. The pig farm must have at least one pen / 200 places of rearing. If the animal has to be killed on the holding, it shall be carried out by a qualified person. All animals that die on the farm are recorded and reported SILVER (see 4.1).
4.7 Disposal of carcasses	Carcasses of animals which have been killed on the holding or have died spontaneously shall be stored properly outside the animal shelter. The carcasses are delivered for jury collection.
5. LIVESTOCK TRANSPORTS	
5.1 Operation of transports	<p>Atria's animal transportation is managed by partners specialized in animal transport. All transporters of animals shall have an animal transport permit in accordance with Article 6 of Council Regulation (EC) No 1/2005, which shall be applied for from the competent authority. Authorization shall be granted if the applicant or his staff member has the necessary training or equivalent practical experience in the transport and handling and care of animals. The vehicle must also be approved by the authorities.</p> <p>Animals are transported directly from the farm to the slaughterhouse (no cattle auctions). Atria plans routes and schedules to ensure the shortest and fastest transport of animals.</p> <p>Transport companies and vehicles are audited every three years to ensure safety and good transport quality. Audit reports are available from your transport partner as needed.</p>



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5.2	Loading, use of electric prods	<p>Before loading the animals, drivers shall verify that the animals are in a fit and identifiable condition.</p> <p>The primary tool for guiding pigs for slaughter in loading and unloading situations is a plywood / plastic baffle for pigs. Drivers and barn drivers have electric spikes when needed, but routine use is prohibited.</p>
5.3	Transportation time	<p>The average transport time for pig transport to Atria Nurmo slaughterhouse is three hours. Pigs are taken to the Nurmo slaughterhouse within an average radius of 150 km. Documentation of transport times is available on request.</p>
5.4	Transportation conditions	<p>All Atria's transport vehicles are equipped with ventilation units and nozzles. A litter (sawdust / cutter) is used on the floor of the vehicles. The floor is made of non-slip material. The vehicles shall be washed after each slaughtering operation before the next. The vehicle is equipped with loading ramps with safe side fencing and rear lifting equipment to ensure safe and easy access for animals.</p>
5.5	Stocking density during transportation	<p>All pigs have room to land at the same time during transport.</p>
6.	SLAUGHTERHOUSE	
6.1	Operation at the slaughterhouse	<p>At Atria's slaughterhouses, animals are treated in accordance with the Animal Welfare Act. Detailed guidelines and control parameters related to animal welfare have been defined in the operating instructions of the slaughterhouse.</p> <p>Employees working in the slaughterhouses have a certificate of competence to carry out slaughter work if they carry out the bleeding or the preceding stages of slaughter.</p>
6.2a	Pre slaughter rest time	<p>The animals rest for 3-4 hours before slaughter. To ensure a comfortable rest, the pens are equipped with water jets to cool the pigs. All boxes have drinking nipples. If it is necessary for pigs to stay overnight in the barn, pigs will be provided with bedding as a stimulant. Pigs kept for more than 12 hours are fed.</p>
6.2b	Stocking density in the lairage	<p>The size of the pens in the pig barn is 9m². There are 16-17 pigs in the pen. The stocking density at any one time shall not exceed 225 kg per square meter. Barn records on the daily refilling rates of the barn are available as needed.</p>
6.3	Noise, ventilation and temperature in the lairage	<p>Continuous and sudden noise is avoided. The ventilation and temperature are checked daily. The temperature in the slaughterhouse barn is about 15-18 ° C. Barn keeping records of the conditions monitored daily shall be made available at the slaughterhouse where necessary.</p>
6.4	Animal grouping	<p>The aim is to keep the animals on the same holding in their own group throughout the process, from transport to shed and slaughter.</p>



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6.5 Slaughter	<p>An animal shall not be stunned unless bleeding can be performed immediately after stunning.</p> <p>The pigs are stunned in groups using the Butinan Backloader gas stunner. About 3 to 4 pigs are driven into the stunning basket at a time. The gas content is about 85% stunning in the shaft and can be monitored from a display near the stunning point. Slaughterhouse staff will ensure successful decay, after which the animals will be hung on the slaughter line and bleed immediately.</p> <p>The slaughterhouse and slaughterhouse have a back-up stunning device that can be used during a failure or malfunction of the stunning system in use. The operation of the spare stunning equipment is checked regularly.</p>
6.6 Persons responsible for animal welfare	<p>The slaughterhouse has a designated animal welfare officer who must have a certificate of competency. At Atria, the animal welfare officers are the slaughterhouse managers who have completed the qualification training.</p> <p>In carrying out their duties, persons shall comply with the guidelines of the European Commission on the duties of the person responsible for animal welfare.</p>
6.7 Control of the slaughter process	<p>Continuous internal monitoring and authority supervision.</p> <p>Dozens of regulatory authorities work at Atria's plant daily. The entire slaughter process, from transport to carcass storage, is supervised by the authorities (inspection veterinarians and meat inspection assistants).</p> <p>Inspection veterinarians also monitor the animal welfare records and procedures of the slaughterhouse's internal controls.</p>