

BePork Quality Scheme

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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 installations for the production of minced meat, meat preparations and mechanically separated meat from domestic ungulates' or G-019 'Guide to develop self-checking systems for the production of food in the sectors of meat products, ready-to-eat meals, sauces, stock and soup, salads and natural gut casings'. 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 pigs, carcasses, cuts, fresh meat, by-products, meat preparations and/or meat products that comes from pigs (piglets, breeding, rearing and fattening pigs) from BePork-certified participants may be commercialised as BePork.	A2
A2+	Pigs, carcasses, cuts, fresh meat, by-products, meat preparations and/or meat products may only be commercialised under the BePork label via a chain of BePork-certified participants.	A2
A3+	<p>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 pigs, carcasses, cuts, fresh meat, by-products, meat preparations and/or meat products under the BePork quality label.</p> <p>Points of sale may commercialise pork as BePork quality if that pork has been purchased from a BePork-certified participant in accordance with the BePork requirements and it is sold unchanged to the consumer.</p>	B
A4+	<p>Every BePork-certified link shall have a complaints procedure. Any complaints sent or received and their follow-up shall be registered. A root cause analysis shall be carried out and appropriate corrections and corrective measures must be taken. 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. In processing, complaints and their follow-up are kept for 2 years following the expiry of the period of shelf life of the product in question or, in the absence thereof, a minimum of 2 years. For primary production, the retention period of these documents is 5 years. Transporters shall keep the documents for 3 years.</p>	B

B. PER LINK

SECTION I: CONDITIONS AT PIG FEED LEVEL		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">- BFA membership for Belgian members.- 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.	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), 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
SECTION II: CONDITIONS AT PIG PRODUCTION LEVEL		violation
1. GENERAL STANDARDS		
P7+	On acceding to the BePork quality scheme , the (candidate) pig producer submits a valid application form completely and correctly 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. If the company is acquired by a relative or by a third party, Belpork must be informed of this in advance by submitting an application form.	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
2. EXCLUSIVITY		
P10+	All the pigs present at the livestock location shall meet the standards of the BePork Quality Scheme.	A2

3. HOUSING		
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
4. ANIMAL WELFARE		
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: http://www.belpork.be > BePork > Documenten > Euthanasiehulp BePork).	C
5. HEALTHCARE AND DISEASE PREVENTION		
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 and/or provide feeds medicated with antibiotics and antibacterial agents. 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 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: https://www.abregister.be). The bacterial condition for which the drug was prescribed, provided or given is registered in AB Register as of 01/03/2023. The bacterial condition has been confirmed in one or more of the following ways:</p> <ul style="list-style-type: none"> - a clinical examination of the animal(s) to be treated - the identification of the bacterial strain after appropriate sampling - an antibiotic susceptibility test performed by a laboratory. <p>Registration in AB Register is mandatory 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: https://www.abregister.be) 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 with the aid of the guide for producers (see: https://www.abregister.be) 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+	<p>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.</p> <p>If the company report falls in the red zone for one or more animal categories, the BePork participant together with the company vet also prepares a company treatment plan within 2 months of receiving the report. A company treatment plan briefly describes the treatment to be followed for the most frequently occurring conditions on the farm. If a treatment plan was previously prepared, it is reviewed and modified as necessary.</p> <p>Companies with a persistently too high use of antibiotics (an alert company (see: http://www.belpork.be > BePork > Documenten > Definitie alertbedrijf)) will take additional measures to reduce their antibiotic use. Companies that show persistently high antibiotic use in consecutive company reports will systematically take additional actions (measures) to address this problem. The measures are described in the "procedure stepwise measures alert company" which is an integral part of the BePork quality manual (see: http://www.belpork.be > BePork > Documents > Procedure stepwise measures alert company).</p>	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 (https://formularium.amcra.be/a/3) 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>An 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 or at least with all classes of non-critical antibiotics</p>	B

	<p>licensed for the animal species and indication concerned. The antibiotic sensitivity test shall be performed by a laboratory that has achieved a general standard of quality:</p> <ul style="list-style-type: none"> - On the performance of tests, including a ring test - or on sampling for bacteriological examination and isolation of bacteria - or in the performance of antibiotic susceptibility testing of which at least one test has been accredited by BELAC (the Belgian Accreditation Body) or a similar institution. <p>The veterinarian may use several laboratories for the different aspects of antibiotic susceptibility testing.</p> <p>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 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 comparable 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>	
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 for the drinking water analysis to be carried out under BePork are described in the 'drinking water analysis procedure' which is an integral</p>	A2

	part of the BePork Quality Scheme. For the internal procedure, please refer to http://www.belpork.be > BePork > Documenten > Procedure drinkwateranalyse.	
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
6. TRANSPORT OF LIVE ANIMALS		
P27+	The transport by third parties of BePork piglets, breeding, rearing and fattening pigs to BePork pig farms and of BePork piglets, breeding, rearing and fattening pigs to BePork or QS-certified abattoirs shall occur by BePork or equivalent (e.g. QS) certified transporters who are approved by Belpork vzw in the Tracy® system. For the transport of BePork breeding and rearing pigs, a transitional arrangement applies. After notification by Belpork, this animal category must also be transported by a BePork or equivalent certified transporter.	A2
P28+	In case of transport by BePork piglets, breeding, rearing and fattening pigs by the pig farmer himself, the pig farmer shall fulfil the definition of own transport (transporting your own animals with your own transport vehicle) (see: http://www.belpork.be > BePork > Documenten > Beslissingsboom eigen vervoer commercieel vervoer) and shall report this in writing (by e-mail or post) to the secretariat of Belpork vzw so that it can be registered in the Tracy® system 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

7. RESIDUE STATUS		
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 excluded.</p> <p>Before being allowed to deliver again within the system, the 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 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 be excluded.</p> <p>Before being allowed to deliver again within the system, the 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 status has been revoked.</p>	A1
8. SUSTAINABILITY MONITOR		
P32+	<p>Every year, in the 'sustainability monitor' checklist, the pig producer shall indicate which sustainability initiatives are being applied at the company and has collected the proof requested for this (see: http://www.belpork.be > BePork > Documenten > <u>Duurzaamheidsmonitor</u>).</p>	A2

SECTION III: CONDITIONS AT PIGLET AND SOW FARM LEVEL		violation
1. HOUSING AND ANIMAL WELFARE		
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. The conditions for the pig producer carrying out the surgical castration of piglets are described in the 'surgical castration of piglets procedure' that is an integral part of the BePork quality manual (see http://www.belpork.be > BePork > Documenten > Procedure chirurgische biggencastratie).	B
2. SUPPLIER OF PIGLETS		
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.) transported by a BePork or QS transporter.	A2
3. IMPORT CONDITIONS FOR PIGLETS		
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

SECTION IV: CONDITIONS AT FATTENING PIG PRODUCTION LEVEL		violation
1. FOLLOW-UP PERIOD		
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"> - 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. - 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. 	A2
2. USE OF VETERINARY MEDICINES		
P39+	In case of individual treatment, the fattening pig must be marked in a clearly visible way until the withdrawal period has expired.	A2
3. HEALTHCARE AND DISEASE PREVENTION		
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 relevant slaughter and inspection data must remain available at the livestock location (in digital form or on paper) for each batch delivered for at least one year after the delivery to the company. The abattoir will communicate this data at least once a month . 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
4. FASTING		
P44+	The 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
5. TRACEABILITY		
P45+	For every delivery of piglets, breeding, rearing and fattening pigs that departs from the BePork pig company to the BePork abattoir , a digital FCI declaration must be drawn up in Tracy® by the sanitary manager no less than 24 hours before the slaughter. If there are attention animals present, this must be indicated in the digital FCI declaration.	A2
P46+	For each transport of BePork piglets, breeding, rearing and fattening pigs between BePork pig companies or of BePork pigs to a BePork abattoir, a BePork transport document must be drawn up in Tracy®. The BePork transport document is drawn up per loading or unloading location and per animal category (BePork piglets, breeding, rearing and fattening pigs). The person responsible for drawing up this document depends on the situation. The transport company/transporter draws up this document:	A2

	<ul style="list-style-type: none"> - for transport between establishments (pig farms, abattoir, etc.) within Belgium or - in case of import or export directly to or from the livestock location by a Belgian transport company. <p>The pig producer will draw up the document:</p> <ul style="list-style-type: none"> - if they are the transporter of the pigs - if the export/import is carried out by a foreign transport company. <p>The deadline for drawing up the transport document depends on the location to which the pigs will be delivered.</p> <ul style="list-style-type: none"> - If the pigs will be transported to the abattoir, the transport document will be drawn up no later than on unloading the pigs. - If the pigs will be delivered to another pig company, the transport document will be drawn up no later than 7 days after the transport. <p>The registration of the transport data in case of import or export directly to or from a livestock location does not take effect until Belpork vzw sends notification.</p> <p>If attention animals are present, this must be indicated on the transport document.</p>	
p47+	The health profile of the pig company in Tracy® is kept up to date by the pig producer.	A2

SECTION V: CONDITIONS AT COMMERCIAL TRANSPORT LEVEL	violation
<p>1. SCOPE</p>	
<p>For each situation in the decision tree (see website), a schematic representation is given of which requirements must be met for the transport of BePork pigs.</p> <p>All the standards in the quality manual for transport apply if commercial transport occurs by a participant with this activity as their main activity.</p> <p>If commercial transport occurs by a pig producer who transports the pigs of third parties and/or transports using a third party's vehicle, the reduced quality manual for transport with the light grey shading applies (A4+, T1+, T3+, T5+ B, T7+, T8+, T10+, T11+, T13+, T14+, T15+, T17+, T18+, T19+, T20+, T21+, T22+, T25+, T27+, T28+).</p> <p>If commercial transport occurs by a non-producer of pigs who transport the pigs of third parties and/or transports using a third party's vehicle, the reduced quality manual for transport applies with the light grey shading and/or indications in bold (A4+, T1+, T3+, T5+ B, T7+, T8+, T9+, T10+, T11+, T13+, T14+, T15+, T16+, T17+, T18+, T19+, T20+, T21+, T22+, T23+, T24+, T25+, T27+, T28+).</p> <p>If commercial transport occurs by a non-producer of pigs who transports his own pigs, the reduced quality manual for transport with the indications in bold applies (A4+, T1+, T3+, T9+, T16+, T23+, T24+, T27+, T28+).</p> <p>The following definitions apply:</p> <ul style="list-style-type: none"> • Own vehicle: Vehicle of the sanitation manager, the seller or buyers of the pigs, the company or 1st, 2nd or 3rd degree relatives • Third party's vehicle: Not an own vehicle • Own pigs: sanitation manager or financial owner (inc. shareholder in the company) of the pigs, or pigs of 1st or 2nd degree relatives (if the 1st or 2nd degree relatives are in a company, they must hold at least 50% of the shares and be the owner) • Pigs of third parties: Not own pigs (e.g. pigs of 3rd degree relatives). <p>Please note: if the pig producer transports pigs to Germany (QS), a certificate that all the standards in the quality manual for transport are met is required.</p>	

2. LEGEND		
Colour	Applicable for	
Gray shading	Commercial transport by a pig producer with pigs from third parties and/or a third party's vehicle.	
Gray shading and/or bold marking	Commercial transport by a non-producer of pigs with pigs from third parties and/or a third party's vehicle	
Bold marking	Commercial transport by a non-producer of pigs with his own pigs	
3. GENERAL CONDITIONS		
T28+	<p>On acceding to the BePork quality scheme, the (candidate) transporter submits a valid application form completely and correctly which shows that the transporter declares that he agrees with the contents of the BePork Quality Scheme and the accompanying regulations, and that he will respect them. If the company is acquired by a relative or by a third party, Belpork must be informed of this in advance by submitting an application form.</p>	A2
T1+	<p>The transport of live BePork pigs (piglets, breeding, rearing and fattening pigs) to and between BePork pig companies or of BePork pigs to a BePork or QS-certified abattoir, must be carried out by BePork or equivalent (QS) certified transporters that are approved by Belpork vzw in the Tracy® system.</p> <p>For the transport of BePork breeding and rearing pigs, a transitional arrangement applies. After notification by Belpork, this animal category must also be transported by a BePork or equivalent certified transporter.</p> <p>To be recognised as a QS-certified transporter in the Tracy® system, the application form must be completely and correctly submitted to Belpork vzw.</p>	A2

	<p>Every BePork or QS transporter must make the documents below available to Belpork vzw. Any changes, such as a driver or vehicle becoming active or inactive, shall immediately be communicated by the transport company itself via Tracy®. Belpork shall always have the most up-to-date data and documents.</p> <ul style="list-style-type: none"> - 'Carrier permit' (= FASFC transport company authorisation) → issued by local PCUs [Provincial Control Units]. - '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 - Information about each own or leased vehicle that is used to transport pigs (number plate and internal sizes). 	
T2+	<p>A foreign transport company that delivers BePork pigs (piglets, breeding, rearing and fattening pigs) to BePork pig companies or BePork pigs to a BePork or QS-certified abattoir, must hold a certificate in accordance with a quality scheme approved by QS (e.g. QS certificate). A copy of the certificate shall be submitted to Belpork vzw during the entry procedure. The latest certificate shall always be available in Tracy®. As soon as a new certificate is issued, the transport company shall upload it to the Tracy® portal.</p>	A2
P46+	<p>For each transport of BePork piglets, breeding, rearing and fattening pigs between BePork pig companies or of BePork pigs to a BePork abattoir, a BePork transport document must be drawn up in Tracy®. The BePork transport document is drawn up per loading or unloading location and per animal category (BePork piglets, breeding, rearing and fattening pigs).</p> <p>The transport company/transporter draws up this document:</p> <ul style="list-style-type: none"> - for transport between establishments (pig farms, abattoir, etc.) within Belgium or - in case of import or export directly to or from the livestock location by a Belgian transport company. <p>The deadline for drawing up the transport document depends on the location to which the pigs will be delivered.</p> <ul style="list-style-type: none"> - If the pigs will be transported to the abattoir, the transport document will be drawn up no later than on unloading the pigs. - If the pigs will be delivered to another pig company, the transport document will be drawn up no later than 7 days after the transport. 	A2

	<p>The registration of the transport data in case of import or export directly to or from a livestock location does not take effect until Belpork vzw sends notification.</p> <p>If attention animals are present, this must be indicated on the transport document.</p>	
T3+	<p>During transport the animals always have to be accompanied by correctly legal 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 and kept for at least 3 years.</p>	A2
T4+	<p>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.</p>	A2
T5+ A	<p>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 http://www.belpork.be > BePork > Documenten).</p>	B
T5+ B	<p>Every driver or active co-driver or self-employed person deployed who works at the transport company and is active in the transport of pigs can prove that he or she has the necessary know-how and skills with regard to animal welfare during transport, focussing on handling animals, animal behaviour, general symptoms of disease and animal welfare indicators such as stress and pain, driving conduct, measures in case of extreme weather conditions (> 32°C outside temperature), loading and unloading procedures and the procedure in case of being involved in an accident. In case of non-conformities, corrections and corrective measures must be documented.</p>	A2
T6+	<p>The evaluation by the abattoir(s) of the transport and/or the drivers and the corrective measures taken shall be registered and kept by the transport company for 3 years. The evaluation will be carried out at least once a year. Any observations or remarks made and documented during the year will be included. The evaluation criteria also include the differences observed between the presence and number of slap tattoos (maximum 2, one on each flank).</p>	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 evaluation from the abattoir).	B
4. MEANS OF TRANSPORT REQUIREMENTS		
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.</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 < 20°; in case of a ramp angle of > 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
5. TRANSPORT METHOD		
5.1. GENERAL		
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
5.2. LOADING/UNLOADING PIGS		
T15+	<p>During loading/unloading pigs the carrier has to ensure the following criteria:</p> <ul style="list-style-type: none"> - The driver puts on clean clothes at the start of every transport. - 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. - Individuals belonging to the pig farm do not enter the loading space or cabin of the transport vehicle. - The driver has to avoid all contact with the surroundings of the loading/unloading site as far as possible. - 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. - 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. - During loading/unloading, the pigs have to walk from dark to light, without it being unnaturally blinding for the animals. 	B
T16+	<p>Injured, physiologically weak and sick pigs must not be loaded.</p> <p>This includes:</p> <ul style="list-style-type: none"> - Animals that cannot walk independently or move without pain. - Animals with severe open wounds or a prolapse (= dark-red mass protruding from anus or vagina). - Recently born animals with a navel that has not yet healed completely. 	A1

	<ul style="list-style-type: none"> - Pregnant animals with a gestation period of $\geq 90\%$ or animals who gave birth in the previous week. - Piglets that are less than three weeks old. <p>Fitness for transport is checked before departure and is the responsibility of the livestock farmer and driver.</p>	
T17+	Goading devices are used in such a way that they do not cause pain or harm to the animals.	A1
T18+	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.	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 ² /110 kg during transport has to be complied with.	A1
5.3. HANDLING LIVE ANIMALS		
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
6. CLEANING AND DISINFECTING THE MEANS OF TRANSPORT		
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 company as such, but it has to contain at least the data stated in the document drawn up by Belpork vzw (available on http://www.belpork.be > BePork > Documenten).	B
T27+	After unloading the animals, the vehicle and all its equipment (spade, broom, driving boards, etc.) must be thoroughly cleaned and disinfected in accordance with the existing (EU) legislation. The persons responsible, the products, instructions for use, dosing, areas to be cleaned, the cleaning process and the frequency of cleaning and disinfecting are known. The cleaning and disinfecting of the vehicle (date, place, the party that carried out the cleaning and disinfecting, the disinfectant used and proof if the recognised installation of a third party is used) are registered in the C&D register. C&D registers that are full are kept for 5 years at the seat of the company (EU, QS). The effectiveness of the cleaning and disinfecting must be verified at least by a visual inspection. In case of non-conformities, corrections and corrective measures must be documented.	A2

SECTION VI: CONDITIONS AT ABATTOIR LEVEL		violation
1. GENERAL		
S1+	On acceding to the BePork quality scheme, the abattoir submits a valid application form completely and correctly which shows that the abattoir declares that it agrees with the contents of the BePork Quality Scheme and the accompanying regulations, and will respect them. If the company is acquired by a relative or by a third party, Belpork must be informed of this in advance by submitting an application form.	A2
S2+	The abattoir shall have a valid Febev ^{Plus} Pig certificate.	A2
S3+	If intact boars or boars treated with Improvac are slaughtered, boar taint detection is done according to the modalities described in the Febev ^{Plus} Quality Scheme.	A2
S4+	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
S5+	Official inspections (inspection reports by the FASFC, any official reports, etc.) and audit reports of G-018-audits may be submitted during the BePork audit.	A2

2. ARRIVAL / UNLOADING		
S6+	<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>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> <p>A longer waiting period at the abattoir of up to a maximum of 12 hours may be permitted on condition that this time is connected to the fasting time at the pig production company so that the total fasting time does not exceed 24 hours and that the additional conditions below are met so that any possible adverse effects of the longer waiting time at the abattoir are prevented.</p> <ul style="list-style-type: none"> • The pigs are gently roused if they have fallen asleep and treated with due care and calm before being taken to the anaesthesia. • Diversion material is made available in the waiting pens to counter boredom and thus any increased aggression as a result of this. • Pigs that come from one and the same group pen at the pig farm are kept together and shall not be mixed with pigs that come from other pens in the lorry and in the waiting pens. • A longer waiting period is not applied in the waiting pens for a group of intact boars due to the possibility of aggressive behaviour. Intact boars may be kept apart in the waiting pens. • The noise level in the waiting area must be measured and registered at least four times a year at the worst-case position and it may not exceed 85 dB. If this peak is exceeded, an action plan with corrective measures is required. 	B
S7+	<p>The noise level in the waiting area must be measured and registered at least four times a year at the worst-case position and it may not exceed 85 dB. If this peak is exceeded, an action plan with corrective measures is required (recommendation).</p>	C
S8+	<p>The supplier evaluation also comprises an evaluation of drivers/transport companies and will be carried out at least once a year. Any observations or remarks made and documented during the year will be included. The evaluation criteria also include the differences observed between the presence and number of slap tattoos (maximum 2, one on each flank).</p>	B

3. DRIVING		
S9+	<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
S10+	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.	A1
S11+	Goading devices shall be used in a way that does not hurt or harm the animals.	A1
4. HYGIENE STATUS		
S12+	<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

S13+	<p>The relevant slaughter and inspection data must be communicated to the BePork pig producer every month for each batch delivered. 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.</p> <p>If the fattening pigs are 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.</p>	A2
S14+	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
5. TEMPERATURE		
S15+	24 hours after the slaughter, the core temperature of the carcass measured deep in the ham, may not exceed 7°C. This will be inspected by means of spot checks and registered. The frequency is based on a risk assessment.	A1
6. TRACEABILITY		
S16+	On delivery to the abattoir, BePork pigs shall always be unloaded, stalled and slaughtered in groups per livestock location.	A2
S17+	Only BePork pigs that are accompanied by a digital FCI declaration and BePork transport document in the Tracy® system may be slaughtered as BePork pigs.	A2
S18+	The abattoir will generate slaughter batches on the basis of the transport documents. A slaughter batch is defined in Tracy® as a batch of pigs that comes from one and the same slap tattoo code, transported by one and the same driver/vehicle, that are all slaughtered at the same time. The following information is entered in Tracy® for each slaughter batch: the slaughter date, the transport document number and the number of approved and rejected pigs.	A2

	Slaughter batches are drawn up for all the BePork pigs delivered, regardless of whether or not they are delivered to the client under the BePork label. It will be drawn up by the latest on delivery of the carcasses and by-products to the client.	
S19+	The abattoir can prove the certification status of a product. The abattoir will make the link in the internal tracing system between the internal batch numbers and the Tracy® tracking documents. This is compulsory if the products are delivered with certificate to another certified link or a link that requests certification.	A2
S20+	The abattoir has a procedure for the mass balance. The abattoir is able to prove the channelling in the mass balance for BePork products.	A2
S21+	At least once a year, the abattoir will carry out a mass balance on a batch of animals that are BePork worthy. The mass balance must be closed and a substantiated explanation will be registered for any differences. A reasonable waste percentage will be taken into account for the mass balance that is substantiated for the production location, the product and the process.	A2
S22+	<p>To follow the traceability of BePork carcasses or by-products from the abattoir to the next BePork-approved link or a link that requires BePork, a delivery slip must be drawn up for each delivery per label, per client and per category (carcasses or by-products). A delivery slip is generated by combining slaughter batches. The outgoing delivery slip contains all the information (weight) about the carcasses or by-products delivered, including information about the origin of the meat (slap tattoo codes) and the quality label(s) under which it is being delivered. A separate delivery slip must always be made for by-products and for carcasses.</p> <p>The abattoir must draw up the delivery slip completely and correctly using the online application 'Tracy®' no later than on delivery to the client.</p>	A2
S23+	When trading and transporting BePork pork or by-products, the accompanying transport document and invoice shall state that it concerns BePork pork or by-products.	A2

SECTION VII: CONDITIONS AT CUTTING PLANT LEVEL		violation
1. GENERAL		
U1+	On acceding to the BePork quality scheme, the cutting plant submits a valid application form completely and correctly which shows that the cutting plant declares that it agrees with the contents of the BePork Quality Scheme and the accompanying regulations, and will respect them. If the company is acquired by a relative or by a third party, Belpork must be informed of this in advance by submitting an application form.	A2
U2+	The cutting plant shall have a valid Febev ^{Plus} Pig certificate.	A2
U3+	Official inspections (inspection reports by the FASFC, any official reports, etc.) and audit reports of G-018-audits may be submitted during the BePork audit.	A2
2. TEMPERATURE		
U4+	24 hours after the slaughter, the core temperature of the carcass measured deep in the ham, may not exceed 7°C. This will be inspected by means of spot checks and registered. The frequency is based on a risk assessment.	A1
3. TRACEABILITY		
U5+	BePork commodities must be accompanied by a BePork delivery slip at reception (online in Tracy®).	A2
U6+	The cutting plant can prove the certification status of a product. The cutting plant makes the link in the internal tracing system between the internal batch numbers and the Tracy® tracking documents. This is compulsory if the products are delivered with certificate to another certified link or a link that requests certification.	A2
U7+	The cutting must occur grouped in time or in separate spaces for each BePork batch compiled by the cutting plant on the basis of the incoming BePork batches.	A2

U8+	The cutting plant has a procedure for the mass balance. The cutting plant is able to prove the channelling in the mass balance for BePork products.	A2
U9+	At least once a year, the cutting plant will carry out a mass balance on a batch that is BePork worthy. The mass balance must be closed and a substantiated explanation will be registered for any differences. A reasonable waste percentage will be taken into account for the mass balance that is substantiated for the production location, the product and the process.	A2
U10+	When trading in and transporting BePork pork or by-products, the accompanying transport document and invoice shall state that it concerns BePork pork or by-products.	A2
U11+	<p>To follow the traceability of BePork pork or by-products from the cutting plant to the next BePork-approved link or a link that requires BePork, a delivery slip must be drawn up for each delivery per label, per client and per category (cuts, carcasses, cut meat or by-products). The outgoing delivery slip for the client is generated by combining incoming delivery slips. It is possible to combine several incoming deliveries on one outgoing delivery slip. The outgoing delivery slip contains the quantities or weights of the carcasses, cuts, by-products or cut meat delivered, including information about the origin of the meat (slap tattoo codes) and the quality label(s) under which they are being delivered. A separate delivery slip must always be made for each category (cuts, carcasses, cut meat or by-products). However, cut meat and meat preparations may be combined on one delivery note.</p> <p>If a delivery occurs from a cold store or if a cutting plant delivers products that come (partly) from a cold store, then the cutting plant must also name that link on the outgoing delivery slip.</p> <p>The cutting plant must draw up the outgoing delivery slip completely and correctly using the online application 'Tracy®' no later than on delivery to the client.</p>	A2

SECTION VIII: CONDITIONS AT THE LEVEL OF THE MANUFACTURERS OF MINCED MEAT, MEAT PREPARATIONS AND MEAT PRODUCTS		Violation
1. GENERAL		
V1+	On acceding to the BePork quality scheme , the manufacturer has submitted to Belpork vzw a valid affiliation form that has been fully and correctly completed and shows that the manufacturer agrees with the contents of the BePork Quality Scheme and accompanying regulations and will respect them. If the company is acquired by a family member or by third parties, Belpork shall be informed of this in advance by submitting an affiliation form.	A2
V2+	The manufacturer must have a validated self-checking system with the correct scope (G-018 and/or G-019).	A2
V3+	The manufacturer is certified in accordance with a GFSI standard (BRC, IFS, GRMS, FSSC 22.000) or an IFS/BRC global market standard.	A2
V4+	The manufacturer shall inform Belpork in case of the (temporary) loss, revocation or (temporary) suspension of the accreditation issued by the FASFC or the loss of the ACS, GFSI or global market certificate.	A2
V5+	Any incident involving a BePork product that can have an impact on the sector and/or may enjoy media exposure, shall be reported to Belpork (e.g. a recall) within 48 hours. Belpork shall assess to what extent the incident can have a negative impact on the sector in order to organise or coordinate further action.	A2
2. ENTRY CHECK		
V6+	On receipt, BePork products must be accompanied by a BePork certificate/delivery slip (online in TRACY).	A2

V7+	The accompanying transport document and the invoice sent to the manufacturer must state that it concerns BePork products.	A2
3. EXTERNAL STORAGE		
V8+	<p>The manufacturer has a list of approved suppliers for meat storage. The approval of a supplier for meat storage is based on at least the following parameters:</p> <ul style="list-style-type: none"> • An annual, physical audit to obtain guarantees with regard to minimum hygiene, monitoring temperature and traceability. The audit may be replaced by a certificate that the supplier holds in accordance with G-017 Road transport and storage in the food chain or a GFSI Logistics certificate. • An agreement entered into by the manufacturer and the supplier. 	B
V9+	Every year, the manufacturer shall evaluate the performance of the suppliers for meat storage on the basis of set, unambiguous criteria. These shall include at least the follow-up of complaints and the results of the annual audit on location (hygiene, monitoring temperature and traceability) or certification.	B
4. SLICER		
V10+	<p>The slicer that is a subcontractor or within the group must be BePork-certified (recommendation).</p> <p>Will take effect on notification by Belpork after a transitional arrangement.</p>	C
5. SUSTAINABILITY MONITOR		
V11+	Once a year, the manufacturer shall indicate in the 'sustainability monitor' checklist all the sustainability initiatives it applies at its company and it will collect the requested proof of this (see: http://www.belpork.be > BePork > Documenten > Duurzaamheidsmonitor fabrikant).	A2

6. TRACEABILITY		
V12+	Every quarter, Belpork shall be sent the sales figures for Belgium and abroad for each type of BePork product (e.g. salami, cooked ham, cooked sausage, etc.).	A2
V13+	The manufacturer can prove the certification status of a product. The manufacturer makes the link in the internal tracking and tracing system between the internal batch numbers and the Tracy® tracking and tracing documents. This is compulsory if these products are issued as certified to another certified link or a link that requests this.	A2
V14+	The manufacturer has a procedure for the mass balance with regard to the amount of BePork-worthy meat processed and BePork-worthy meat delivered.	A2
V15+	At least once a year, the company shall carry out a mass balance per BePork product type (e.g. salami, cooked ham, cooked sausage, etc.) over a period of 1 year. The mass balance must be closed and a substantiated explanation registered for any differences. A reasonable waste rate is taken into account for the mass balance that is substantiated for the production location, the product and the process.	A2
V16+	When trading and transporting BePork products , the accompanying transport document and invoice for the client shall state that it concerns BePork products.	A2
V17+	To follow the traceability and batch identification of BePork products from the manufacturer to the next BePork-certified link in the chain or a link that demands BePork , a delivery slip shall be drawn up for each label and each client. The manufacturer shall draw up the outgoing delivery slip completely and correctly using the online application 'Tracy®' at the latest on delivery of the products to the client. From 01/01/2024, the format of an outgoing delivery slip for minced meat and meat preparations is mandatory. For meat products, the standard will take effect on notification by Belpork after a transitional arrangement.	A2

7. LABELLING		
V18+	The BePork product to be delivered is labelled in accordance with the BePork user manual (see: http://www.belpork.be > BePork > Documenten > Gebruikershandleiding). Will take effect on notification by Belpork after a transitional arrangement.	A2

C. OVERVIEW OF THE REVISIONS

Version	Reference	Applicable since	Reason for the change
01/01/2021	1.0	01/01/2021	Original version
01/01/2021	1.1	18/11/2021	Addition of waiting time at the abattoir up to a maximum of 12 hours on certain conditions
01/01/2021	1.2	11/01/2022	Addition of scope of transport quality manual
04/09/2023	2.0	04/09/2023	Amendments within the context of the next version of Tracy®, clarifications