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## Outcome

The operator ensures:

- A segregation of live pigs, carcasses and carcass parts from pigs “Born and raised in Belgium” throughout the processing chain, from the slaughterhouse through the chillers to the cutting plants,
- That an auditable system is in place to ensure that only pig meat derived from pigs “Born and raised in Belgium” is exported to Australia,
- That the animals destined for Australia will be slaughtered before animals that don’t satisfy with the “Born and raised in Belgium” requirement in the slaughterhouses and that the meat coming from these animals will be processed before other meat in the cutting plants,
- That this segregation program is checked and verified daily.

## Reference

- Protocol “Born and raised in Belgium” for a food business operator in the production chain of pig meat.

## Principle


From farm to cold store, the requirement “Born and raised in Belgium” is implemented and checked at all stages of the food chain. Meat coming from animals that are intended for export and that meets the requirement “Born and raised in Belgium” is processed and channelled separately in time and space from all other meat.

This system of “channelling” and the internal traceability is checked at all stages of production, processing and distribution.

This check-list has to be verified every year (see point 4.9 of the protocol “Born and raised in Belgium” - control)


## Performance indicators

1. The market eligibility of carcasses, meat and meat products can be readily ascertained at all times during processing and storage.
2. There is sufficient identification and segregation during processing and storage to preclude mixing between “Born and raised in Belgium” and “Not born and raised in Belgium” products.
3. Inventory systems enable to the status of “Born and raised in Belgium” of the product to be verified.


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## A) Slaughterhouse

SEGREGATION PROGRAM - PERFORMANCE CHECKLIST:				
CAN THE COMPANY DEMONSTRATE THAT:				
		C	NC	NA
1.1	THE COMPANY HAS A DOCUMENTED PROCEDURE FOR TRACEABILITY			
	An HACCP protocol exists, that guarantees self-control procedures for traceability. Products are traceable, following the one step forward and one step backwards principles, as well as an internal traceability inside the holding. Tracing considers in general batching systems and batch identification.			
1.2	THERE IS AN AUDITABLE INVENTORY SYSTEM			
	An auditable inventory system exists and allows a daily checking and verification of the segregation program.			
1.3	THE COMPANY HAS A DOCUMENTED PROCEDURE FOR THE SOURCING OF ANIMALS FOR SLAUGHTER			
	There is a sourcing program that ensures that pigs coming to the slaughterhouse are born and raised in Belgium and that traceability is applied. This is performed by: <ul style="list-style-type: none"> <li>- Identification of the B&amp;R pigs by ear tag or tattoos, applied in all farms where pigs are born, no later than when the piglets are weaned.</li> <li>- Registration of the herd ear tags in the SANITEL/SANITRACE database. All arrivals and departures at the farm level are also entered into the SANITEL/SANITRACE system.</li> <li>- Marking of the slaughter pigs by a tattooing hammer with the code number of the herd.</li> <li>- Confirmation of the B&amp;R status in the "Food chain information" (FCI) document by the farmer by mentioning the country of destination.</li> </ul>			
1.4	TRANSPORT DOCUMENTS ARE USED FOR PIG TRANSPORT			
	The pigs transport is mentioned in an official transport form and into the SANITEL/SANITRACE database for pigs from farm to slaughterhouse. The FCI document is available and supplied by the farmer for all pigs that are transported.			
1.5	B&R PRODUCTS ARE SEGREGATED FROM PRODUCTS THAT DON'T SATISFY THAT REQUIREMENT			
	<ul style="list-style-type: none"> <li>- The slaughtering of B&amp;R animals are organized per group of animals. Animals that don't satisfy with that requirement are slaughtered after animals that are in compliance with it.</li> <li>- B&amp;R products are segregated from nB&amp;R products by space or time or signalization (included a computerized monitoring) at all stages of production.</li> </ul>			


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<b>1.6</b>	<b>PRODUCTS ARE IDENTIFIED AT EACH STAGE OF PRODUCTION</b>			
	<p>Products are identified to the extent necessary at each stage of production. At the entrance of the pigs to the slaughterhouse:</p> <ul style="list-style-type: none"> <li>- Identification of the slaughter pigs into the BELTRACE database. These data are linked to those available in the SANITRACE database, and the number of batch is linked to the tattoo number. Identification and inspection of the pigs are processed at the arrival of the animals. Slaughtering is only authorized when the data are recorded.</li> <li>- Marking of the slaughter pigs by a tattooing hammer with the code number of the herd.</li> </ul> <p>Inside the slaughterhouse:</p> <ul style="list-style-type: none"> <li>- Existence of an internal traceability, that guarantees the traceability of these products at all stages of the production chain. It should then be possible to establish the link between incoming batch of animals and outgoing meat corresponding to the B&amp;R requirement.</li> <li>- Marking of the carcasses after approval on post mortem inspection with at least 1 health mark per half carcass and with a sequential number.</li> </ul>			
<b>1.7</b>	<b>THE PROCEDURE ADDRESSES MONITORING, CORRECTIVE ACTION AND FREQUENCY OF THE TASKS</b>			
	<p>A procedure exists for each stage of production. The procedure addresses the frequency of the tasks and the segregation program is checked and verified daily.</p>			
<p>C = Compliant                      NC = Not Compliant                      NA = Not Applicable B&amp;R = Born and raised in Belgium                      nB&amp;R = not Born and raised in Belgium</p>				


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## B) Cutting plant

SEGREGATION PROGRAM - PERFORMANCE CHECKLIST:				
CAN THE COMPANY DEMONSTRATE THAT:				
		C	NC	NA
1.1	THE COMPANY HAS A DOCUMENTED PROCEDURE FOR TRACEABILITY			
	An HACCP protocol exists, that guarantees self-control procedures for traceability. Products are traceable, following the one step forward and one step backwards principles, as well as an internal traceability inside the holding. Tracing considers in general batching systems and batch identification.			
1.2	THERE IS AN AUDITABLE INVENTORY SYSTEM			
	An auditable inventory system exists and allows a daily checking and verification of the segregation program.			
1.3	COMMERCIAL DOCUMENTS ARE USED FOR MEAT TRANSPORT			
	The compliance with the requirement B&R is mentioned on the commercial document for carcasses from slaughterhouses to cutting plant (if transport is necessary).			
1.4	B&R PRODUCTS ARE SEGREGATED FROM PRODUCTS THAT DON'T SATISFY THAT REQUIREMENT			
	<ul style="list-style-type: none"> <li>- B&amp;R products are segregated from nB&amp;R products by space or time or signalization (included a computerized monitoring) at all stages of production.</li> <li>- The slaughterhouse from which comes the pig meat is on the list of authorized companies for export to Australia.</li> <li>- Meat meeting the B&amp;R requirement is processed before other meat at the cutting plant.</li> <li>- A visual system is used to identify B&amp;R and nB&amp;R products until packaged and labeled.</li> </ul>			
1.5	PRODUCTS ARE IDENTIFIED AT EACH STAGE OF PRODUCTION			
	<p>Products are identified to the extent necessary at each stage of production. As a minimum, B&amp;R products are identified by:</p> <ul style="list-style-type: none"> <li>• the nature,</li> <li>• the identification,</li> <li>• the amount,</li> <li>• the date of receipt (IN) or of supply (OUT),</li> <li>• and the identification of the food businesses involved.</li> </ul> <p>Packaged meat is marked with the approval number of the cutting plant in addition to the batch identification.</p>			

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	Internal traceability is guaranteed during all the process by the use of a label "For Australia"			
1.6	THE PROCEDURE ADDRESSES MONITORING, CORRECTIVE ACTION AND FREQUENCY OF THE TASKS			
	A procedure exists for each stage of production. The procedure addresses the frequency of the tasks and the segregation program is checked and verified daily.			
C = Compliant                      NC = Not Compliant                      NA = Not Applicable B&R = Born and raised in Belgium                      nB&R = not Born and raised in Belgium				

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## C) Cold store

SEGREGATION PROGRAM - PERFORMANCE CHECKLIST:				
CAN THE COMPANY DEMONSTRATE THAT:				
		C	NC	NA
1.1	THE COMPANY HAS A DOCUMENTED PROCEDURE FOR TRACEABILITY			
	An HACCP protocol exists, that guarantees self-control procedures for traceability. Products are traceable, following the one step forward and one step backwards principles, as well as an internal traceability inside the holding. Tracing considers in general batching systems and batch identification.			
1.2	THERE IS AN AUDITABLE INVENTORY SYSTEM			
	An auditable inventory system exists and allows a daily checking and verification of the segregation program.			
1.3	COMMERCIAL DOCUMENTS ARE USED FOR MEAT TRANSPORT			
	The compliance with the requirement B&R is mentioned on the commercial document for carcasses from slaughterhouses and for processed meat from cutting plants to cold store.			
1.4	B&R PRODUCTS ARE SEGREGATED FROM PRODUCTS THAT DON'T SATISFY THAT REQUIREMENT			
	<ul style="list-style-type: none"> <li>- Clear delineation at cold store is applied for products destined for Australia.</li> <li>- Slaughterhouses and cutting plants delivering meat are on the list of authorized companies for export to Australia.</li> <li>- A visual system is used to identify B&amp;R.</li> </ul> Areas holding products for Australia are clearly labeled “Products for Australia”			
1.5	PRODUCTS ARE IDENTIFIED AT EACH STAGE OF PRODUCTION			
	Products are identified to the extent necessary at each stage of production. As a minimum, B&R products are identified by: <ul style="list-style-type: none"> <li>• the nature,</li> <li>• the identification,</li> <li>• the amount,</li> <li>• the date of receipt (IN) or of supply (OUT),</li> <li>• and the identification of the food businesses involved.</li> </ul> Internal traceability is guaranteed during all the process by the use of a label “For Australia”			
1.6	THE PROCEDURE ADDRESSES MONITORING, CORRECTIVE ACTION AND FREQUENCY OF THE TASKS			
	A procedure exists. The procedure addresses the frequency of the task and the segregation program is checked and verified daily.			
C = Compliant      NC = Not compliant      NA = Not Applicable B&R = Born and raised in Belgium      nB&R = not Born and raised in Belgium				