

**Amendment Note:**

The Pigmear Quality Assurance Scheme (PQAS) Processor Standard Section 3.14 was revised requirements by the PQAS Technical Advisory Committee in December 2007 and a notification to this effect has been issued.

It was felt that it would be useful to issue a clarification of the amended requirements to assist Processors understanding of the amended requirements.

The PQAS Processor standard amendment reads as follows:

**3.14 Product Identification and Traceability**

- a) **Processors must have in place an identification and traceability procedure that permits full traceability at all stages of the process, along the supply chain and to a certified pig herd number (Critical).**
- b) **Product marketed under the Pigmear QAS must be clearly marked with Processor Identification and Traceability Codes, and the Quality Assured Logo where required (Critical).**
- c) **The traceability system in place must permit a reconciliation to be carried out that demonstrates clearly that only quality assured product was sold as quality assured product bearing the Logo (Critical).**
- d) **The traceability system must also permit a reconciliation to be carried out that demonstrates clearly that non quality assured product was prevented from being incorporated into products sold as quality assured (Critical).**
- e) **Both these reconciliations must be conducted on an ongoing basis and reported as required to Bord Bia (Category 1).**
- f) **The use of the Bord Bia Quality Assured Logo must be in accordance with the Bord Bia requirements (Category 1).**

**Clarification of Reconciliation Issues****Amendments to the Standard**

Pigmear Processors have been advised that the PQAS Standard has been amended and will be aware that they must now be able to demonstrate compliance with the amended requirements in the Standard, Section 3.14 from 1<sup>st</sup> January 2008.

Processors are also reminded that, as stated in clause 2.2 of the PQAS Processor Standard, Bord Bia reserves the right to carry out unannounced audits. These unannounced audits can include all aspects of the PQAS Standard including reconciliation in their scope.

Processors must therefore be prepared to clearly demonstrate that the quality assured logo was only used on meat produced from animals that were sold for slaughter from a quality assured herd and that no non-assured product was inadvertently used.

In advance of that, Bord Bia would like to provide Processors with the following guidelines to the interpretation of the amended requirements of the Standard for both product streams (i.e. assured and non-assured)

### **Process Segregation**

Bord Bia will expect to see comprehensive procedures in place to prevent non-assured product from being inadvertently used in the production of quality assured product. These procedures could include complete segregation of the production of quality assured and non-assured product. Segregation by time, or by having completely separate / dedicated facilities for both product streams, would be acceptable where they are demonstrated to be effective.

Quality assured product must at all times be clearly identifiable.

### **Training**

Bord Bia would also expect that the staff operating these processes have been fully trained in these processes and fully understand the requirements relating to the prevention of inadvertent use of non-assured product and the overall operation of both product streams.

### **Records**

Finally, Bord Bia expects that the meat processor will maintain records of the quantities of various products both assured and non-assured at all stages of the process. These records must be of sufficient accuracy to enable Bord Bia to establish that there is effective segregation of the two product streams.

These records can be part of an overall but effective stock system together with accurate process records. Through these records, Bord Bia must be able to establish for any given period of time (e.g. one month) for both product streams:

- I) The opening stock by weight of all product (carcass parts, in-process product and finished product) at the start of the period
- II) The number and weight of carcass parts produced or received into the plant during the period
- III) The number and weight of carcass parts used in production during the period
- IV) The closing stock by weight of all carcass parts, in-process product and finished product at the end of the period

By calculation, it must be demonstrated that  $I + II - III = IV$

This calculation will take into account clearly established yields and wastes.

**This new specification was adopted as part of the Pigmeat Quality Assurance Standard: Processor in December 2007 and forms part of the PQAS Processor Standard from February 1<sup>st</sup> 2008.**

**Only Bord Bia certified PQAS Processors may apply the Quality Assured logo to sausages produced in accordance with this specification from that date.**

## **Sausage Specification**

### **Compositional Parameters:**

- 1. Only quality assured pork meat as defined in the regulations and added pork fat can be used;**
- 2. Minimum pork meat content: 70% by weight;**
- 3. All Pork fat other than internal flare fat is permitted;**
- 4. Maximum fat in the final product: 24% (by analysis);**
- 5. Maximum added water: 15% (by weight);**
- 6. Maximum added sodium in the final product: 0.75g/100g (by analysis).**

**The meat used must conform to the definition of meat in the EU regulations regarding meat:**

- Commission Directive 2001/101/EC of 26 November 2001 amending Directive 2000/13/EC of the European Parliament and of the Council on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs;**
- COMMISSION DIRECTIVE 2002/86/EC of 6 November 2002 amending Directive 2001/101/EC as regards the date from which trade in products not in conformity with Directive 2000/13/EC of the European Parliament and of the Council is prohibited.**

**See also FSAI Guide Note 14 The Application of Commission Directive 2001/101/EC as Amended by Commission Directive 2002/86/EC on the Definition of Meat.**