



PASSION FOR BETTER FOOD

Welcome to VION Tilburg

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Structure

ZLTO / NCB Ontwikkeling

Supervisory Board

VION
Executive Board

FOOD

Fresh pork, beef and convenience food

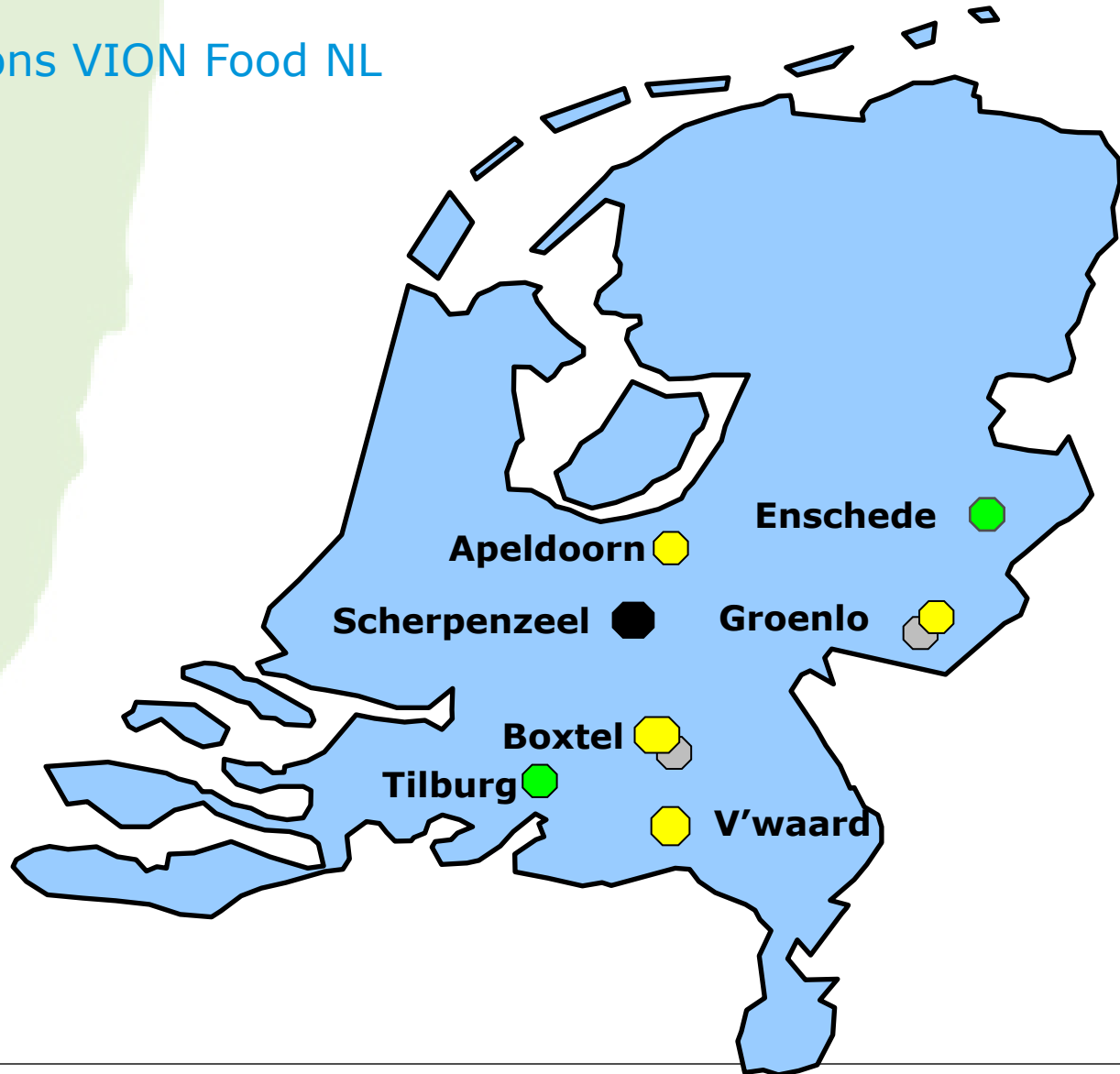
NL DE Int.

ZLTO is a Farmers Union with approximately 18.000 members



Production locations VION Food NL

- = Bacon
- = Pork
- = Beef
- = Retail





VION Tilburg - Company information

Established	: 1928 (Municipal)
Activities	: Slaughtering and production of fresh beef
Workforce	: ± 320 Workers
Area (Build)	: 15.000 m ²
Capacity	: ± 1.200.000 kg/ week
Origin	: private company until 2001, take over by Vion



VION Tilburg - Slaughter department

- ± 2000-2500 cattle / week
- ± 70 animals / hour
- Arrival animals
- ante mortem & post mortem inspection
- Slaughter from 06:00 till 15:30 hours
- 1 Shift



VION Tilburg - Deboning / trimming / packing

- ± 12.000 quarters / week
- ± 6.000 quarters receive from sister company's
- ± 400 quarters / hour deboning and packing
- ± 70 % vacuum packed
- ± 30 % fresh bulk raw material
minced meat / hamburger industry
- Production from 06:00 till 14:30 hours
- 1 Shift



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N = > 150.000.000 / day

Market orientation

The Customer and Consumer at the heart of the business

VION Food



Purina PetCare

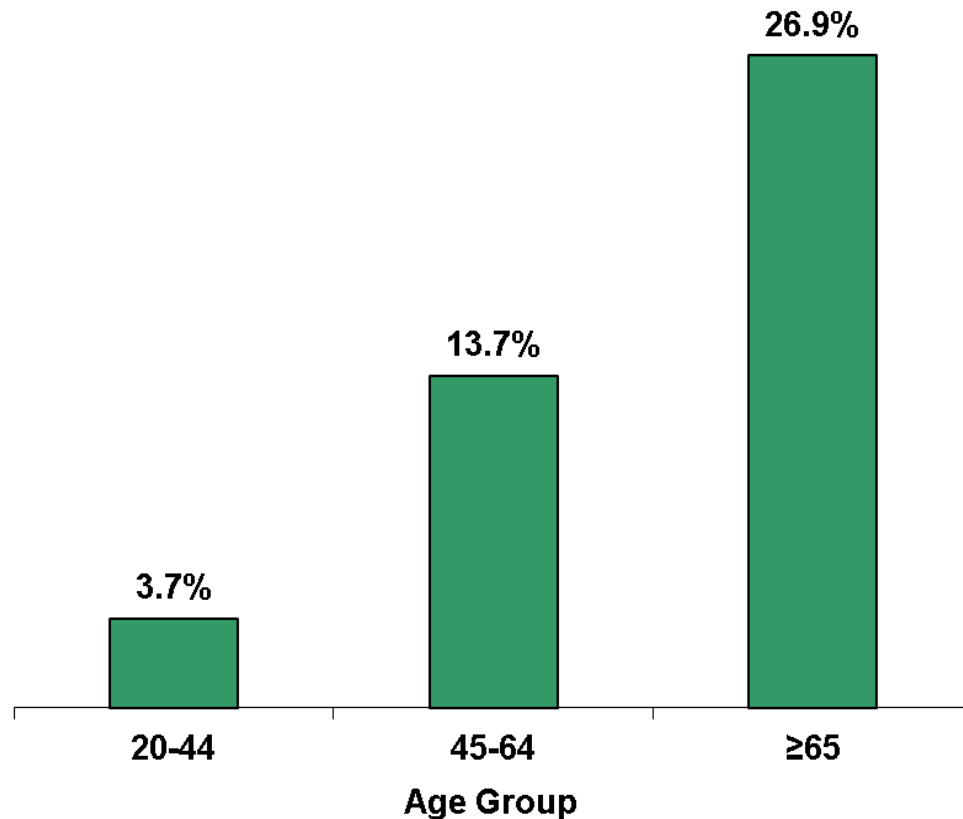


SHIONOGI & CO., LTD.

METRO Group



Estimated percentage of people aged 20 years or older with diagnosed and undiagnosed diabetes, by age group, United States, 2005–2008



The Year 2020:

40% of our consumers will be YOPIs

- 1. Diversify the shelf**
- 2. Increase level of food safety**

??

Source: 2005–2008 National Health and Nutrition Examination Survey.

CDC data 2005-2008:

35% of U.S. adults aged 20 years or older had (pre-)diabetes

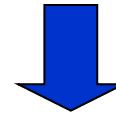
The global food village

Public → Private

**White Paper
on Food Safety
EU January 2000
+
Hygiene package
(EU 852, 853 and
854)**



**Responsibility (chain
of) producers**



**Show performance of food
safety control (eg. Food Chain
Information)**



- 1.Design systems and procedures**
- 2.Need for transparent and easy
data collection**



Plant crops + Feed production

GMP / HACCP / QS >> GlobalGap

Farming

AFS / QS / IKB / Foqus >> GlobalGap

Eggs

Dairy

Meat

ISO + HACCP (BRC / IFS / EFSIS, etc.)

Food production

ISO + HACCP (BRC / IFS / EFSIS, etc.)

Retail / Food Service

HACCP, local standards, etc.

Consumers



Basic principles VION HACCP

- Common basic standards for same type of plants, independent of current activity on global market

- Highest global norms:
 - Codex Alimentarius
 - EU
 - Third country markets



VION HACCP System

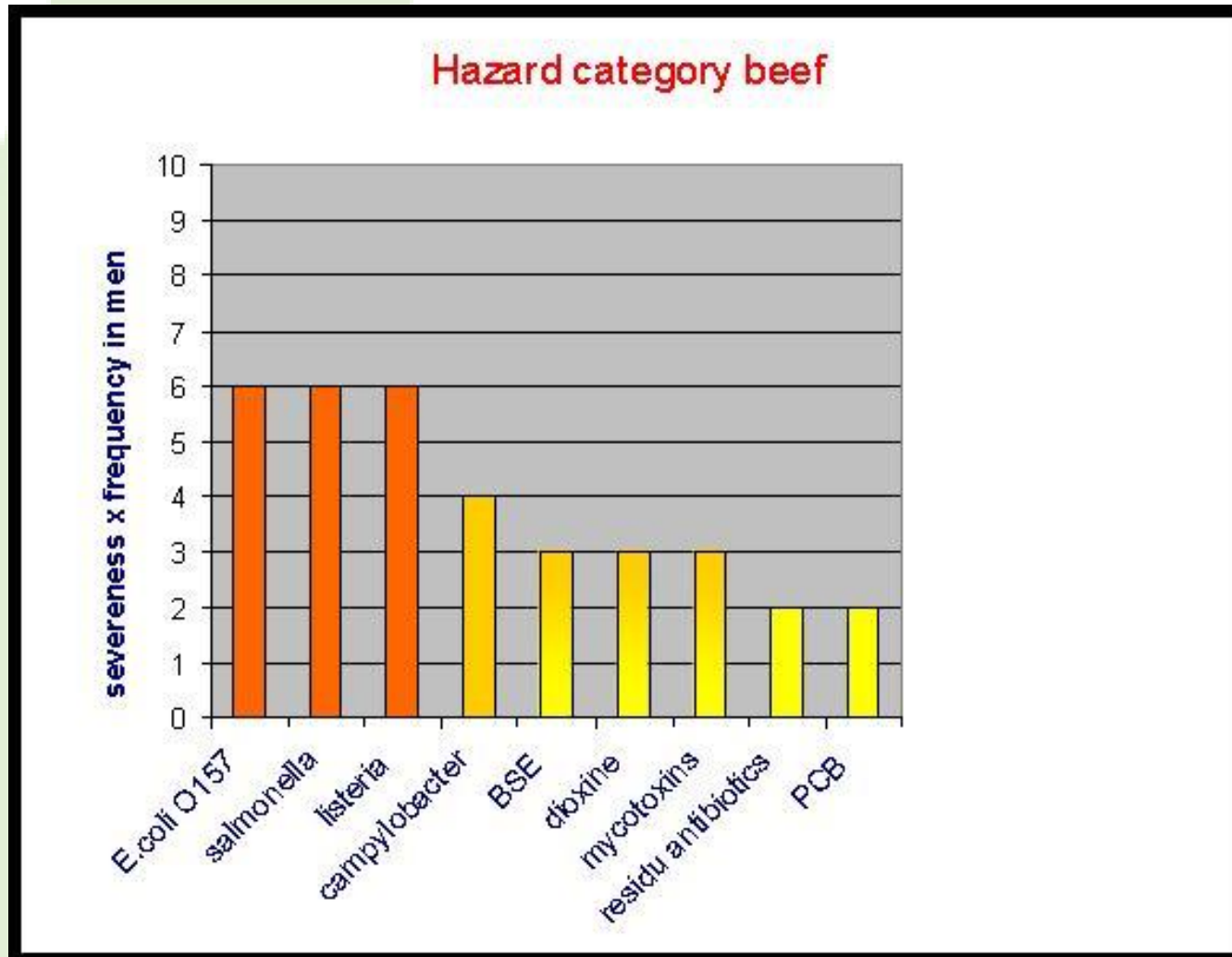
- **Basic Hygiene requirements** and
 - **Hazard analysis**
 - Own scientific knowledge
 - Literature
 - Scientific advice of public institutes
 - Continuously updated, according to the scientific state of the art
 - **Process control plan**
 - Translation of hazard analysis into process control plan
- ➔ **Use of most recent scientific knowledge for the Identification and Control of relevant hazards**

Hazard Analysis

- List of (potential) hazards
- Risk assessment (severeness x frequency of adverse effect) for men
- Attributive factor of the product under concern

		Frequency (occurrence in end product on consumption)		
		Low	Medium	High
Severeness	Low	1	2	3
	Medium	2	4	6
	High	3	6	9

Central Hazard Analysis Beef (HACCP)



From Hazard identification to conclusion on control level

- Based on risk assessment >> conclusions on level of control
 1. Relevant hazards (and legal requirement): CCP level
 1. Hazards: CP level
 1. Less relevant hazards: re-assessment
- Definition of control measures:
 - CCP's and CP's and most effective place in the process chain,
 - limits, performance criteria, monitoring and verification

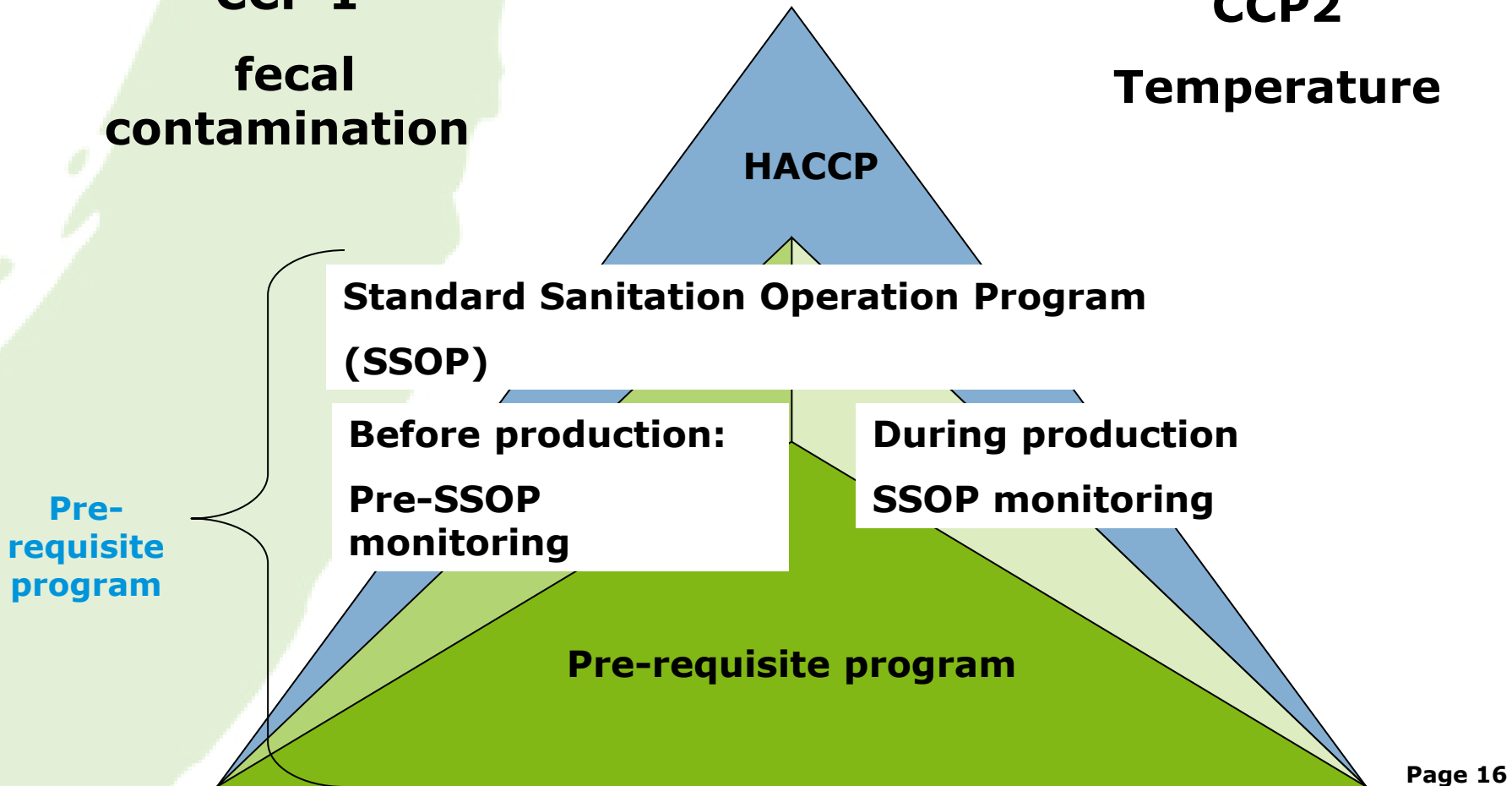
VION-HACCP: Pre-requisite program and HACCP

CCP 1

**fecal
contamination**

CCP2

Temperature



Example: Salmonella Control

■ Prerequisite programme

- Modern production facilities
- Well trained staff

■ CP's:

- Farm
- Transport
- Stall in slaughterhouse
- Hygiene during slaughter and production process

■ CCP's:

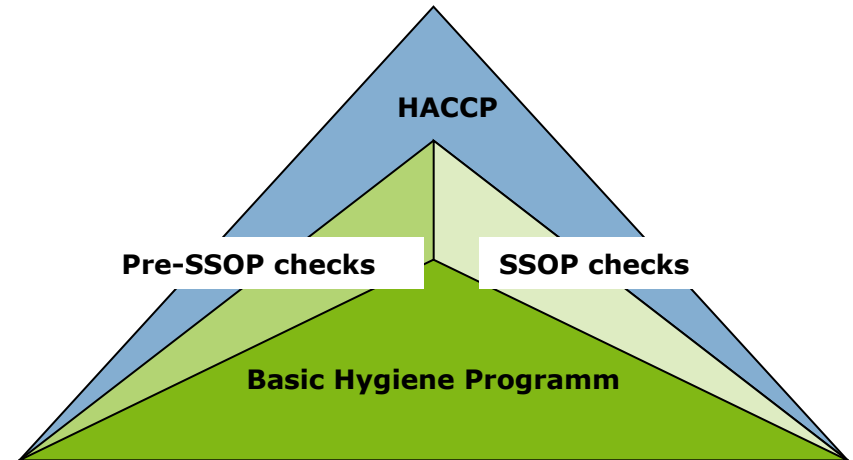
- Faecal contamination
- Product temperature

■ Monitoring CCP's:

- Inspection of carcasses for faecal contamination
- Temperature checks (endproduct)

BSE control (before 2013)

- Basic requirements
 - Daily SSOP checks by responsible person
 - Weekly SSOP verification checks by other responsible persons
 - Registration at the gate
 - Stabling
 - Labelling of carcasses
 - Decapitation
 - BSE sampling
 - SRM removal
 - Batch wise storage
 - Release after test result
 - CCP control
 - Faecal contamination
 - Removal of SRM
 - 5 carcasses at each monitoring



BSE protocol

■ Agreement between NVWA and VION Tilburg

■ Subjects

- I&R check at entrance
- Sorting of animals in stables
- Hygienic slaughtering
- Equipment at sampling place
- Sampling
- Identification
 - Batch definition
 - carcass and labelling
 - Hides
 - Head
 - Organs
- SRM removal
- Blockage
 - For the different categories
- Corrective actions
 - I&R
 - Incorrect sample
- Test results
 - Positive
 - Inconclusive
 - negative



BSE testing (only if necessary)

- Sampling with spoon via Foramen Occipitale
- Earmark for identification with sample
- Tested at approved lab (CCL – Veghel) (Prionics Check PrioSTRIP)
- Lab report to NVWA
- NVWA sends message to VION Tilburg
- Blocked slaughter batch is released for further production.



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