

PCR for Beef - Global

1. Introduction

Orkla's Product Category Requirements (PCR) sets out Orkla's requirements on Animal Welfare. The requirements in this document shall be read in conjunction with Orkla's Animal Welfare Policy.

It is crucial that you as a supplier ensures that our requirements go through the whole supply chain back to the farmers. It is mandatory that your suppliers and sub suppliers are aware of Orkla's requirements and demonstrate compliance with Orkla's Animal Welfare Policy.

1.1 Objective

The PCR for Beef clearly sets out requirements for suppliers supplying beef meat products to Orkla. Under no circumstances does the PCR document replace the need for compliance to all relevant legal standards in the country of cultivation, breeding, production, etc. The products supplied must comply with the requirements of all relevant EC and national legislation for the products delivered including the EC directive on hygiene of foodstuffs.

1.2 Continuous Improvement

We strongly encourage you as our supplier to improve animal welfare performance based upon the Five Animal Freedoms. We will ask you to establish action plans to ensure compliance with our requirements. The plans should include not only steps to eliminate unacceptable practices, but also steps to establish practices that are in line with the Five Animal Freedoms.

1.3 Level of requirement (see below matrix)

Within this section the words "mandatory requirement", "must" and "should" are used. They are defined as following:

a) Mandatory requirement	Non-compliance with these requirements is unacceptable to Orkla.
b) Must	Practice that is obligatory, unless there are exceptional circumstances. Any non compliance must be temporary and addressed in an action plan agreed with Orkla.
c) Should	Strongly advice. These requirements will be mandatory at the latest in 2025.

1.1 Requirements for Beef

Element	Area	Level of requirement	Details	Yes	No	Comments
1.	Minimum requirements	Mandatory requirement	The supplier shall have documented information about origin for all meat sold to Orkla. Origin is defined as the country where the animal was born, reared, slaughtered, cut and processed (if processed).			
2.	Minimum requirements	Mandatory requirement	Antibiotics shall only be used when the animal is sick and when it is prescribed by a veterinarian.			
3.	Minimum requirements	Mandatory requirement	Ritual slaughter without prior stunning is not permitted (ex. halal, kosher). The supplier must guarantee that all meat delivered ex. meat trimmings, cut meat etc are free from meat slaughtered by these methods.			
4.	Minimum requirements	Mandatory requirement	Animals must be treated in a respectful and gentle way, and protected from unnecessary suffering and illness.			
5.	Minimum requirements	Mandatory requirement	Animals must be given sufficient feed and water.			
6.	Minimum requirements	Mandatory requirement	Animals must be kept in a good environment which promotes their health and gives them the opportunity to behave naturally.			
7.	Minimum requirements	Mandatory requirement	Animals must not be kept tied up in a manner which is painful for them, or such that they can not rest comfortably.			
8.	Minimum requirements	Mandatory requirement	Animals should be frequently monitored in order to detect injuries or disease early on. When required, the animal must be treated by a veterinarian.			
9.	Minimum requirements	Mandatory requirement	Animals should not be kept isolated, but must have social contact with other animals.			
10.	Specific requirements for beef	Should	Dehorning, castration or other surgical procedures must be performed under anaesthesia.			
11.	Specific requirements for beef	Must	All beef cattle must have access to dry and comfortable lying areas.			
12.	Specific requirements for beef	Must	The floors where the cattle are moving must not be slippery.			
13.	Specific requirements for beef	Must	Cows and heifers must not be covered with a bull, inseminated or have embryos implantation if it is possible to predict difficulties on delivery.			
14.	Specific requirements for beef	Should	All beef cattle should be able to spend time outdoors during the year.			<u>If yes, please state to what extent:</u>
15.	Specific requirements for beef	Must	Tools which may injure or hurt the animals, such as electric prods must not be used.			
16.	Specific requirements for beef	Must	Calves must have an appropriate diet for their age, weight, behavioural and physical needs.			

17.	Specific requirements for beef	Must	Calves must not be tied up.			
18.	Specific requirements for beef	Must	Calves have access to straw material of good quality			
19.	Specific requirements for transport	Must	The transport vehicles must protect the animals from heat and cold, and be designed to prevent any injuries.			
20.	Specific requirements for transport	Must	The transport time must not exceed eight hours. Transport time means the time from which the first animal is loaded on the vehicle until the last animal has been unloaded.			
21.	Specific requirements for transport	Must	Beef cattle must be fit for transport from loading to unloading. Beef cattle which are unable to enter a loading bay by themselves or which may otherwise be caused further suffering by being transported must not be transported			
22.	Specific requirements for transport	Must	Pregnant milk cows must not be transported within four weeks prior to their estimated delivery date. Milk cows that have calved must not be transported until three weeks after delivery at the earliest.			
23.	Specific requirements for transport	Must	Animals that have been injured during the transport must be slaughtered or killed immediately on arrival to the slaughterhouse. Animals, unable to stand, must not be dragged off the vehicle. The animal must be killed in the vehicle.			
24.	Specific requirements at the abattoir	Must	The supplier must have a system that follows health and animal welfare parameters. The system shall minimum include: <ol style="list-style-type: none"> 1) Mortality at farms level; 2) Total numbers of veterinary treatments and procedures; 3) Monitoring and maintaining of hooves health; 4) The use of antibiotics or other medicines. The information of non conformities at inspection at slaughter house compared to the average at the slaughter house shall be given to the farmer.			<u>If yes, please state which parameters:</u>
25.	Specific requirements at the abattoir	Must	Stalls for beef cattle must have windows or other openings for daylight, as well as sufficient artificial ventilation and lighting.			
26.	Specific requirements at the abattoir	Must	At the lairage the animals must be spared unnecessary discomfort and suffering. Animals from different farms and/or flocks shall not be mixed.			
27.	Specific requirements at the abattoir	Must	Animals shall spend a minimum time at the lairage and no more than 24 hours. Feed must be provided for overnight animals.			
28.	Specific requirements at the abattoir	Must	Milk cows must be slaughtered before the end of the slaughter day. If the cows arrive at the slaughterhouse after the end of the slaughter day, they must be slaughtered immediately the next day. Milk cows with obviously tight udders must be milked before night-time.			

29.	Specific requirements at the abattoir	Must	Lie down areas for the animal must be provided with appropriate and clean bedding .			
30.	Specific requirements at the abattoir	Must	Any staff undertaking the stunning and slaughter of animals, including casualty animals, must be properly trained and competent.			
31.	Specific requirements at the abattoir	Must	At the stunning and destruction site, reserve equipment for stunning and destruction must be readily available for use in emergencies.			
32.	Specific requirements at the abattoir	Must	When driving using a mechanical driving device, this must be designed such that there is no risk of injury to the animals.			

1.2 Requirements for Organic Beef

Element	Area	Level of requirement	Details	Yes	No	Comments
1.	Minimum requirements	Mandatory requirement	The meat product must meet the criteria set forth by Council Regulation (EC) 834/2007 ¹ on organic production and labelling of organic products.			
2.	Minimum requirements	Mandatory requirement	The cattle shall have access to outdoor areas for the greater part of the 24-hour day during grazing season.			
3.	Minimum requirements	Mandatory requirement	Calves may be kept inside during the milk feeding period, though for no more than 13 weeks.			

I hereby sign that all information given is correct and if anything changes according to the answers given I will inform Orkla as soon as possible.

Name, Title & Supplier

Date:

Signature

¹ Council Regulation (EC) No. 834/2007 of 28 June 2007 on organic production and labelling of organic products.