

PORK 360

SAPPO's quality assurance certification system is a guarantee to both the consumer and retail sector that the producer has a consistent production process that complies with minimum standards and ensures high-quality pork. Producers participate in the system by choice.

The system, Pork 360, ensures that producers meet the increasing demand for food safety by retailers and consumers. A further result is that producers save in feed and medicine usage as the intensive monitoring of their production systems ensures that wastage is avoided and that opportunities for improvement in their production systems are continuously being identified. On-farm systems, practices and documentation are continuously audited.

The system also ensures biosecurity of the highest standard on pig farms, ensuring that the industry is protected against the spreading of diseases.

Pork 360 was developed by producers in consultation with key players in the pork products value chain. These include abattoir representatives, processors, retailers and pig veterinarians.

Producers who participate, enter into a contract with SAPPO. In accordance with Pork 360 they must have an accredited veterinary consultant who frequently visits, advises and evaluates the farm and the production processes. They must develop an in-house Standard Operating Procedure (SOP) document, complying with the Pork 360 standards. Participating producers are audited annually by an independent auditor to ensure that the minimum prescribed standards are being adhered to.

The production standards among others addresses:

- Access control
- Internal biosecurity
- Pest control
- Feeding and feed quality

- Housing management and welfare
- Sanitary and hygiene requirements
- Medication and vaccine management and usage
- Manure and water effluent
- Transportation

Farm and abattoir standards have already been completed.

The scheme was registered with the department of agriculture, forestry and fisheries in 2015. Roller marks and stamps have been made and are available to certified abattoirs. The first phase of the standards for de-boners and processors has also been completed.

The system is currently being discussed with the trade. SAPPO has so far received good reaction and support from the trade about the system.