



TRACERT Traceability Private Certification

Pork/Beef

Degesch Japan Co., Ltd.

Executive Summary

With increasing concern for the food safety among Japanese consumers, the Japanese government has developed certification system for various foods, including meat product under the JAS law. JAS program for traceability and providing production information of beef/pork products has launched since December 2003. However, JAS standard targets too small scale facility, such as each group consisting of no more than thirty pigs or twenty cattle, and requesting completely trucking disclosed information, which is not suitable for the larger production scale in general in the United States.

Considering this situation, Degesch Japan has developed **TRACERT** Traceability Private Certification Program, which is based on the JAS criteria of beef/pork traceability system. Most of the requirements in this Program are set up in accordance with the JAS criteria. To be more important, the program is also arranged to be suitable to the US livestock farming and production situation, making it possible to be applied to the existing your Meat Process Verification Program.

Sometimes, it is difficult to track individual animal trucked to fabrication factory while retaining tracking information chain under huge scale production. This program connects the meat production chain with Bio Shield Act 2004, FDA (Feed additive, Veterinary Drug, Meat processing), USDA (Pasture, Animal health, Feed) and EPA (Water, Air, Soil, Agricultural Chemical) program. By adding scientific verification to the certification system, the products can be appealed more confident product in the market.

This program will be able to give additional value to the Quality Assurance of your products, as well as to be utilized as a new strategic tool to expand the sales of your products, with developing to your Meat Process Verification Program into more effective system.

This time, we would like to discuss with you about additional requirements (private requirements) except the JAS criteria, because your Meat Quality System fills with most of the requirements of the JAS criteria.

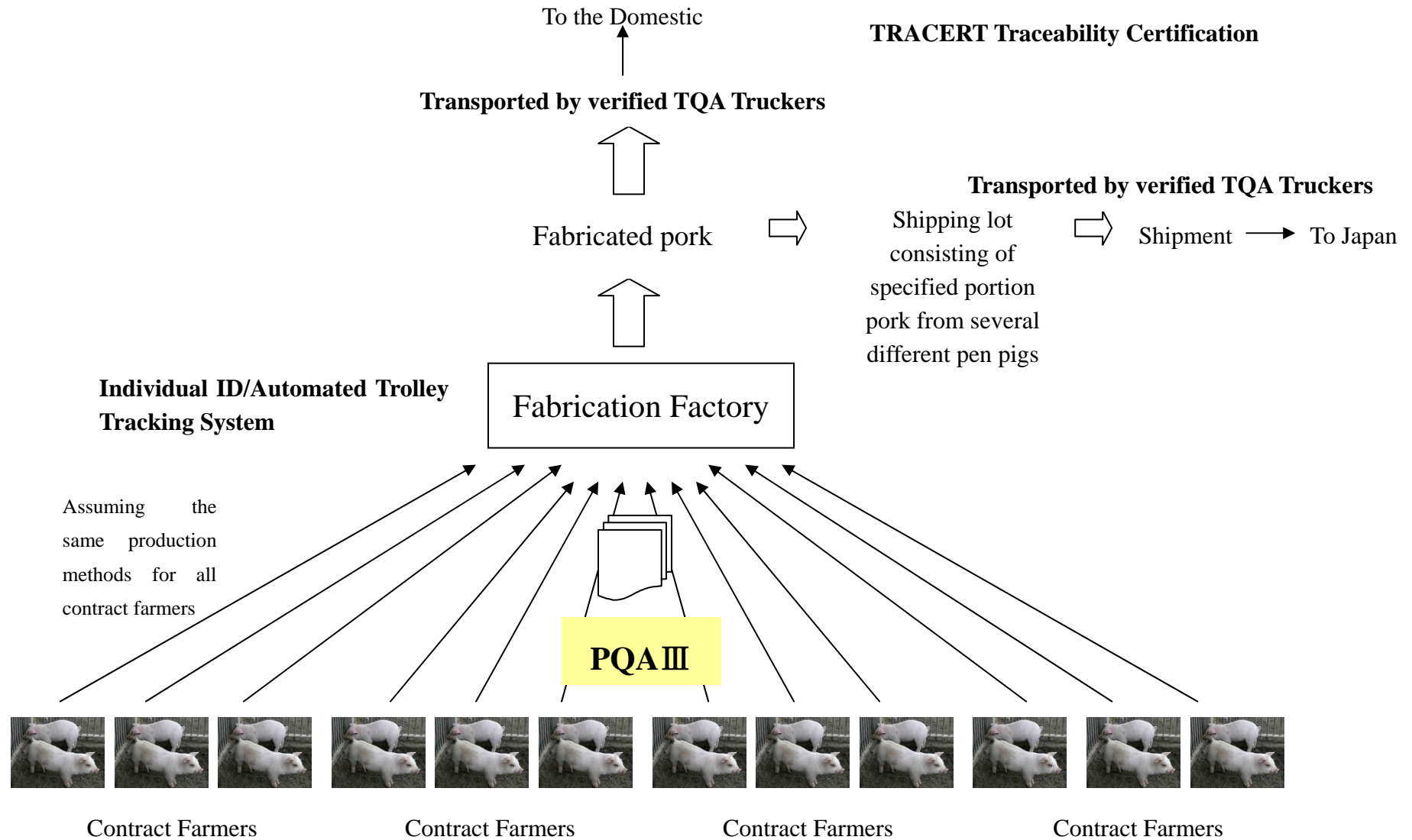
Advantage of **TRACERT** Program

- 1) **TRACERT** program requirements more exactly verify the documentary trucking from Ranch to Fabrication Factory. After Fabrication Factory, using shipping code identified each cargo to Japanese port.
- 2) Also, **TRACERT** program is based on JAS meat traceability regulation. Therefore, it basically fulfills the JAS main requirements except the qualification of each manager, limited animals per pen and limited date of birth (for pig; no more than 21 days). Our Inspectors having MAFF registered inspectors experience will also provide confidence as certifier to the Japanese retailers or importers.
- 3) The major concern among Japanese consumers for imported Meat is its origin, presence of residual veterinary drug, residual pesticide and contamination of pathogenic microorganism. This program covers the requirement of disclosing production information; thus, dissolve such consumer's questions so that the certified products would be easily accepted to them.

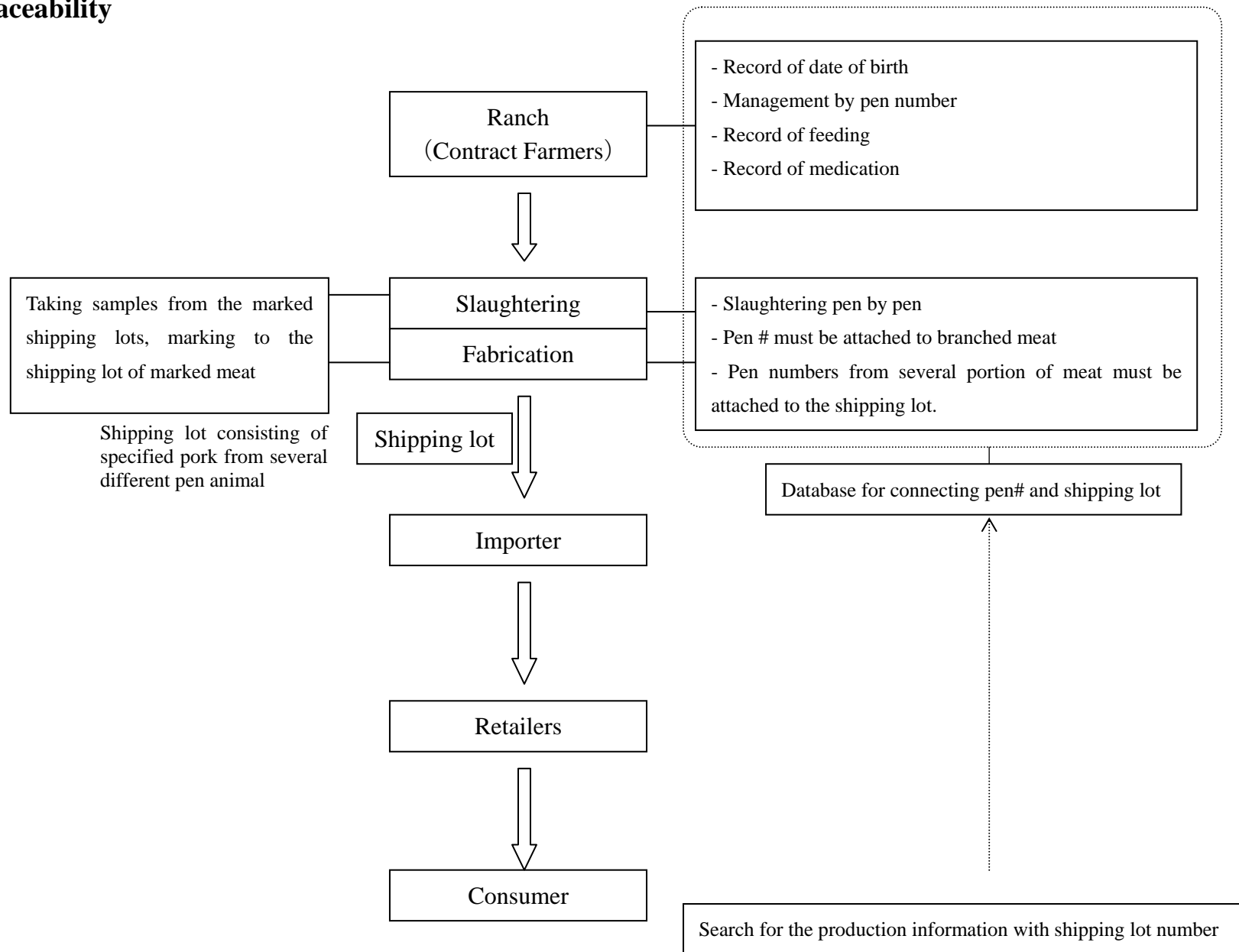
1. Concept of **TRACERT** Traceability Certification Program for Meat

- (1) The **TRACERT** Traceability certification certifies the organization whose system fulfills the **TRACERT** Traceability requirements, which is verified by on site inspection/audit
- (2) The **TRACERT** Program consist of three (3) modules as follows,
 - Module 1; Verify the disclosed method for production information on Ranch, Feedlot/Finisher and Fabrication Factory.
 - Module 2; Verify the disclosed method for production information on Fabrication Factory after slaughter
 - Module 3; Verify the disclosed production information after Boxing.
- (3) This requirement is flexible with the requirement of customer to arrange, even if the customer requirement is reasonable on scientifically.
- (4) **TRACERT** Requirements are based on the JAS requirements.

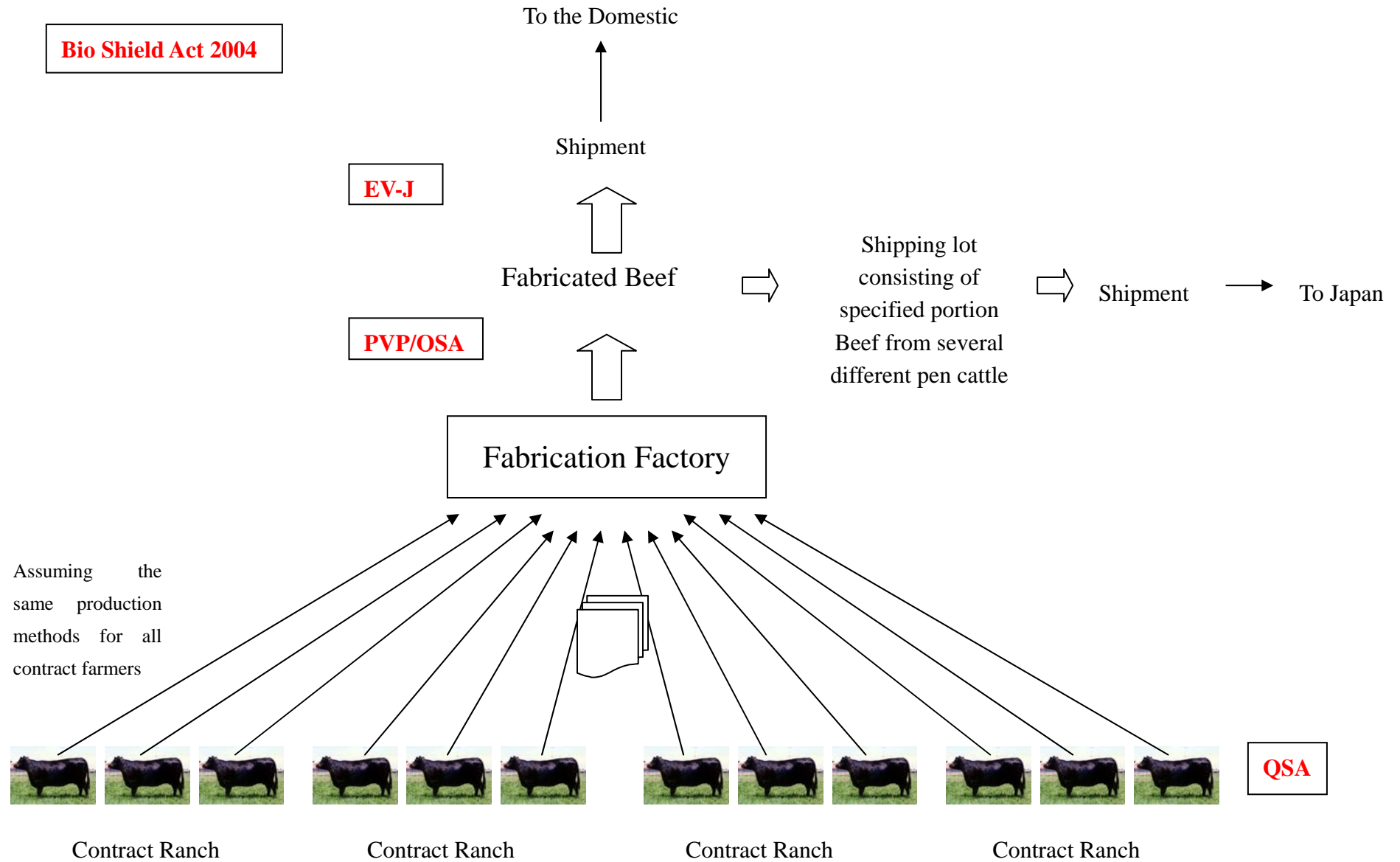
2. Overview of Certified Facilities/Pork



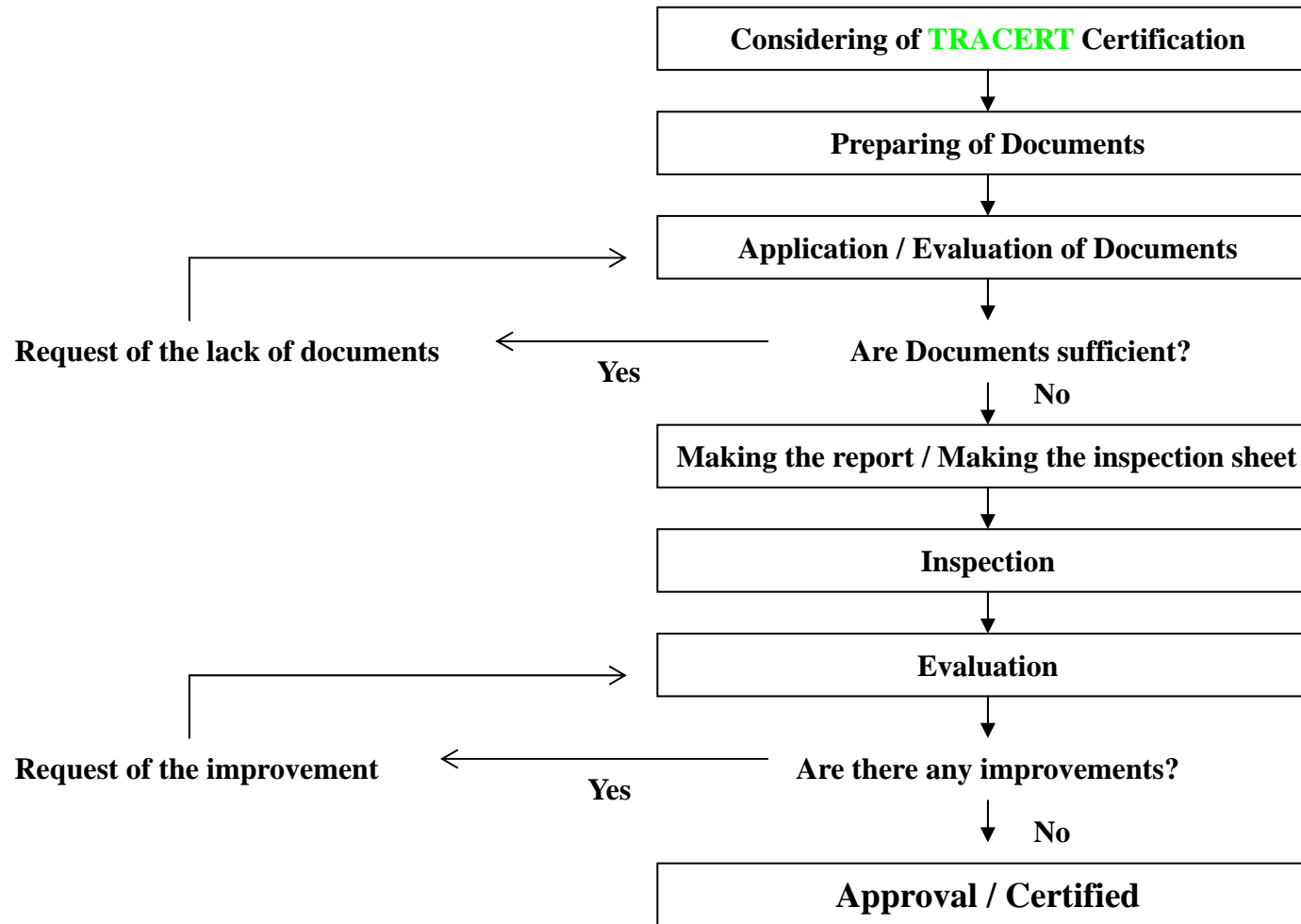
3. Traceability



4. Overview of Certified Facilities / Beef



5. Processes of Certification



7. TRACERT Traceability Certification Standard

TRACERT traceability private program will be doing along “TRACERT Traceability” below.

1) Products Information required

Item	Criteria
Production information	Date of birth
	Name or title and address of manager (owner etc.)
	Date of starting management
	Address of Meat raising facility
	Date of raising Meat
	Contact address of manager
	Name or title and address of fabrication factory manager
	Name of QC manager of factory
	Date of slaughter
	Name of fodder supplied to animal
	Veterinary drugs which supplied to animal

2) Module1: Technical criteria for certification of managers of the production process for traceable animal

Item	Criteria
Facilities for production	Sites at which production information is recorded shall be of an area and structure sufficient to enable separation from other records when recording production information
	Site at which information of slaughtering animals is recorded shall be of an area and structure sufficient to enable separation from other record.
Facilities for storage	Facilities shall be provided with such broadness and structure not as interfering the management complied with the management criteria concerning the disclosure
	Facilities shall be provided with such broadness and structure not as interfering the records of management and the

	documents shall be in custody for three years or more from the drafting of the record
Execution Method for Management	Drafting and promotion of a plan concerning the management or the grasping of the production process as the member, the organization, the subcontractor (nomination, contraction), the production plan, the flow chart of production, etc.,
	The production information shall be literally disclosed for every lot
	Handling and guidance concerning the abnormality happened in the production process
The Manager ((the owner of pigs or others who manage pigs)	The manager shall be take the individual identification as ear tag or else to each animal at it's birth if the manager managed individually
	The manager shall be managed every lot literally disclosed
	The manager shall be informed the disclosed production information to the production person in charge if the manager is not the person in charge of production
	The manager shall be assign suitable label for the animal, if the individual identification tag was accidentally taken from the animal
The contact person in charge of the disclosed production information	Provide the disclosed production information more than three years from the date of attachment product lot number. Public information shall be related with each individual identification code or every group identification code. And publish more than three years, except seven days after the final product was completely consumed
Internal regulation	Item related to recordkeeping, storage and itemizing
	Item related to slaughter
	Item related storage and delivery of Meat
	Item related annually report of production plan and information to certify agent
	Item related to report of management status of production to certify agent and required documents
Record on the disclosed production information and references	Record on the disclosed production information and references shall be keep and itemizing more than three years after slaughter of each animal,
Review of internal regulations	Internal regulation shall be reviewed adequate and fill educated to employee
The manager of production	At least one of qualified manager of production shall be available
The manager of production	The qualified manager of production shall be aware enough training
	The manager of production shall be elected among personals in charge of production

The manual of labeling shall be actually and systematically provided	Item related to inspection of production
	Item related to labeling
	Item related to handling method on every lot after labeling
	Item related to document control
	Item related to relation between label and disclosed production information
	Item related to inspection and audit of certify agent
Verification of labeling	According to labeling manual, ensuring label is corrected as result of labeling
Verification of traceability of individual Identification code or group Identification code	Verify traceability on each individual identification code or every group identification code
Verification of labeling	Verify label in which information is according to labeling manual and correct.
Qualification and number of labeling personnel in charge	At least one of the labeling person in charge who is qualified and educated with the labeling personnel of JAS for Meat with disclosed information course by certify agent, and assigned suitable personnel to each facilities
The labeling manager	A labeling manager assigned from labeling personnel

8. Requirements of documentation for TRACERT Traceability Certification

- 1) Land area, Location map of area and Location of housing on the facility of production
- 2) Site map of the recordkeeping area
- 3) Site map of the Factory
- 4) Tension trees of the organization, member and name of each manager
- 5) Responsibility of the production manager
- 6) Annual production plan
- 7) Manual of the production and information method
- 8) Document of the reproductive management such as fodder
- 9) Document of the ranch management
- 10) Selection and Purchasing of Fodder
- 11) Document of accidental matter on the production
- 12) Manual and practice of inconformity on the product after labeling
- 13) Manual and sheets of slaughter and packing
- 14) Manual of the review for Internal regulations
- 15) Manual of the education for employees
- 16) Manual of the labeling
- 17) Manual of the handling method after labeling
- 18) Manual of the quantification on person in charge of labeling