



Organic Trust CLG

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Animal Slaughtering and Processing Contract

Organic Trust Licence Holder

Name:

Licence/Symbol No:

Address:

When an Organic Trust Licensee enters into an agreement with a producer-specific abattoir/butcher/processor for the slaughter of their animals and/or the manufacture of organic meat/poultry/pork products, the licensee shall ensure that the abattoir/butcher/processor is indicated on the licensee's Organic Trust organic licence and that the abattoir/butcher/processor abides by the conditions set out in this document which are in addition to any other conditions imposed by the licensee.

I, the **Organic Trust Licence Holder** (named above), undertake to maintain overall responsibility for my organic animals that are to be sold as organic meat. In this respect, I undertake responsibility for:

- Notifying the Organic Trust of all activities that have an effect on the scope of my organic licence, i.e. that have an effect on the enterprises listed on my organic licence. If I am producing a product not indicated on my licensed activities, I undertake to contact the Organic Trust immediately.
- Ensuring that I submit a copy of my current organic licence to the abattoir/butcher/processor on an on-going basis.
- Ensuring that my organic animals are transported in an appropriate manner to the abattoir/processing unit and for ensuring that appropriate handling and lairage conditions are in place to receive them.
- Completing the appropriate Product Registration Form (and attachments) for any processed products such as sausages, burgers etc prior to having any such products produced on my behalf by this entity and submitting these to the Organic Trust for approval prior to commencing production (blank product registration forms are available at the back of the producer-specific abattoir record book).
- Ensuring that all labelling is approved by the Organic Trust prior to final printing (labelling guideline document available at the back of the producer-specific abattoir record book).
- Ensuring that my labels also comply with all statutory labelling regulations.
- Ensuring that the contract abattoir/butcher/processor has a copy of the Organic Food & Farming Standards in Ireland Edition 2 and all related amendments at all times
- For ensuring that the contract abattoir/butcher/processor has been approved as a producer specific abattoir/butcher/processor by the Organic Trust
- Ensuring that the composition of recipes and the supply of any ingredients (other than meat) used in these recipes is compliant with the organic regulations.
- Maintaining a record of the weight of animals processed and the weight of the organic meat produce returned to me in the Producer-Specific Abattoir Record Book provided by the Organic Trust
- Ensuring that I am available to attend the inspection of my contract abattoir/processor if requested to do so by the Organic Trust

Signed:

Organic Trust Licence Holder

Date

Contract Abattoir/Butcher/Processor

Name:

Address:

Level of Certification:

(please see overleaf for definition of each)

***Producer Specific Abattoir**

***Sub-Contract Abattoir/Processor**

(i.e. any facility slaughtering animals and/or processing organic meat products such as sausages, rashers, burgers etc on the applicant's behalf)

**Please see guidance notes attached*

I the **Contract Abattoir/Butcher/Processor** agree to:

- Obtain and familiarise myself with the requirements of organic processing set out in The Organic Food and Farming Standards in Ireland Edition 2 and all related amendments (sections 1 and 5 apply)
- Abide by these rules when processing organic produce.
- Agree to only carry out activities and manufacture products for which I am approved and – if applicable - for which approved recipes via approved Product Registration Forms have been submitted to me by the Organic Trust licensee.
- Submit to the inspection regime of the Organic Trust as set out in the aforementioned standards.
- Agree to comply with the specific rules set out in the Standards relating to Animal Welfare when handling organic animals
- Agree to only process organic animals/meat from organic producers who have supplied me with a copy of their current organic licence. Ensure that I retain an up-to-date file of Organic Trust licensees to whom I am providing a service.
- Agree to protect the integrity of organic produce in my control by:
 - Storing organic meat in a manner that prevents any potential cross contamination
 - Ensuring that all staff involved in the processing of organic animals and meat are fully trained and aware of the specific requirements regarding animal welfare and segregation of the organic produce
 - Only processing organic meat on clean plant and equipment following a complete wash down
 - Always rinsing away detergents and/or sanitisers from food contact surfaces with potable water prior to commencing organic production
 - Always having organic produce clearly labelled at all times during the process
 - Maintaining clear and concise records for every step in the process to provide full traceability to the Organic Trust Inspector as set out in Section 5.06.18 of the aforementioned Standards
 - Only producing multi-ingredient organic products in accordance with the recipes and approved ingredients supplied to me by the Licence Holder on the appropriate approved Product Registration Forms and never substituting these ingredients or changing the composition of the approved recipes in any way
- I agree to notify the Organic Trust Licence Holder immediately if I become aware that the integrity of the organic produce has been compromised
- I undertake to retain a signed copy of this contract for audit by Organic Trust Inspectors.

Signed:

Contract Abattoir/Butcher/Processor

Date

Levels of Certification Identified for Animal Slaughtering & Processing

For best practice there are three levels of certification advised for abattoirs, and butchers they are:

- (1) Producer Specific Abattoirs
- (2) Subcontract abattoir and/or processing facilities
- (3) Full symbol status

The Organic Trust will monitor each operation and advise when an alteration to level of certification is required.

The guideline criteria setting out each level are as follows:

(1) Producer Specific Abattoirs

Producer specific abattoirs are defined as units which carry out primary processing under contract to a limited number of certified producers processing a limited number of animals. The criteria of Limited will be determined by the size of your operation in relation to the number of certified producers and number of organic animals processed.

Primary processing permitted for Producer Specific Abattoirs is limited to:

- Killing
- Cutting
- Dressing
- Portioning
- Mincing
- Vac Packing
- Storage

Any further processing of any type (e.g. manufacture of sausages, burgers etc) requires the abattoir to obtain an organic licence in their own right or be registered as a sub-contract processing facility.

(2) Subcontract Abattoir and Processing Facility

A subcontract abattoir and processing facility is defined as a unit which processes a large number of animals for one specific certified operator and/or manufactures multi-ingredient meat products on their behalf. Once again, the criteria for this will be assessed against the number of organic animals for one operator and or quantity/type of meat products processed in relation to the overall size of the business

All the criteria set out in Sections 1 and 5 of these Standards apply to Subcontract Abattoir and Processing Facilities.

(3) Full Symbol Status Abattoirs/Meat Processors

Any abattoir /butcher/meat processor handling organic animals, meat and/or meat products may apply for a licence in their own right if they so wish – this would mean that such an entity could process organic animals/products for all organic operators and not just the entities approved under the producer-specific abattoir/butcher regime.

Notwithstanding this, abattoirs and/or meat processors who source and process organic meat and meat products which are marketed **under their own name or brand** must obtain an organic licence in their own right/name. Application to the Organic Trust must be made by the abattoir in such cases and the abattoir/butcher will be subject to the full certification process set out in the above indicated organic Standards.