



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

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NL DE Int.

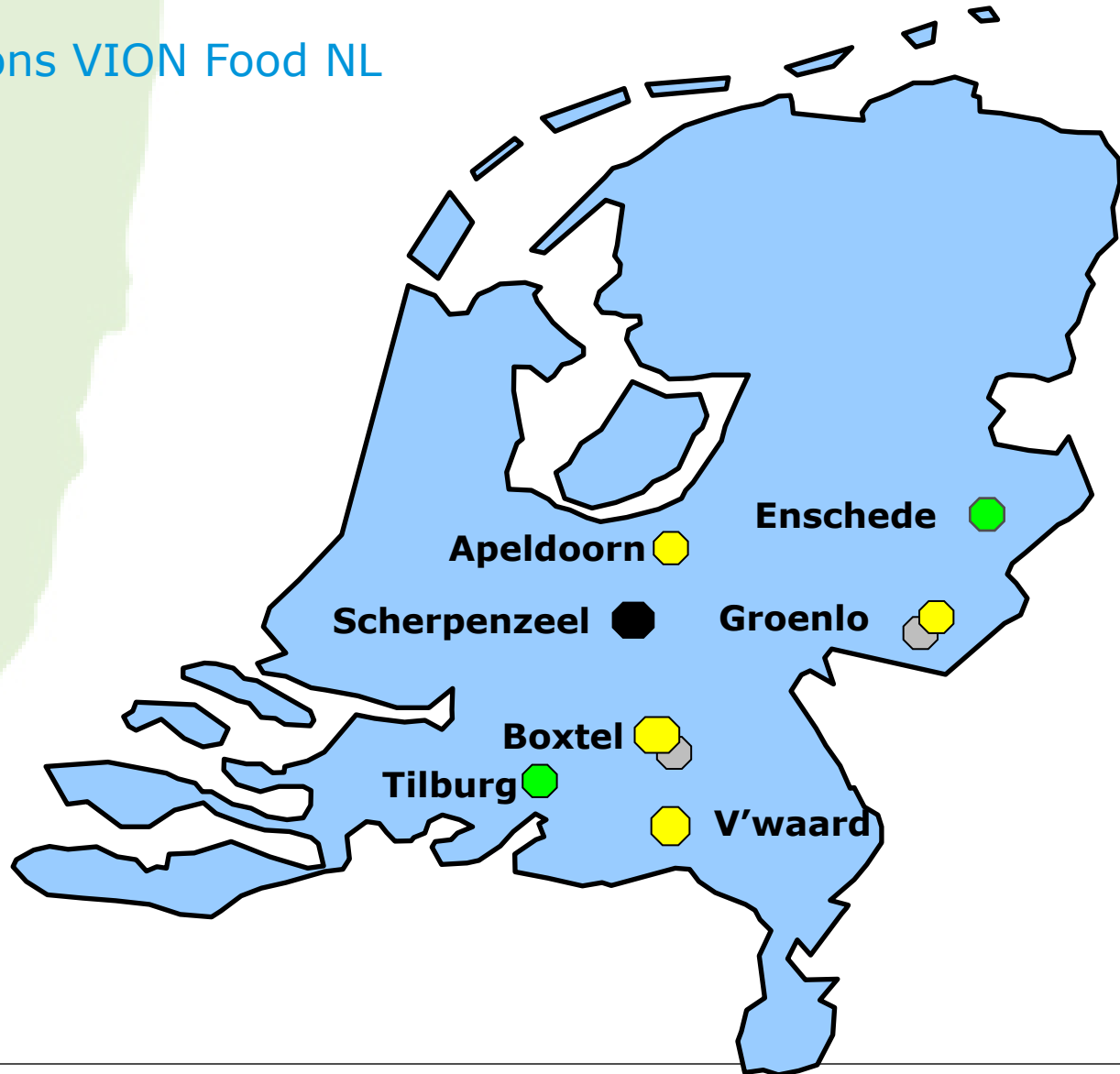
ZLTO is a Farmers Union with approximately 18.000 members



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## 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 <sup>2</sup>
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



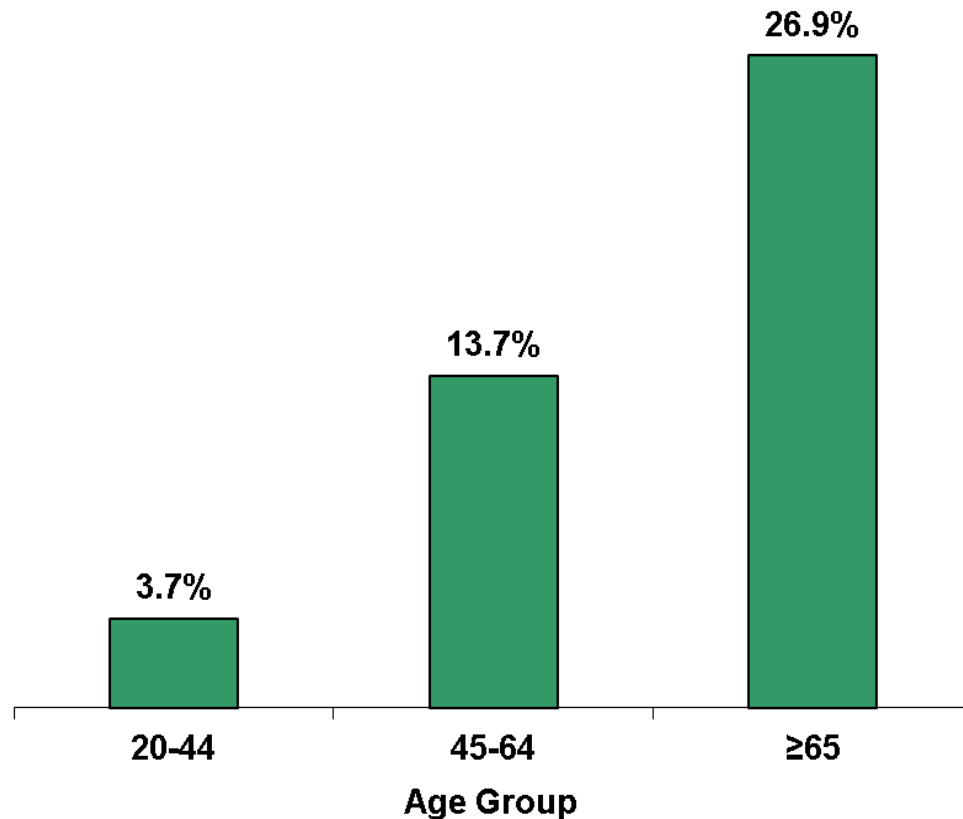
Purina PetCare



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



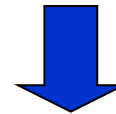
## The global food village

### 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

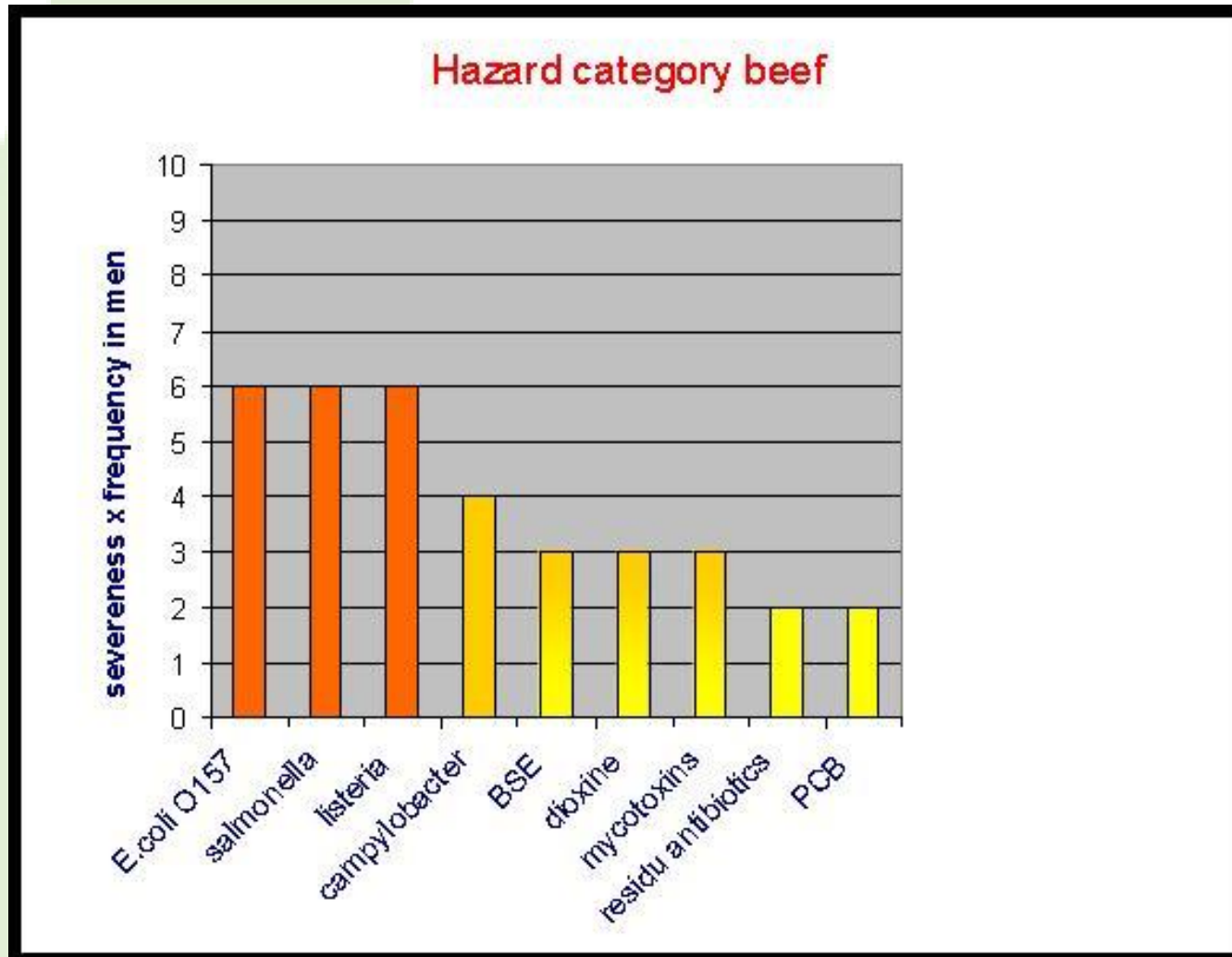
- **Basic Hygiene requirements** and
  - **Hazard analysis**
    - Own scientific knowledge
    - Literature
    - Scientific advice of public institutes
    - Continuously updated, according to the scientific state of the art
  - **Process control plan**
    - Translation of hazard analysis into process 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

		<b>Frequency</b> (occurrence in end product on consumption)		
		<b>Low</b>	<b>Medium</b>	<b>High</b>
<b>Severeness</b>	<b>Low</b>	1	2	3
	<b>Medium</b>	2	4	6
	<b>High</b>	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

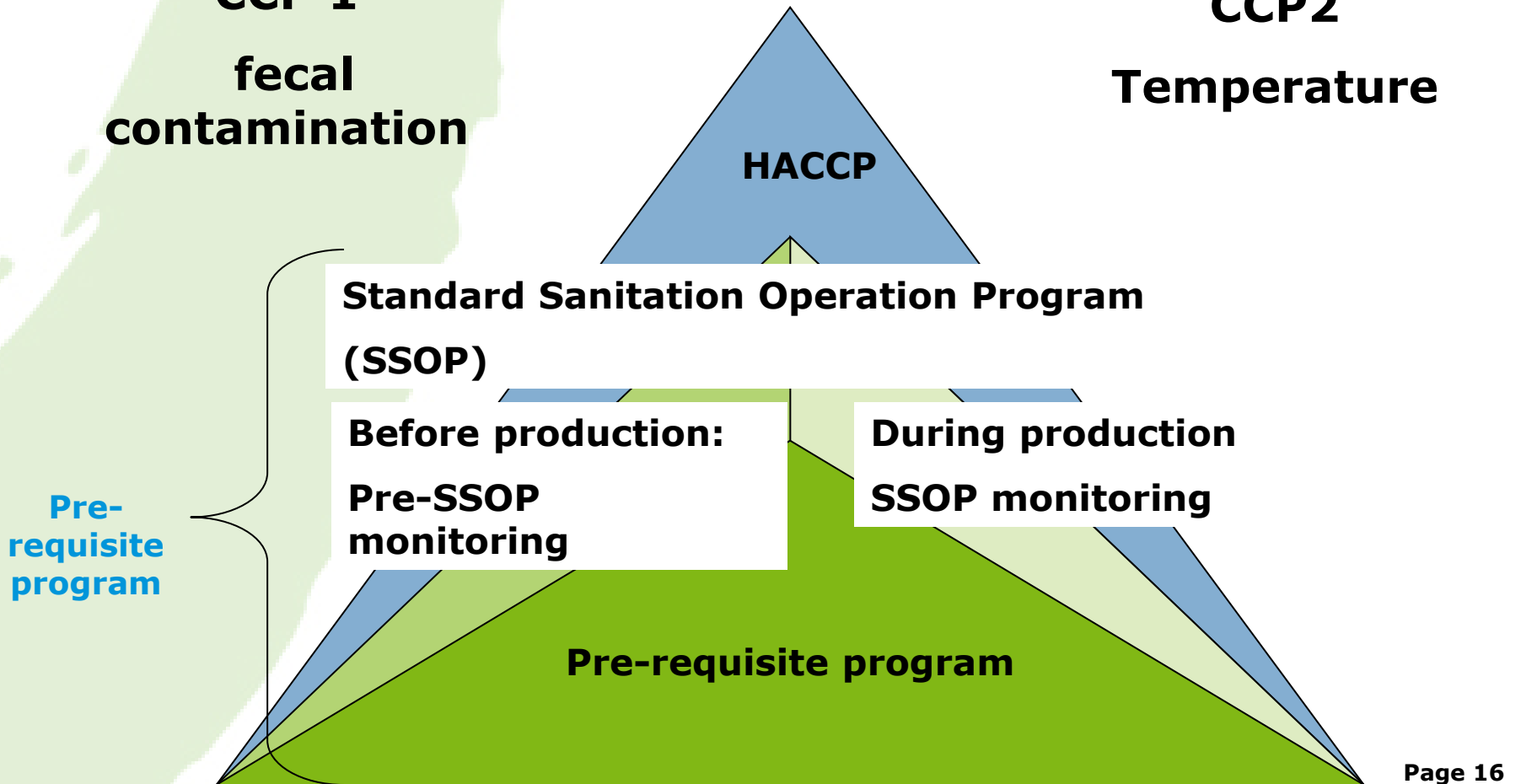
# VION-HACCP: Pre-requisite program and HACCP

**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:

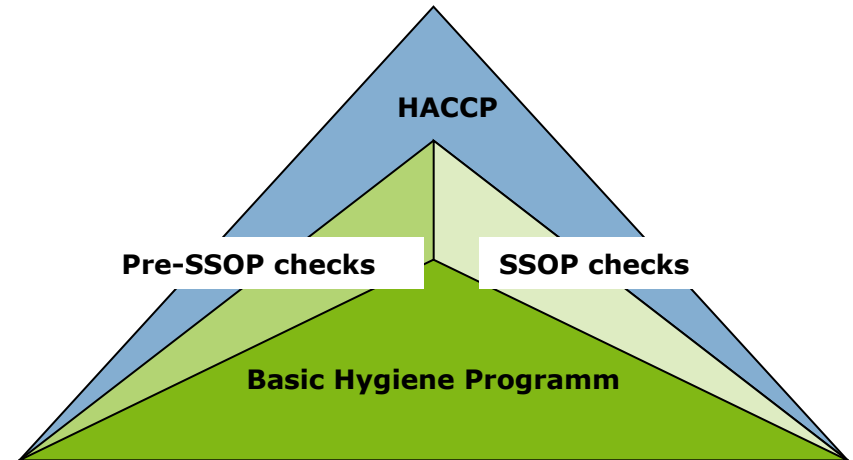
- Faecal contamination
- Product temperature

### ■ 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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