

**NATIONAL MEAT INSTITUTE
CERTIFIED NATURAL MEAT PROTOCOL**



UPDATED JUNE 1st, 2005

Section	Conformity description	Control
1	IDENTIFICATION & TRACEABILITY OF LIVESTOCK AND OPERATIONS	
1.1	<p>COUNTRY OF ORIGIN: Animals must be born, raised, fattened and slaughtered in Uruguay.</p> <p>Ascertain animal identification and their movements throughout production and the different marketing channels up to the slaughter point.</p>	<p>Livestock should be identified at least through lot identification and their movement records must be kept updated and ready for inspection</p> <p>The inspection will check the movement records and their conformity with the farm's livestock.</p> <p align="center">CRITICAL POINT</p>
1.2	<p>Livestock should spent a minimum specified period at certified operations:</p> <p>Cattle: 90 days prior to slaughter Sheep: 60 days prior to slaughter</p>	<p>If the minimum specified period at a certified operation does not agree with the one requested they will be demanded proofs of the livestock coming from a certified farm.</p> <p align="center">CRITICAL POINT</p>
2 -	ANIMAL HUSBANDRY	
2.1	<p>ANIMAL WELFARE</p> <p>FREE RANGE PRODUCTION SYSTEMS</p> <p>Animals must be managed according to animal welfare standards. They will be raised free range.</p>	<p>Animals will be kept free range throughout the entire year. Feedlot facilities are not allowed.</p> <p align="center">CRITICAL POINT</p>
2.2		<p>Map - sketch of the farm and facilities.</p> <p>Breeding season records, specifying beginning and finishing dates.</p> <p>Number of heads and area to estimate stocking rate.</p>
2.3		<p>Sexually mature males and females must be kept apart to avoid unexpected pregnancies.</p> <p align="center">MINOR DEFECT</p>
2.4		<p>The average stocking rate must not exceed:</p> <p>Bovines younger than 1 year: 5 heads /ha Bovines 1 – 2 years old: 3.3 heads /ha Male bovines older than 2 years: 2 heads/ha Cows and heifers: 2.5 heads /ha Milking cows: 2 heads /ha Ewes: 13.3 heads /ha</p> <p align="center">MAJOR DEFECT</p>



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3. ENVIRONMENTAL AND SANITARY MANAGEMENT			
3.1	Environmental contamination and spreading of infectious diseases must be prevented.	<p>All chemicals used must be registered in the Ministry of Agriculture and Fisheries (MGAP). Instructions on labels must be followed as for handling, use and elimination.</p> <p>Every farm must have a register of purchase and use of each agrochemical.</p> <p align="center">MAJOR DEFECT</p>	<p>Field Book with records of use.</p> <p>Purchase ticket.</p> <p>Map- Sketch of the facilities.</p> <p>Dogs dosage records and license.</p>
3.2		<p>Farms will have special places for sick or wounded animal isolation. Isolation must ensure the separation of sick animals from the rest of the livestock</p> <p align="center">MINOR DEFECT</p>	
3.3		<p>Farm dogs must be dosed according to regulations in force and to professional advice.</p> <p>Dosage records will be kept.</p> <p align="center">MINOR DEFECT</p>	
4. FEEDSTUFFS AND FEEDING			
4.1	<p>GRASS-FED ANIMALS -</p> <p>NO ANIMAL BY-PRODUCTS -</p> <p>NO GROWTH HORMONS-</p>	<p>Animals shall receive a feeding that ensures at least a 60% of dry matter coming from direct pasture harvest.</p> <p align="center">CRITICAL POINT</p>	
4.2		<p>Pasture management must allow animal's access to a broad variety of species that ensure sustainability of the forage resources and an adequate natural feeding.</p> <p align="center">CRITICAL POINT</p>	



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4.3	Animals will be raised on a grass-fed basis, with no animal proteins or growth hormones on their feed.	Records must be kept in order to ascertain the specific feedstuffs animals are receiving and during which period of time. CRITICAL POINT	Field Book with records. Purchase records (tickets). Field Book with records.
4.4		Ascertain the producers' formal commitment on NO use of mammalian or avian by products to feed animals. This prohibition is regulated and enforced by law by the Uruguayan Government. CRITICAL POINT	A formal document on the producers' commitment of NO use of mammalian or avian by-products. The certifying agency inspector must visually inspect the absence of mammalian or avian by-products. If required, laboratory analysis should be assessed. The certifying agency inspector must visually inspect the absence of hormones, anabolic or any other growth promoter.
4.5		Animals should not be fed with protein concentrates, bone meal and fats from a mammalian and avian origin with the exception made for dairy products and byproducts. CRITICAL POINT	
4.6		Livestock must not be treated with hormones, anabolic agents or any other growth promoter. Uruguay legislation in force supports this prohibition. CRITICAL POINT	
5 FACILITIES			
5.1	Facilities, fencing and pens for animal handling shall be adequate enough to offer safety and space enough for animal handling.	Every farm must own or have access to well kept and adequate cattle managing facilities. MAJOR DEFECT	Map- Sketch of the facilities. Plan of the farm and layout. In situ observation.
5.2		Every farm must have access to in-good-condition facilities for livestock shipping and unshipping. MAJOR DEFECT	



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6 MEDICINES AND VETERINARY TREATMENT			
6.1	General sanitary management and epidemiological control will be developed and implemented with professional surveillance.	Sanitary Management must be supervised by the Responsible Veterinary Doctor as well as any surgical maneuver. Any treatment, be it curative or preventive, must follow the Responsible Veterinary Doctor's recommendations. MAYOR DEFECT	
6.2	Zootherapies specific substances used must be registered in the Ministry of Agriculture (MGAP)	Their use must follow label's instructions and specifications (dose, ways of administration, due date, etc.) CRITICAL POINT	
6.3	A record must be kept with all the zootherapy specific substances administered.	The zootherapeutic specific substance used will be registered, same as the animals treated, dose used and way of administration. In the case of animals sent to slaughter, the period established in the label prior to slaughter must be respected. MAYOR DEFECT	
6.4	Zootherapeutic specific substances storage.	A particular place must be kept for storing these specific substances and all storage requirements registered on the label must be followed. MAYOR DEFECT	
7 LIVESTOCK HANDLING AND TRANSPORT			
7.1	ANIMAL WELFARE- Livestock Handling and transportation prior and while shipping must respect animal welfare.	The management conditions prior and while to shipping as well as during transportation should attain to prevent any potential factors that might cause animal stress and wounds. Facilities such as chute, pens and trucks walls must not have any protruding elements pointing inwards that cause bruising. Floors must not be slippery. Animals should not be shipped too loosely nor to tightly. MAYOR DEFECT	Identification of the Responsible Veterinary. DICOSE registration form. Sanitary Certificate (when applicable). Documentation that ascertain FMD vaccination. Transportation Document. CNMP Shipping Form.
7.2	Documents corresponding to livestock being transported must be available during the trip.	Required documents on transportation must be available during the trip. CRITICAL POINT	



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8 PRESLAUGHTER / SLAUGHTER / PRODUCTION / PACKING			
8.1	Industrial plants must have MGAP's permission for operation.	CRITICAL POINT	MGAP legal documentation.
8.2	Current authority's regulations on environmental contamination and prevention of infectious diseases will be considered.	CRITICAL POINT	Plant Records and legal documentation.
8.3	Traceability must continue at this stage.	<p>Lots are the minimum identification unit.</p> <p align="center">CRITICAL POINT</p>	<p>Documentation related to the received cattle (MGAP and CNMP).</p> <p>Lot identification.</p>
8.4	Animal handling practices should attempt to ensure animal welfare.	<p>Livestock will be received as soon as they arrive on site. They will be lodged in pens without crowding them up and they will have permanent access to drinking water.</p> <p>Plant layout and animal handling will be such as to avoid wounds and bruises.</p> <p align="center">CRITICAL POINT</p>	Facilities and animal handling observation.
8.5	There must be a Hazard Analysis and Critical Control Points (HACCP) system implemented and working.	CRITICAL POINT	HACCP Manual and records.
8.6	There must be a written handbook of Good Manufacturing Procedures (GMP)	CRITICAL POINT	GMP Manual.
8.7	There must be Standard Sanitary Operative Procedures (SSOP)	CRITICAL POINT	SSOP Manual.
8.8	Slaughter of livestock included in this certification program, must take place separately from the rest of the daily slaughter. Animals included in the Certification Program must be clearly identified at any stage.	<p>Lots are the minimal identification unit.</p> <p>After carcass washing a label including all data will be tagged on each side and also on each fore and hindquarter.</p> <p align="center">CRITICAL POINT</p>	<p>In situ observation.</p> <p>Cut production records.</p>
8.9	During fore and hindquarter separation and deboning, lot or individual identification must be clearly controllable.	<p>At the end of each stage of fore and hindquarter separation and deboning, original information must be kept in the pieces obtained.</p> <p>Data will be taken from pieces to debone and cuts obtained will be identified. Such identification will accompany them to the packing department.</p> <p align="center">CRITICAL POINT</p>	<p>In situ observation.</p> <p>Cut production records.</p>
8.10	Packing: lot or individual identification must be clearly controllable.	<p>The following data must appear in either boxes and cuts:</p> <p>Slaughter & Processing Plant name Slaughter date / Production date / Lot N°/ Certified Natural Meat Logo / Certification Body Logo/</p> <p align="center">CRITICAL POINT</p>	<p>In situ observation.</p> <p>Cut production records.</p>



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