

Welfare and Quality Check – WQC

Animal welfare and meat quality are closely linked. When you improve animal welfare, you improve meat quality, and you increase your profit.

WQC, A TOOL FOR ANIMAL WELFARE CONTROL

According to regulations in many countries and consumer demands, slaughterhouses must secure and document the welfare of the animals on the day of slaughter.

GOOD ANIMAL WELFARE IS GOOD BUSINESS

"The health and welfare of production animals are a prerequisite for HKScan. We have repeatedly seen that good animal welfare is also good business. In order to continuously monitor the welfare status among the slaughter pigs, we use the WELFARE and QUALITY CHECK by DMRI. This tool provides an overview of potential focus areas."

Annelie Lundell, Vice President, Quality and Sustainability, HKScan



Example of a WQC diploma



The WQC protocol contains a well-defined setup of questions and observation points that combines management related issues with practical arrangements, animal-based measures and meat quality. WQC is based on the layout of the individual slaughterhouse.

WQC includes observations and graduation of typically 6 to 13 indicators within each of the 4 important areas: unloading, lairage, stunning and meat quality.

The WQC provides the slaughterhouse with a comprehensive and simple overview of the status at hand that is easy to communicate.

The perfect tool for surveillance, benchmarking and communication of your animal welfare status.

The concurrent training of slaughterhouse employees ensures implementation of the WQC system and ongoing focus on animal welfare. Furthermore, the design of the check allows for inclusion of specific customer demands related to animal welfare, providing the slaughterhouse with a customized protocol.

OVERVIEW OF THE WELFARE AND QUALITY CHECK



ABOUT DMRI We conduct research and offer consultancy on methods and technologies for the efficient production of safe, high quality and price competitive meat products. We are committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment. Gregersensvej 9 DK-2630 Taastrup Tel. +45 72 20 20 00 www.MEAT.dk

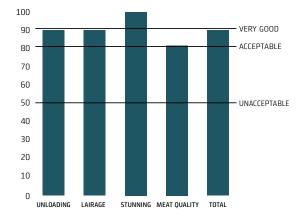


FOR MORE INFORMATION, VISIT ANIMALWELFARE.DK

> DANISH TECHNOLOGICAL INSTITUTE

WQC SCORES

industry



The scores will be shown in the diploma.

Our experts have a wide experience in working with animal welfare and meat quality from

the Danish as well as the international meat