

Specification list

Bleue des Prés

Version of July 2018



Bleue des Prés Product chain

PROANIWAL non profit organization

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1.1 Legislative references

- Code wallon de l'Agriculture, articles D.6, §§ 1er et 4, D.7, D.17, D.61, D.179 à D.183 et D.426, §2, 3°.
- Arrêté du Gouvernement wallon du 15 mai 2014 instaurant le système régional de qualité différenciée pour les produits agricoles et les denrées alimentaires.

1.2 Glossary

AFSCA : Federal Agency for the Safety of the Food Chain;

BBB : Belgian Blue Cattle ;

BDP – FQC : Bleue des Prés – Filière Qualité Carrefour ;

BDP : Bleue des Prés ;

Fattener: Farmer producing BDP and who can be both breeder or pure fattener;

Fattener: Farmer producing BDP and who can be both breeder-fattener or pure fattener;

Fattening site: All fattening buildings located at the same legal address (Street, No., Municipality).

Fattening farm: Any fixed construction, of definitive design on the fattening site;

FQC – BDP : Filière Qualité Carrefour – Bleue des Prés ;

FQC - BDP: Carrefour Quality Line - Bleue des Prés;

FQC - BDP: Carrefour Quality Line - Bleue des Prés;

Maturation: Natural method favoring the tenderness of the meat;

Meat wholesaler: Operator in charge of meat processing;

OCI: Independent Certifying Body;

PAT: Ready to slice;

PC: Consumer portion;

Wholesaler (GHL): Operator in charge of animal tracking, purchase, slaughtering, cutting, processing and m



2 Identification of the promotor

Art. 1. The promotor of this specifications list is A.S.B.L. "Promotion of Walloon Animal Productions" ("ProAniWal" for short), located Office 06, Building 52, Liège Airport at 4460 Grâce-Hollogne.

The manager is Mr Pascal Leroy (+ 32 475 43 41 20, pascal.leroy@uliege.be). ProAniWal, initiated by the University of Liège, was created on January 25, 2001. It owns the "Bleue des Prés" brand. The statutes of the A.S.B.L. can be consulted on its website: www.proaniwal.be/NewSiteWeb/Statuts.html.

Art. 2. The product chain, whose organization chart is presented below (Figure 1), is made up of the following actors:

1. Fatteners, feed producers, transport companies;
2. Independant Certifying Body: Vincotte
3. Wholesale meat trader (slaughterhouse, cutting plant and processing plant): GHL at Aubel;
4. Distributors (large and medium sized distributors, meat wholesalers and butchers);
5. ProAniWal.

The product chain is an initiative of the University of Liège, particularly its Faculty of Veterinary Medicine and its Faculty of Agronomy (Gembloux Agro-Bio Tech). The various actors of this group are bound by a convention (see Annex). The product chain currently has 27 fatteners, including 21 breeder-fatteners. Most of these are in the Walloon Region (~ 70%). It also currently has 122 distributors, including butchers, restaurants, small, medium and large supermarkets and meat wholesalers. More details on the actors of the sector are available on the website of the A.S.B.L. (www.proaniwal.be).

In 2003, ProAniWal entrusted GHL Groupe S.A., located in Aubel, with the role of wholesale meat trade. The latter has exclusive rights to a number of activities including animal monitoring, slaughtering, cutting, processing and marketing.

In the same year, the Carrefour Belgium Group joined forces by integrating La Bleue des Prés into its "Carrefour Quality" concept, with the names BDP-FQC and FQC-BDP. Moreover, since the creation of the product, ProAniWal has been offering Vincotte SA, through its unit located in Loncin, as an independent certifying body.

The objective of the product chain is to identify and control, at the level of the various links of the production chain, all the factors influencing the quality of the meat in order to ensure to the consumer a product with constant characteristics, presenting a maximum of noble pieces tender and tasty. The main motivation of the sector is therefore centered on the quality of the meat offered to the consumer with a concern for transparency guaranteed by traceability at all levels while putting the Belgian Blue Breed (BBB) ahead.



Bleue des Prés Product chain

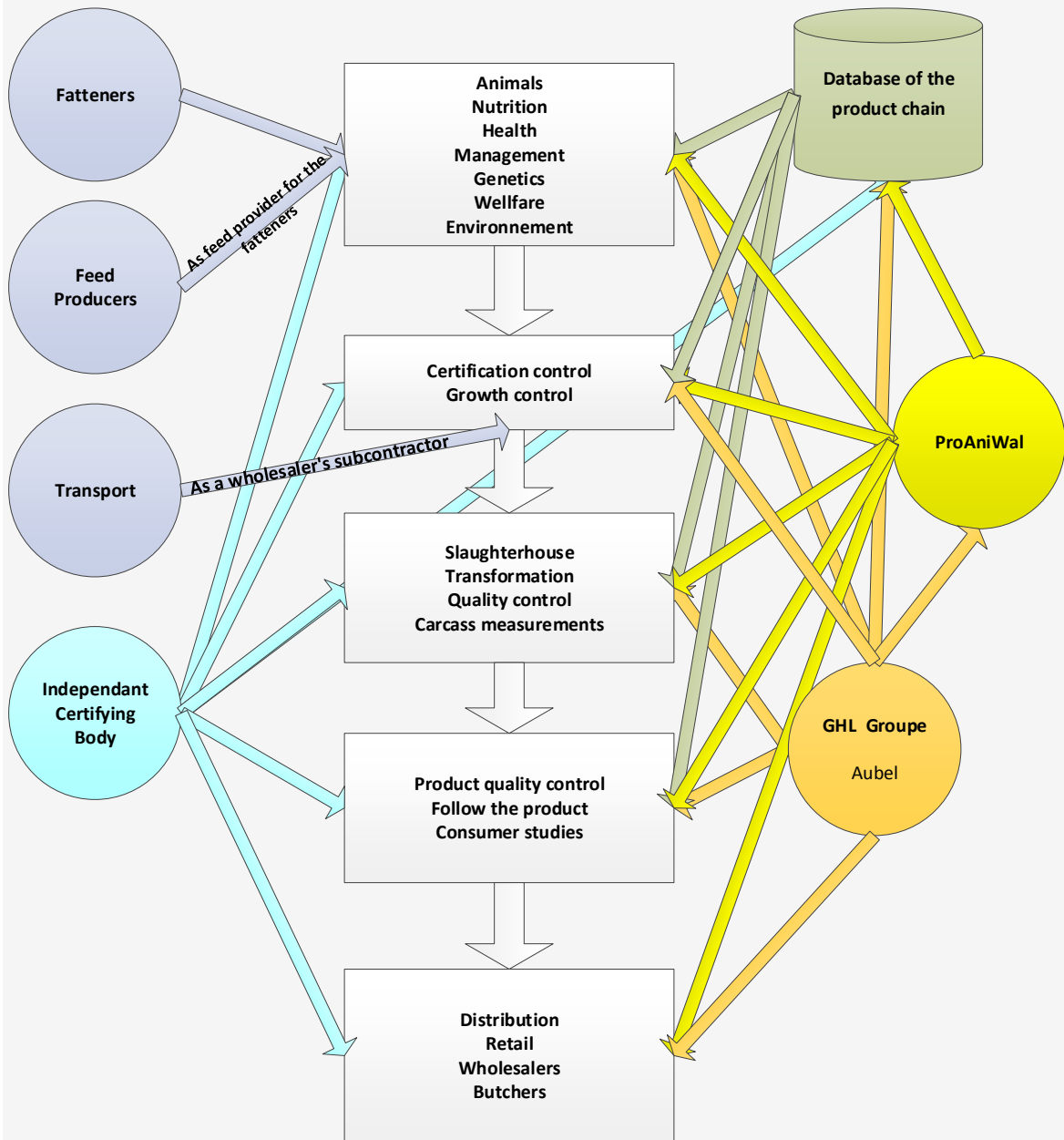


Figure 1. Flowchart of the Bleue des Prés product chain



3 Product name

Art. 3. The name used for the branding is "Bleue des Prés", "Bleue des Prés Qualité Carrefour", "Beef meat Equilibrium" or "Cow Equilibrium". His Dutch translation is "Weide Rund".

Art. 4. The product chain is called « Filière Bleue des Prés » (BDP).

Art. 5. The logos of the "Bleue des Prés" brand are presented below.





4 Production method

4.1 Farm development model

Art. 6. The fattening farms are located in Belgium.

Art. 7. The feeder complies with Industry Guide G-040 (Sector Guide for Primary Production, Module C "Animal Production") and CodiPlanPLUS. These systems are certified by an independent certifying body (OCI) or validated by the AFSCA if necessary.

Art. 8. In order to favor family farming, the eligibility criterion for the fattener shall be determined by a maximum of 1,000 cattle managed by at least 2 units of labor with family ties and by the health responsibility of the herd of which it has the autonomy of management. Indeed, the industry allows the feeder, under certain conditions, not to be the owner of the animals he is fattening. This possibility encourages breeders to continue the fattening activity (maintenance of value added on the farm). The conditions to respect are:

- purchase of animals to be fattened by the wholesaler;
- the fattened animals remain on the farm under the sanitary responsibility of the fattener;
- the fattener retains its autonomy of animal management;
- the wholesaler can, if necessary, provide the concentrated feed;
- at the end of fattening, the fattener is paid as mentioned below in the specifications.

4.2 Species and Origin

Art. 9. The animal concerned by this list of specifications is the BBB cow conforming to the Herd-Book BBB standard. Of the visual criteria related to the standard of the BBB breed, only white, blue and black (alone or in combination) are allowed. Red color is not allowed.

Art. 10. The meat comes from a cow born, raised, fattened in Belgium and slaughtered in the Walloon Region, aged at least 30 and at most 72 months at the time of slaughter. In addition, during breeding, the cow grazed a minimum of 2 seasons, from spring to autumn. Only exceptional conditions allow animals to enter during this period. At the breeder fattener, pasture capacity is demonstrated on the basis of the single area declaration indicating the area of grassland (maximum load of 5 animals / ha of grassland). The pure fattener, meanwhile, holds a certificate of the breeder of origin in which the latter certifies having grazed his animals a minimum of 2 seasons.

Art. 11. All animals wear plastic ear tags delivered by ARSIA or DGZ. Within five working days after the beginning of their fattening, the fattener informs the animals with the OCI



approved for the specifications via the specific form for the registration of animals (see Appendix). Any other registration system developed may be proposed. The animals proposed (or chosen) in the "Bleue des Prés" product chain are present in the same herd and registered with the approved OIC at least 75 days before slaughter.

4.3 Fattening conditions

Art. 12. Animals will stay at the fattening site for at least 75 days. From the date of introduction in the "Bleue des Prés" product chain, the animals are raised according to the requirements of the list of specifications.

Art. 13. The lots do not exceed 15 animals.

Art. 14. Stables are comfortable, ventilated, cleaned at the end of fattening and disinfected once a year.

Art. 15. The animals, kept in free stabling, are reared on straw litter. The slatted floors are forbidden.

Art. 16. For animals under 500 kg, the area per animal is at least 5 m². For animals of 500 kg and over, the area per animal is at least 1 m² / 100 kg live weight.

Art. 17. Sleeping areas remain clean and dry.

Art. 18. The troughs are at least 10 cm long by 100 kg live weight and are kept clean.

Art. 19. The natural lighting area is at least 1/15th of the floor area.

Art. 20. In order to prevent the accumulation of gases harmful to the health of animals (methane, carbonic acid, ammonia) in closed barns, the intake and exhaust vents are equally distributed and judicious along the entire length of the barn, so that the premises are properly ventilated. Drafts are, however, to be avoided.

Art. 21. All good fattening practices are implemented to prevent the spread of disease.

Art. 22. In case of aggression in a lot, dehorning may be practiced, under certain conditions, as it prevents injury and favors one or the other dominant cow. The conditions of implementation are: the application of local anesthesia and the choice of the least traumatic technique possible for the animal in compliance with European legislation.

Art. 23. Feces are randomly tested (anabolic, corticosteroid and beta-agonist contents) on 85/5000 cows, as provided for in the control plan.



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4.4 Nutrition of the fattening animals

4.4.1 Feed provider

Art. 24. The food supplier is certified for the "Feed Chain Alliance" standard.

4.4.2 Feed composition for the fattening

Art. 25. The feed formula consists of fodder and animal feed, in accordance with the positive list of permitted foods (see Annex). It therefore contains no recycled vegetable fat, animal fat or animal meal. As a reminder, hormones and hormonally active products and similar, synthetic growth factors, antibiotics, tranquilizers and other medicinal substances are also prohibited.

Art. 26. No raw material entering into the feed ration distributed for fattening may be labeled as containing GMOs as defined in Article 2 (2) of the Royal Decree of 21 February 2005 regulating the deliberate release in the environment and the placing on the market of genetically modified organisms or products containing them.

Art. 27. Feed is composed of 2/3 of feeds (on a fresh weight basis) from the farm or from raw materials of regional origin, ie from the area comprising the following territories:

- The whole territory of Belgium;
- The whole territory of the Grand Duchy of Luxembourg;
- France: the Grand Est Region, Hauts-de-France, Île-de-France, Normandy (Eure, Seine-Maritime);
- Germany: the Nordrhein-Westfalen, Rheinland-Pfalz, Hessen, Saarland and Baden Württemberg Länder;
- The Netherlands: the Zuid-Nederland, West-Nederland and Oost-Nederland Regions.

Art. 28. The concentrated feed contains extruded flax (® Nutex-Bleue des Prés or equivalent). In order to guarantee the minimum levels of vitamin E, linolenic acid (C18: 3) and iron in the fattening ration, the concentrated feed is included at a rate of at least 50% (calculated on the basis of dry matter).

Art. 29. The fattening ration (fodder and concentrates) contains 150 mg of vitamin E, 13 g of linolenic acid and 600 mg of iron per kg of dry matter distributed. As an indication, the minimum consumption is 12 kg of dry matter per day.

Art. 30. Water is permanently available to animals. Drinking troughs cannot stay soiled.



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4.4.3 Responsibilities of the fattener

Art. 31. The fattener completes and transmits the feed declaration form to the approved OCI. This is the complete list of raw materials / feeds in the feedlot. It is required to return to the OCI approved, this form updated at any change within 8 days.

Art. 32. The fattener communicates, by e-mail or fax, at each delivery, a copy of the delivery note or the invoice of the concentrated feed specific to the approved OCI.

Art. 33. For each fattening site, the fattener keeps a list of all feed purchased by mentioning their origin (supplier), name and quantity on the "Feed Entry Register" document. If he makes the fattening mixtures himself, he maintains a list of the raw materials used in the same register.

4.4.4 Feed storage

Art. 34. To maintain the quality of food, the fattener ensures a storage preserving the cleanliness and the hygiene of these.

Art. 35. The fattener shall ensure that the animals and the food intended for them can not come into contact with potentially toxic products for them (herbicides, pesticides, fertilizers, etc.).

Art. 36. If other animal productions are practiced on the same site (dairy production, pig farming, poultry farming, etc.), the storage of feed for cattle in the "Bleue des Prés" product chain is organized separately from feed for other animal speculations.

4.5 Veterinary care

Art. 37. Only drugs authorized by the legislation in force may be administered to animals. The positive list of medicinal products is the Commented Directory of Medicines for Veterinary Use, available on the website www.vetcompendium.be.

Art. 38. Even in case of therapeutic treatment, the use of hormonal treatments or other transformers and fat distributors and the use of sedatives are prohibited. Other therapeutic treatments are allowed under veterinary prescription, but animals undergoing such treatments cannot be slaughtered before the expiry of the waiting period of the pharmacological record increased by 15 days.

Art. 39. Any punctual antibiotic intervention is justified by the veterinarian.

Art. 40. The animals are de-wormed and vermifugated at the beginning of the fattening.

Art. 41. Animals may not have been treated for reproduction for less than one month before entering the fattening site.

Art. 42. Each fattening site keeps a record of veterinary treatments and products.



Art. 43. Medicines for the treatment of animals are kept by the fattener in their original packaging.

4.6 Transport of the animals before slaughter

Art. 44. The transport shall take place under the responsibility of the Wholesale meat trader or the fattener, whichever is the one who has been appointed and who has paid for the transport.

Art. 45. The animals are clean from the farm and on arrival at the slaughterhouse. Category 3 animals are not allowed.

Art. 46. The use of tranquilizers is prohibited.

Art. 47. The use of electric prods is also prohibited except in the case of animals refusing to move by administering brief shocks to the hind limb muscles only.

Art. 48. Disembarkation is smooth in individual or common stalls. In the latter case, the stalls contain only animals of the same batch.

4.7 Animal slaughter

Art. 49. The slaughterhouse complies with Sector Guide G-018 (Generic Guide for Self-Test for Slaughterhouses, Cutting Plants and Establishments for the Production of Ground Meat, Meat Preparations and Mechanically Separated Meat of Domestic Ungulates). Its self-checking system is certified by an independent certifying body or validated by the AFSCA.

Art. 50. The slaughterhouse, located in the Walloon Region, is approved by the approved OCI.

Art. 51. The floor of the stalls and corridors is non-slip.

Art. 52. The animals have drinking water at their disposal.

Art. 53. The transfer of the stalls to the slaughterhouse and systematic stunning is done without brutality.

Art. 54. In order to facilitate controls, slaughtering is preferably carried out in homogeneous batches (grouping of animals by sector).

Art. 55. Evisceration takes place no later than 10 minutes after slaughter.

4.7.1 Treatment of the carcasses

Art. 56. Carcasses whose meat has defects in appearance or color are excluded from the “Bleue des Prés” product chain.

Art. 57. The carcasses bear the EC square stamp (freezing carcasses). Animals bearing triangular (emergency slaughter) stamp or in-form diamond (slaughter for the exclusive needs



of individuals) are excluded.

Art. 58. Carcasses are classified according to the SEUROP classification. Only the conformation classes S and E are retained. Only classes 2 and 3 of the fattening state are accepted.

Art. 59. The carcass weight is between 400 and 630 kg and is transmitted by the wholesaler- to the owner. These limits are related to muscle sizes that cannot be too small or too big.

Art. 60. At the exit of the slaughter hall, rapid pre-cooling is required (1 to 3 hours at a temperature of -5°C), prior to the standard refrigeration.

Art. 61. Freezing of carcasses is prohibited.

Art. 62. Twenty-four hours after slaughter, the pH measured in the Longissimus dorsi muscle is between 5.5 and 5.8. This data is recorded by the wholesaler (cutting plant).

Art. 63. In meat analyzes, the sum of the Omega 3 fatty acids, expressed in mg per 100 g of fresh material and measured in the Longissimus dorsi muscle at the 7th rib, is at least 35 mg / 100 g.

Art. 64. The temperature does not exceed 4°C .

Art. 65. Carcasses are transported through the wholesaler or his agent.

4.7.2 Maturation

Art. 66. Maturation takes place under low light conditions at a temperature between -1.5°C and $+2.0^{\circ}\text{C}$. As the hindquarter contains most of the noble parts of the carcass and the cooking time of these pieces is shorter to allow the meat to express its natural taste, the ripening period is at least 7 days and up to 20 days. days between slaughter and the moment when the meat is offered for sale to the consumer. For pieces of meat from the front quarter, often processed into minced meat or meat requiring long cooking, the maturation period is at least 1.5 days and maximum 20 days between slaughter and the moment when the meat is put on sale to the consumer.

4.7.3 Analyzes

Art. 67. Chemical and microbiological analyzes are planned at the slaughterhouse. Table 1 describes these and their frequency of implementation.

**Tableau 1. Analyses realized at the slaughterhouse**

Analyze	Sample	Frequency
Anabolic Steroids	Fat	15/5000 cattle
	Urine	10/5000 cattle
Antibiotics	Kidney	50/5000 cattle
	Meat	3/5000 cattle
Beta-agonists	Urine	10/5000 cattle
	Liver	15/5000 cattle
Corticosteroids	Urine	10/5000 cattle
	Liver	15/5000 cattle
Heavy metals (Cd & Pb)	Meat	1/5000 cattle
Organochlorines	Fat	2/5000 cattle
Organophosphates	Fat	2/5000 cattle
PCB	Fat	2/5000 cattle
Tranquilizers	Rein	6/5000 cattle
Dewormers	Liver	1/5000 cattle
Total germs	Carcasses	20/slaughter/year
Enterobacteria	Carcasses	20/slaughter/year

4.8 Processing and packaging process

Art. 68. The cutting plant complies with Sector Guide G-018 (Generic Guide for Self-Test for Slaughterhouses, Cutting Plants and Establishments for the Production of Ground Meat, Meat Preparations and Mechanically Separated Meat of Domestic Ungulates). Its self-checking system is certified by an independent certifying body or validated by the AFSCA.

Art. 69. The cutting plant, located in the Walloon Region, is accredited by the approved OCI.

Art. 70. The cutting is carried out under the responsibility of the owner of the cutting plant.

Art. 71. In the case of supply of cut pieces and consumer portions, cutting, processing and packaging shall be carried out in a place in accordance with Article 68 and under the regular supervision of the approved OCI.

Art. 72. The preservation of meat (carcasses, cutting pieces (PAT), consumer portions (PC) and processed meat) is carried out at a maximum temperature of 4 ° C.

Art. 73. The technical data sheets of meat preparations are previously validated by the approved OCI. They can then benefit from the "Bleue des Prés" and / or "Equilibrium" labels (see Art.82 below) if 100% of the beef used in their manufacture is "Bleue des Prés" meat.



Art. 74. The point-of-sale workshop may perform the conditioning of the carcass if the hygienic requirements and the working methods correspond to those imposed on the supplier's cutting plant.

Art. 75. Microbiological analyzes are carried out in the cutting plants as described below (see Table 2).

Table 2. Analyzes realized by cutting plant

Analyze	Sample	Frequency
Total germs	Carcass	15/plant/year
	Meat	9/ plant/year
E. coli	Carcass	15/ plant/year
	Meat	9/ plant/year

4.9 Marketing and distribution

Art. 76. Distributors comply with Sector Guide G-007 (Guide for the Establishment of a Self-Checkout System for Food Retail). Their self-checking system is certified by an independent certifying body or validated by the AFSCA.

Art. 77. The marketing can be done in carcasses, half-carcasses, cut pieces, consumer portions, dry-aged and meat preparations (hamburger, ground beef, hamburger onion-parsley ...).

Art. 78. A minimum of 45% of the Bleue des Prés certified carcass weight is marketed as "Blue meadow" products.

Art. 79. Microbiological analyzes are carried out in outlets as described below (Table 3 Table 2).

Table 3. Analyzes realized by point of sale

Analyze	Sample	Frequency
Total germs	Meat	25% of points of sale
E. coli	Meat	25% of points of sale

Art. 80. At the counter, the identified "Bleue des Prés" meat is presented well separated from other meats.



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Art. 81. Certified parts are stored in a clearly identified place.

Art. 82. The commercial brand of products in the sector is "Bleue des Prés". However, if applicable, sub-brands, defined and previously approved by the chain which remains the owner, can be used for specific marketing as it is the case for the brand "Equilibrium".

Art. 83. Communication media can be provided at points of sale selling "Bleue des Prés" meat. However, they must be withdrawn within 7 days after the stop of the "Bleue des Prés" supply. The same goes for any other reference referring to the mark.

Art. 84. A minimum capital gain of 3.6%, compared to the official Belgian carcass price for cows in the same category ("Plein Champs" magazine for categories DS2, DS3 and DE2, corresponding to "La Bleue des Prés"), is guaranteed. for fatteners of "Bleue des Prés". In addition, the industry tries at best to smooth market price changes. Feeders are regularly informed, at their request, of the carcass purchase rates. They thus benefit from a total transparency as to the valorization of their work They also keep a freedom of negotiation on the prices. Feeders who own their animals retain the freedom, at the end of fattening, to sell the animals or not to the industry.



5 Traceability

Art. 85. The traceability of “Bleue des Prés” meat from the slaughterhouse to the consumer is guaranteed by the strict respect of the European legislation on the labeling and traceability of beef, allowing at any time to go upstream. from the meat to the certified carcass.

5.1 Carcass identification

Art. 86. Each BDP participant involved in the carcass production, management and processing process is required to adopt a carcass identification and numbering system by affixing stamps or pre-printed labels (minimum dimensions: 10 cm x 10 cm), related to the slaughter order and the Sanitel identification of the animals.

5.2 Conservation of the ears

Art. 87. Ears equipped with the Sanitel tag (or ear pieces comprising the Sanitel tag and a piece of muscle) are frozen and kept for two months under the responsibility of the wholesaler.

Art. 88. Frozen ears are stored and graded to provide directly to the approved OCI the ear(s) corresponding to a given lot. They will also allow for genetic fingerprint matching (DNA testing) to ensure origin.

5.3 Storage and presentation of the carcasses

Art. 89. Carcasses are hung as a group in the cold room, that is to say avoiding the mixing on the same rail of carcasses certifiable with carcasses of animals not certifiable in the BDP sector.

5.4 Identification and Traceability of Slicing Cutting (PAT)

Art. 90. Cutting comes exclusively from carcasses checked and certified by the approved OCI. It is organized in such a way that the traceability between the finished products (pre-packaged cut pieces), the carcass and the live animal is maintained.

Art. 91. The cutting plant, at the origin of the cutting parts, affixes a lot number on each piece of cut. The lot number has the following minimum characteristics:

1. it is unique;
2. it allows quick and unambiguous identification of cutting parts;
3. it is present on a label affixed to each individual piece of PAT packaged in a vacuum bag, thereby ensuring traceability to the animal.

Art. 92. Meat batches made by the wholesaler contain parts of animals slaughtered on the same day in the same slaughterhouse.



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5.5 Identification and traceability of consumer portion cutting (PC)

Art. 93. Bovine meat packaged as a consumer portion at the cutting plant comes exclusively from carcasses checked and certified by the approved OCI. The cut is organized in such a way that the traceability between the finished products (pre-packaged consumer portions), the carcass and the live animal is maintained.

Art. 94. The cutting plant shall affix a lot number on each consumer portion. This batch number integrates at least the information taken from the PAT cutting pieces constituting the PC. A batch can consist of several batches of PAT, the consumption limit date is then calculated relative to the oldest PAT.

5.6 Identification and Traceability of PC Cutting for Processed Meats

Art. 95. The processing plant places a lot number on each consumer portion. This batch number integrates at least the information taken from the PAT cutting pieces constituting the PC. A batch can consist of several PAT, the consumption limit date is then calculated relative to the oldest PAT.



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6 Control procedure

Art. 96. All participants in the BDP product chain are required to notify their activity to the approved OCI and obtain their prior approval.

In its process of joining the sector, the candidate feeder, called below "the candidate", is known to the promoter. It is then audited by the approved OCI. If the candidate meets the initial audit, he becomes a member of the "Bleue des Prés" sector. If the audit reveals shortcomings, the approved OCI informs the candidate of its decision by motivating it. An upgrade delay may be granted and closed by an audit. If the second audit is still not satisfactory, the candidate can not join the sector. Once a member of the industry, he / she signs a participation agreement (see Appendix 8.5, p.41) and grants authorization to the authorized OCI to collect data relating to the registration of animals from Sanitel (see Annex). He is then identified by the approved OCI by means of an identification number.

In the case where a fattener has already been the subject of an accession audit within the framework of an already controlled beef sector (which takes place several times during the year and which is planned as part of the so-called "Routine" controls) by the approved OCI, this may be dispensed with if it complies with the requirements of these specifications.

To be recognized as a food supplier by the commodity chain, the food manufacturer provides the open food formula to the accredited OCI who assesses it before deciding on its acceptance.

Art. 97. Any participant in the chain, from production to distribution, authorizes the approved OCI to carry out, in his presence, the necessary controls, as provided for in the minimum inspection plan (see Annex). The accredited OIC ensures that the conditions for obtaining certification are fulfilled throughout the sector.

Art. 98. These controls may lead to sanctions, which are classified according to the sectors of production: primary, secondary and tertiary. Financial sanctions are used to manage the monitoring of nonconformities: evaluation of the corrective action plan, revisit, analysis, against analysis, etc. For all cases not mentioned in the accredited OCI sanctioning procedure, the latter reserves the right to take, in respect of the participants, the most appropriate decisions in order to preserve the image and reputation of the certified industry



7 Differentiation

This chapter reflects the principles required by the regional quality system differentiated by these specifications.

The familial nature of the farms is ensured by the respect of the article 8. By being the health manager of the herd and benefiting from a total autonomy of management, the farmer drives and manages his breeding in the respect of the specifications « BDP "as the only constraint.

The significant increase for producers is at least 4% compared to the carcass price of cows in the same category (see Article 84). The industry is also trying to smooth out short-term price changes.

As far as respect for societal expectations is concerned, the "Bleue des Prés" product chain, consisting of the fattening of Belgian Blue breed female animals, is an innovative project in that it creates new opportunities in agriculture and allows the diversification of Belgian Blue breed production. The concept " Bleue des Prés " is much more than the occupation of the economic niche of Irish, British and South American meats; it is part of sustainable agriculture and pursues objectives:

1. with regard to animal ethics, with the successive grazing seasons of cows which are, moreover, in free stabling with an area per animal of at least 5 m²;
2. with regard to food safety, with full traceability;
3. in the preservation of the animal heritage, with the durability of the Belgian Blue breed.

The exclusive use of products not labeled as containing genetically modified organisms is ensured during fattening by the respect of article 26.

The following paragraphs describe the additional differentiation of " Bleue des Prés " meat compared to standard BBB meat (bull meat).

The local aspect of the sector is another asset of this sector. All his actors are Belgian. The animals are born, bred and slaughtered in Belgium. In addition, 2/3 of the foods are of regional origin (see Article 27).

Finally, the quality of the product is also to put forward. With an exceptional slaughter yield, the percentage of noble pieces of "Bleue des Prés" is the highest in its category. Thanks to the finer muscle fibers, especially the type IIB fibers appearing with age, and because of the lower connective tissue content, the meat of the "Bleue des Prés" is much tender than that animals of other breeds. In addition, the BBB cow has more intramuscular fat and a smaller diameter of muscle fibers, which makes her meat softer than that of bulls. It is also differentiated by a darker color and a more red hue (Wegner et al., 2000, Fiems et al., 2002, Cabaraux et al., 2003).

Fattening feed containing extruded linseed, a source of alpha-linolenic fatty acids, leads to a



modification of the fatty acid composition of the animals concerned with the increase of polyunsaturated fatty acids n-3 (Omega 3) (cf. Articles 28, 29 and 63). BDP meat has an Omega 3 content higher than that of BBB bulls fattened with a concentrate of sugar beet or cereal-based pulp (~ 25 mg / 100 g) (Cuvelier et al., 2006).

Also, the maturation stage plays an important role on the tenderness of the meat (Belaud, 2014). A maturation period of at least 7 days is imposed for noble pieces (see Article 66).

Thanks to their organoleptic quality, many of the products in the sector have received an award from the International Institute of Taste and Quality (iTQi). The iTQi is a globally recognized organization whose mission is to certify the superior taste of food and beverages around the world. The jury, performing sensory analyzes, is composed of 140 Chefs and Sommeliers, members of 15 main European culinary associations and the Association of International Sommeliers (ASI). The award-winning BDP products are:

- the onion-parsley hamburger which won the Taste Superior Award in 2014 with the mention of 1 gold star;
- the rib to the bone, which obtained the Taste Superior Award in 2016 with the mention 3 stars of gold;
- the roastbeef for 2 people with oil and spices, which received the Superior Taste Award in 2017 with the mention 1 gold star.

The certificates obtained are presented in Appendix.

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8 Annexes

8.1 Control plan

Control type	Minimum frequency	Criteria	Articles	Inspection mode
Fattener				
Initial inspection	1 per operator at the inscription	Localization	Art. 6	Administrative
		Animal housing : - surface with natural lighting - air vents	Art. 19 et 20	On the farm
Initial inspection / initial Inspections	1 per operator at the inscription 1 per operator per year	Certification for the sector Guide G-040 et CodiPlan ^{PLUS}	Art. 7	Administrative
		Familial character	Art. 8	Documents and On the farm
		Breed and origin of the animals	Art. 9 et 10	Documents and On the farm
		Presence of ear tags	Art. 11	On the farm
		Fattening time (min. 75 days)	Art. 12	Documents
		Size of the lots (max. 15 animals)	Art. 13	Documents
		Min. 2 seasons of pasture	Art. 10	Documents and On the farm
		Housing : - barn (comfortable, ventilated, clean, disinfected) - free stall, litter with straw - animal density - without air flow - sleeping areas (clean and dry) - troughs (clean and of adequate size)	[Art. 14 ; Art. 18] et Art. 20	On the farm
Fattening Good practices	Art. 21 et 22	On the farm		



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		<p>Nutrition :</p> <ul style="list-style-type: none"> - respect of the positive list of ingredients - ingredients from local origin - eau (à disposition et abreuvoirs propres) 	Art. 25, 27 et 30	Documents and On the farm
		<p>Composition the ration :</p> <ul style="list-style-type: none"> - non GMO - composition of the concentrated diet - composition of the ration 	Art. 26, 28 et 29	Analytical
		Feed ingredients storage	[Art. 34 ; Art. 36]	On the farm
		<p>Responsibility of the fattener (alimentation) :</p> <ul style="list-style-type: none"> - feed ingredients declaration (updated) - exchanges with OCI (invoices / delivery notes of the concentrated feed, feeding change) - food entry register (correspondence with invoices) 	[Art. 31 ; Art. 33]	Documents
		<p>Veterinary care :</p> <ul style="list-style-type: none"> - authorized drugs - respect of the waiting time (therapeutic treatments and for reproduction) - vermifugation and deworming of the animals - justified use of antibiotics - reproduction treatment - register of the veterinary treatment and veterinary products - conservation of the veterinary drugs 	[Art. 37 ; Art. 43]	Documents and On the farm
Follow-up inspection	85/5000 cows	Analyze of fecal wastes	Art. 23	Analytical
	1 per operator per year	Added value of minimum 4 % (obtained by comparison with the prices of the Walloon Region))	Art. 84	Document



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		Inscription sheet of the animals in the product chain	Art. 11	Document
		Signed convention	Art. 2	Document
Transport				
	1 per operator per year	Responsibility of the transport	Art. 44	Document and on farm
		Ownership of the animals	Art. 45	On farm
		Controlled and exceptional use of electric shock	Art. 47	On farm
		No use of tranquilizers	Art. 46	On farm
		Conditions for landing	Art. 48	On farm
Feed furnisher				
Initial Inspection	1 per operator at the inscription	Certification « Feed Chain Alliance »	Art. 24	Administrative
Follow-up inspection		Open formula of feed ingredients	Art. 96	Document
	1 per operator per year	Feed composition	Art. 25 et 28	Analytical
Slaughterhouse				
Initial Inspection	1 per operator at the inscription	Localization	Art. 50	Administrative
	1 per operator at the inscription 1 per operator per year	Certification for the sector Guide G-018	Art. 49	Administrative
		Non-slip flooring (stalls and corridors)	Art. 51	On farm
		Water available	Art. 52	On farm
		Handling animals without brutality	Art. 53	On farm
		Homogenous lots	Art. 54	On farm
		Evisceration time	Art. 55	Document and On farm
		Animal controls (female of the Belgian Blue Breed with 30 < age <72 months)	Art. 9 et 10	Document and On farm
	Treatments of the carcasses :	[Art. 56 ;	Document, On farm and	



		<ul style="list-style-type: none"> -exclusion of carcasses with defects -oval stamp and labeling -conformation carcasses S and E and fattening state 2 and 3 -carcass weight when hot (between 400 and 630 kg) -pH after 24 h (between 5.5 and 5.8) -freezing prohibited -fast pre-refrigeration -maximum core temperature of 4 ° C -transport 	Art. 65]	analytical
		<p>Traceability :</p> <ul style="list-style-type: none"> - organization of all the operations - carcass labeling - conservation of the ears - grouping of the carcasses of the product chain 	[Art. 85 ; Art. 89]	Document and On farm
Follow-up inspection	4 / operator / year	Maturation of the carcasses	Art. 66	On farm
		Chemical and Microbiological Analyses	Art. 67	Analytical
	15/5000 cattle	DNA (Meat +Ear) - PAT	Art. 88	Analytical
	10/5000 cattle	DNA (Meat +Ear) - PC		Analytical
	4 / operator / year	Volume control through input output matter balance	Art. 77	Document



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Cutting plant				
Initial Inspection	1 per operator at the inscription	Localization	Art. 69	Administrative
Initial Inspection/ Follow-up inspection	1 per operator at the inscription	Certification for the sector Guide G-018	Art. 68	Administrative
	1 per operator per year	Responsibility of the owner	Art. 69	Administrative
Initial Inspection/ Follow-up inspection	1 per operator at the inscription 4 / operator / year	Meat preparation	Art. 73	Document and On farm
		Meat conservation at 4 °C	Art. 72	Document and on farm
Initial Inspection/ Follow-up inspection	4 / operator / year	Traceability : - total traceability organization of all operations - characteristics of lot identification number - labeling -constitution des lots	Art. 86 et [Art. 90 ; Art. 95]	Document and On farm
		Minimal concentration of Omega 3 (35 mg/100 g)	Art. 63	Analytical
Follow-up inspection	4 / operator / semester	Microbiological analysis	Art. 75	Analytical
	Cf. Art. 75	Volume control through input output matter balance	/	Document
Follow-up inspection	4 / operator / year			
Sale point				
Initial Inspection/ Follow-up inspection	1 per operator at the inscription 1 per operator per year	Certification for the sector Guide G-007	Art. 76	Administrative
		Commercialization formats	Art. 77	Document and On farm
		Meat BDP presentation	Art. 80	On farm
		Storage of certified meat	Art. 81	On farm
		Branding management	Art. 82	Document and On farm
		Labeling	Art. 73 et 85	On farm
		Communication support	Art. 83	On farm
Follow-up inspection	15/5000 cows	DNA (Meat +Ear) - PAT	Art. 88	Analytical
	10/5000 cows	DNA (Meat +Ear) - PC		
	25 % of the operators	Microbiological analyses	Art. 79	Analytical

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8.2 Positive list of the ingredients entering in the fattening diet of the animals

Roots and Tubers	<p>Small roots - Pulps - Molasses - Vinasses of:</p> <ul style="list-style-type: none"> • beet (except vinasses) • chicory <p>Potatoes (except peelings) [vinasse is a product or more precisely residues resulting from the manufacture of alcohol].</p>
Cereals	<ul style="list-style-type: none"> • Seeds - germs - ensilages - straws - rices - dreches - bran - rebulet - remolding - gluten feed - cakes of: • Oats • Spelled • Barley • Wheat • Corn • Barley • Buckwheat • Rye • Triticale
Crops of protein crops and oilseed crops	<p>Grains - flakes - oil – cakes of:</p> <ul style="list-style-type: none"> • Rape • Beans • Beans • Lenses • Flax - Lin • Lupine • Alfalfa • Protein pea • Sunflower
Grass and leguminous crop	Fresh grass, silage, hay, straw
Minerals and derivated products	All according to the European law
Additives / Pre-mixed and Vitamins	All the additives of the Community Register of feed additives are allowed in the respect of the authorization act with the exception of Urea and its derivatives (group 3d).

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8.3 Positive list of drugs

This list contains the drugs legally authorized (cf. Art. 37).

8.4 Calculation of the added value for the farmer

As mentioned in Article 84, a minimum capital gain of 3.6% compared to the index published in the "Plein Champs" magazine for categories DS2, DS3 and DE2, corresponding to the "Bleue des Prés", is paid for the differentiated quality.

This 3.6% was evaluated to cover the extra cost of the feed while leaving an additional profit for the feeder. Indeed, the extra cost of feed has been estimated at 15 cents / kg of carcass weight in the worst conditions of purchase price of feed (the highest in recent years). Considering a very low carcass price of € 4 / kg of carcass weight (a price never reached on the market), a capital gain of 4% (ie € 0.16) allows at least to cover the extra cost of feed. This example is a worst case. In fact, the fattener is sure to receive more than the extra cost due to feed.

In addition, a mechanism is applied by the industry to smooth market price changes. The price paid to the fattener is negotiated before the beginning of the fattening period. The fattener can fatten the animals knowing the minimal value that will be attributed to his work.

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8.5 Convention of Participation to the BDP product chain

N° CONTRACT :

(

Convention of Participation to the BDP product chain

The convention is signed between the following actors

1. _____
_____, The fattener;
2. _____
_____, The wholesale meat trader ;
3. _____
_____, the OCI ;
5. the non profit organization « Promotion des Productions animales wallonnes » (ProAniWal), located Bureau 06, Bâtiment 52, Aéroport de Liège à 4460 Grâce-Hollogne, promotor the « Bleue des Prés » product chain.

The production units are:

Initial commitments

The participant agrees to:

- have read the latest version of the specifications for the "Bleue des Prés" and adhere to the requirements set out in it. The specifications are therefore an integral part of this agreement;
- deliver the animals intended for the sector exclusively via the aforementioned

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wholesaler;

- take cognizance of the approved OCI sanction procedure;
- accept any changes made to the specifications following a legislative amendment and / or decisions taken by the "Bleue des Prés" product chain. In case of inability to comply with these new provisions, the participant can put an end to his participation in the sector.

The promoter undertakes to:

- inform the participant of the accredited OCI sanctioning procedure;
- regularly inform the participant of any changes made to the specifications;
- accept, through the wholesaler, except exceptional reason justified in writing to the participant, the differentiated quality products entered in the chain and meeting the specifications, at the price including the added value guaranteed in the specifications, in accordance with the commitments made between the participant and the wholesaler (number of animals);
- to gather, at least once a year, all the actors of the sector. This meeting is an opportunity to present the state of the industry and to be a place of exchange and consultation between the different operators (evolution, price, difficulties ...).

The wholesale meat trader agrees to have read the latest version of the specifications of the "Bleue des Prés" and adhere to the requirements included in it.

Administrative et logistic cooperation,

The participant undertakes to fill out regularly and to transmit on request to the approved OCI all the administrative documents required to ensure the traceability of the meat as defined in the specifications. In addition, the participant shall forward as soon as possible to the approved OCI all information relating to changes, changes and / or innovations made after the signing of this agreement (food, transformations / development of barns ...).

Where applicable, the participant or its possible co-contractors shall make available to the approved OCI the human and material resources required for the easy execution of its mission.

Responsibility of the participant

The participant is responsible for his purchases (animals, livestock feed) and the regular maintenance of the animals.

If the participant makes his complementary foods, he files the open form with the approved OIC. If not, it requires its food supplier to open formulas of delivered food to file with the approved OIC.

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In the case of a change in the formula comprising the food, there is an obligation to file the amended formula again.

The participant is responsible for the veterinary treatment of his livestock. He requires his veterinarian to record the treatments carried out on his animals in a health registry controlled by the approved OCI. He can continue to provide treatment, always under the responsibility of the veterinarian.

The approved OCI may carry out various checks and analyzes of the feed given to livestock, take body fluids and faeces from animals.

Participant and Wholesaler reciprocal commitment

The participant agrees to provide cows "Bleue des Prés" per year according to the delivery schedule that will be sent to him.

As for him, the wholesaler undertakes to market the quantities indicated above provided that the animals have been checked and certified "Bleue des Prés".

When the number of "Bleue des Prés" cows delivered annually to the wholesaler deviates by more or less 20% from the number of animals initially planned, the latter may revise the quota upward or downward. When less than 80% of the initially planned number of cows are delivered to the wholesaler, the price of 30 € is charged to the participant for each cow not delivered to the wholesaler, calculated on the difference between 80% of the number of animals initially and the proportion of animals delivered, on an annual basis.

If it is established that the non-compliance with the annual quota is the responsibility of the wholesaler, he is obliged to pay a lump sum compensation to the participant amounting to € 150 excluding VAT. He may nevertheless always review with the participant the quotas for the following year.

The wholesaler agrees to pay the negotiated price with the participant. This price fluctuates according to the quality of the animals at the end of fattening. However, the participant remains assured of receiving a minimum capital gain of 4% compared to the official Belgian market price for an animal of the same category.

This agreement shall enter into force between the parties on the day of its signature for an undefined period. Each party has the right to terminate it by giving 90 days' notice of termination by registered letter to the promoter, who then informs the other employees of the party concerned.

In case of non-compliance with the requirements set out in the specifications, the participant may be warned, suspended or excluded depending on the seriousness of the fault.

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Four copies of this agreement are signed between parties, as well as:

1. a signed copy of the Sanitel Authorization Form;

2. a signed copy of the food declaration form;

3. an acknowledgment of receipt for the Sanitel authorization form, the food declaration, the food entry register, the sanitary record * and the complaint register.

Done in 4 copies atdate

The promotor

OCI

The Wholesaler

The participant

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8.6 Sanitel Authorization and Automatic Registration Form



VINCOTTE nv/sa
Rue de l'Economie 4 • 4431 Loncin • Belgique/België
tel/tél: +32 4 263 56 29 • liege@vincotte.be

FORMULAIRE D'AUTORISATION SANITEL ET D'INSCRIPTION AUTOMATIQUE

Nom et prénom du propriétaire:

Adresse de l'exploitation:.....

Tél : Fax : GSM :

N° TVA : NUE :

Email :

Pour gérer les inscriptions de vos animaux par nos services, nous vous demandons de nous accorder l'accès aux renseignements suivants repris dans la base de données Sanitrace de l'Agence Fédérale de Sécurité de la Chaîne Alimentaire (AFSCA): n° Sanitel, date de naissance, sexe, robe, type racial, n° Sanitel de la mère, date d'entrée, date d'importation, statut sanitaire du bovin et les statuts R, C et H du troupeau, identification du troupeau de provenance de l'animal après transaction commerciale, n° officiel, adresse, coordonnées du vétérinaire de contrat, statut Aujesky, données relatives à l'attestation sanitaire, type d'exploitation, documents de transport,...

Cette autorisation est valable à partir de la date de signature et pour une durée indéterminée, pour le troupeau renseigné ci-dessous.

Le retrait de l'autorisation sera accepté à tout moment et s'effectuera sans préavis après confirmation par voie écrite transmis au siège de VINCOTTE sa qui en avertira les services concernés.

Nom du responsable et adresse du troupeau

Nom et prénom :

Adresse :

Tél : GSM :

Email :

Autorise VINCOTTE sa à récupérer les renseignements mentionnés ci-dessus concernant mon troupeau :

Numéro de troupeau (Sanitel)

--	--	--	--	--	--	--	--	--	--

Spéculation
(Bœuf, porc, veau, volaille,...)

--

N° de frappe
(si pores)

--	--	--	--

Adresse de l'exploitation (adresse de l'étable, de la porcherie, du poulailler,..).....

Fait à :

Le :

Signature :

Par la présente, j'autorise Vincotte nv à communiquer les informations concernant mon troupeau aux tierces parties avec lesquelles je suis contractualisé (marchand, chevilleur, détenteur de cahier (s) des charges,

Fait à :

Le :

Signature :

Ce formulaire est à renvoyer à: VINCOTTE sa, Rue de l'Economie, 4 B-4431 LONCIN - Fax: 04/247.03.59 - Mail: agrifood@vincotte.be

TDF-P- Formulaire d'autorisation sanitel Fr-V1 - Page : 1/1

Siège social/maatschappelijke zetel: Jan Olieslagerslaan 35 • 1800 Vilvoorde • Belgique/België
TVA/BTW BE 0462.513.222 • RPM Bruxelles/RPR Brussel
BNP Paribas Fortis: BE24 2100 4113 6338 • BIC: GEBABEBB

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8.7 Marketing motivation

Description of business opportunities and volume production of "Bleue des Prés"

Meat is currently marketed in several retail chains, meat wholesalers, butchers and licensed restaurants. For example, the Carrefour Belgium group joined forces in 2003 by integrating La Bleue des Prés into its "Carrefour Quality" concept, hence the names BDP FQC / FQC-BDP and the logo presented in the Chapter Product name. To date, the industry close to 65 animals are slaughtered per week, which corresponds to an average weekly meat quantity of more than 25 tonnes. Some of the "Bleue des Prés" products are marketed in the form of mainly sausages and hamburgers. The latter are distinguished by their taste quality and the greater presence of polyunsaturated fats (Omega 3). The development potential of the sector still remains important.

Description of the Product chain

The "Bleue des Prés" sector is made up of fatteners, livestock feed manufacturers, a slaughterhouse, a cutting plant and distributors, meat wholesalers, butchers and restaurant owners who offer this service: a Premium product to the consumer. Its objective is to market a Belgian Blue female meat richer in taste, finely marbled with a more balanced fat (Omega 3), in a production scheme more respectful of animals and the environment. to give back its letters of credit to Belgian meat and offer an alternative to tasty foreign meats.

Description of the differentiated character

The "Bleue des Prés" is a product of differentiated quality, from our terroir. The meat comes from Belgian Blue cows aged 30 to 72 months, which have benefited from a minimum of two grazing seasons, fed with a majority of cereals produced locally and with flaxseed.

Production is under constant control and traceability.

The meat is darker and its finely marbled structure gives it all its flavor.

During finishing, the feed of the animal contains polyunsaturated Omega 3 fatty acids. This feature gives the product a certain interest. The "Bleue des Prés" is an integral part of the Equilibrium approach aimed at offering the consumer a healthy, tasty and more balanced diet, thanks in particular to the contribution of Omega 3. In this context, a health study, carried out in 2007, has demonstrated the beneficial effects (on blood pressure and cholesterol) of the "Menu Equilibrium", richer in Omega 3 (www.menuomega3.org).

Price range

The "Bleue des Prés" is in a price range of 10 to 15% higher than the price of the young Belgian Blue bull but with a positioning that is competitive, below the price of some foreign meats. It is a product of superior quality but which wants to be "payable".

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Promotion techniques

The "Bleue des Prés" is the subject of promotional support through labels, posters, posters, leaflets, roll-ups, video films, animation tastings. Farm visits and more generally of the sector are organized as well as shows of the "show cooking" type (in particular for restaurants).

Other marketing investments through on-site information, the use of social media, an identification panel for participating farms, are being developed.

Development objectives

The sector wants to focus its efforts on developing the "Bleue des Prés" brand image in the restaurant sector in order to beat off foreign meats. At the same time, the product will have to be even more visible in retail, whether through the BDP logo or the "Equilibrium" logo.

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8.9 Animal inscription form in the BDP production chain



VINÇOTTE nv/sa
Rue de l'Economie 4 • 4431 Loncin • Belgique/België
tel/tél: +32 4 263 56 29 • liege@vincotte.be

INSCRIPTION D'ANIMAUX DANS
LA FILIERE BLEUE DES PRES



<u>Identité de l'engraisser</u>	
Nom + Prénom :	N° troupeau :
Rue + n° :	Code postal + Localité :
Mail :	Tel :

N° de boucle plastique (8 chiffres)	
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
13	
14	
15	
16	
17	
18	
19	
20	

N° de boucle plastique (8 chiffres)	
21	
22	
23	
24	
25	
26	
27	
28	
29	
30	
31	
32	
33	
34	
35	
36	
37	
38	
39	
40	

**Je déclare distribuer à ces animaux des aliments conformes au cahier des charges
« Bleue des Prés » à partir du :**

(Toute femelle commençant à recevoir l'alimentation spécifique 'Bleue des Prés' doit être enregistrée auprès de VINÇOTTE sa endéans les 5 jours)

Fait à le

Signature :

A RENOYER OBLIGATOIREMENT CHEZ VINÇOTTE SA par courrier : RUE DE L'ECONOMIE, 4 - 4431 LONCIN / par mail : liege@vincotte.be

TDF-P- Inscription d'animaux en Bleue des Prés -fr-v1 - Page : 1/1

Siège social/maatschappelijke zetel: Jan Ollieslagerlaan 35 • 1800 Vilvoorde • Belgique/België
TVA/BTW BE 0462.513.222 • RPM Bruxelles/RPR Brussel
BNP Paribas Fortis: BE24 2100 4113 6338 • BIC: GEBABEBB

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8.10 Feed – Ingredients declaration



VINÇOTTE nv/sa

Rue de l'Economie 4 • 4431 Loncin • Belgique/België
tel/tél: +32 4 263 56 29 • liege@vincotte.be

DECLARATION D'ALIMENTS BOVINS

Je soussigné :

<u>IDENTITE DE L'ENGRAISSEUR</u>			
NOM		PRENOM	
N° TROUPEAU (X)		N° TEL :	
ADRESSE		N°	
CODE POSTAL		LOCALITE	
MAIL		N° DE TVA	

Déclare sur l'honneur que mes animaux sont nourris avec les aliments suivants :

<u>Nom de l'aliment grossier</u>	
Ensilage de maïs	<input type="checkbox"/> OUI <input type="checkbox"/> NON
Pulpes surpressées	<input type="checkbox"/> OUI <input type="checkbox"/> NON
Foin	<input type="checkbox"/> OUI <input type="checkbox"/> NON
Paille	<input type="checkbox"/> OUI <input type="checkbox"/> NON
Produits de pommes de terre	<input type="checkbox"/> OUI <input type="checkbox"/> NON
Autre(s) aliments utilisés :	<input type="checkbox"/> OUI <input type="checkbox"/> NON

NOM de l'ALIMENT composé, simple ou de complément	N° Formule	FABRICANT D'ALIMENTS	
		Nom + adresse du FABRICANT D'ALIMENTS	N° de téléphone
<i>Finition (3 mois minimum avant l'abattage)</i>			
<i>Croissance (à partir de l'âge de 10 mois jusqu'à 3 mois maximum avant l'abattage)</i>			

Autorisation de contrôler les informations auprès des fournisseurs d'aliments

Je soussigné(e) marque mon accord pour que Vinçotte sa puisse relever auprès du fournisseur d'aliments toutes informations nécessaires au contrôle du respect des exigences alimentaires reprises dans les cahiers des charges contrôlés par Vinçotte sa.

Fait à, le

Certifié sincère et véritable

N° RAPPORT

Signature de l'engraisseur:

A RENVoyer OBLIGATOIREMENT CHEZ VINCOTTE SA

par Courrier : RUE DE L'ÉCONOMIE, 4 - 4431 LONCIN / Fax : 04/247.03.59 / Mail : liege@vincotte.be

TDF-P-Déclaration aliments bovins -V1

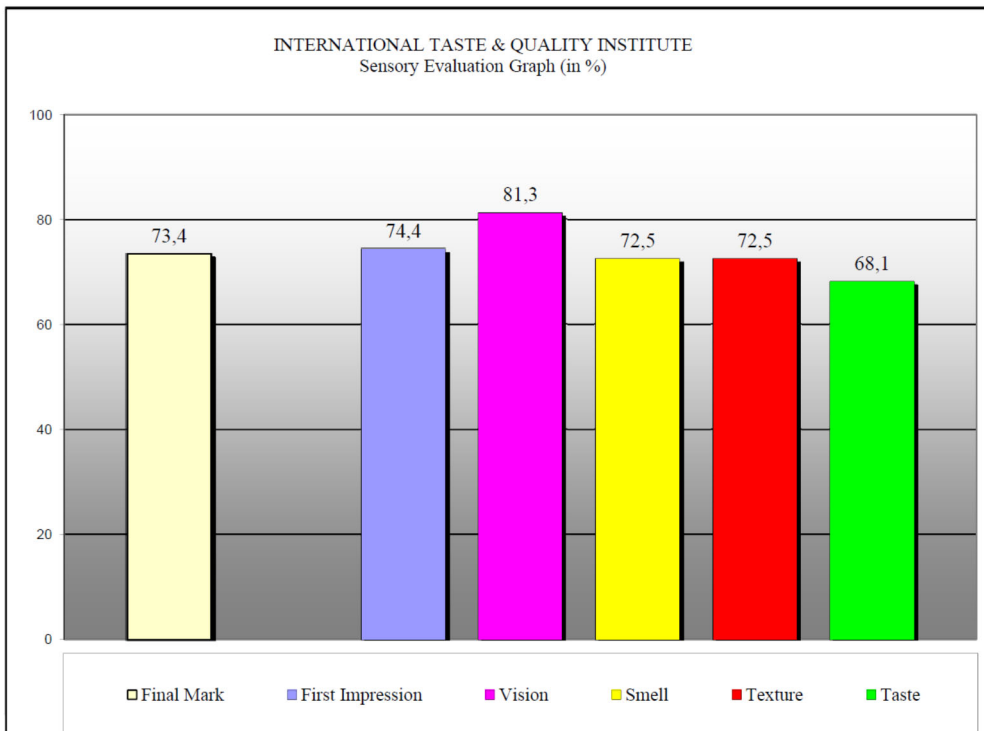
Siège social: Jan Olieslagerslaan 35 • 1800 Vilvoorde • Belgique
TVA BE 0462.513.222 • RPM Bruxelles
BNP Paribas Fortis: BE24 2100 4113 6338 • BIC: GEBABEBB

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8.11 Certificates delivered by the International Taste and Quality Institute



Evaluation Results
Hamburger Bleue des Prés oignon persil
 by
GHL Groupe SA
Superior Taste Award 2014
 with
1 Golden Star



The Final Mark is the result of a weighted average calculation
Brussels, May 6th, 2014

Christian De Bauw
Managing Partner

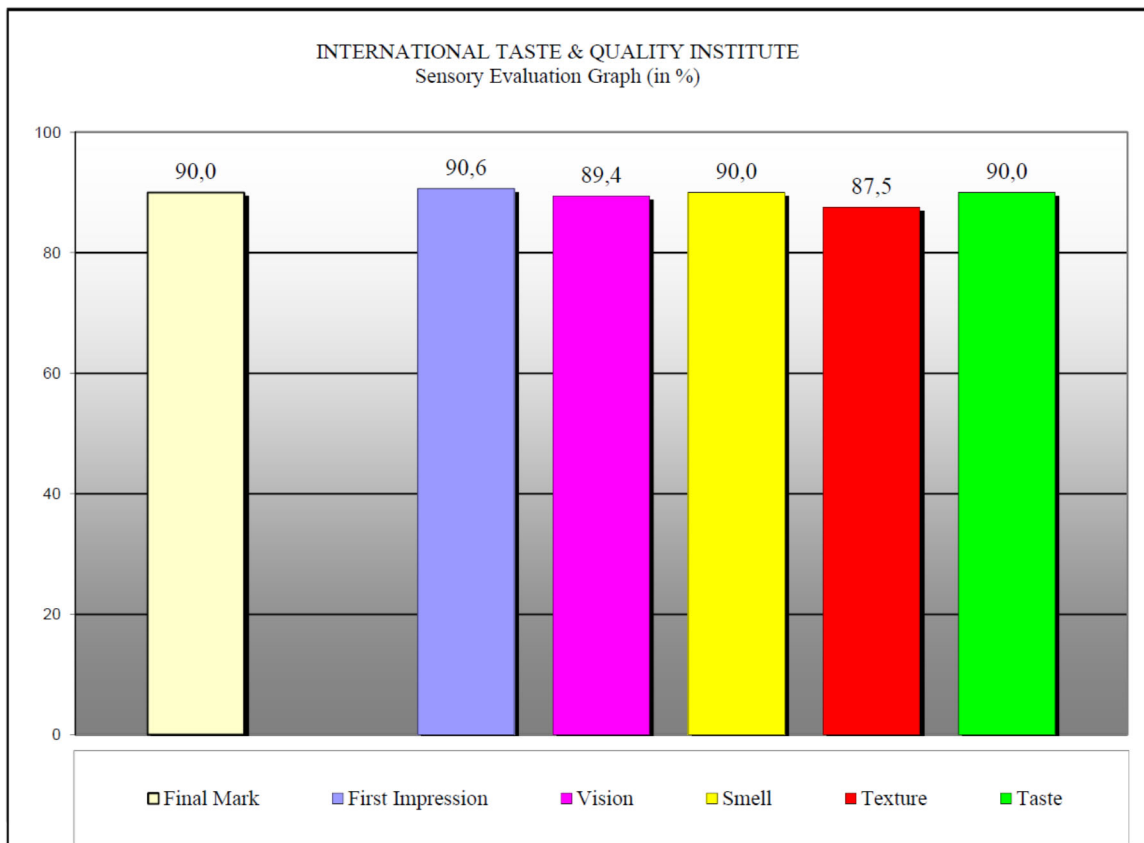
Louis Frère
Managing Partner

INTERNATIONAL TASTE & QUALITY INSTITUTE
www.itqi.com

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Evaluation Results
Côte à l'os BDP
 by
GHL Groupe SA
Superior Taste Award 2016
 with
3 Golden Stars



The Final Mark is the result of a weighted average calculation
Brussels, April 2016

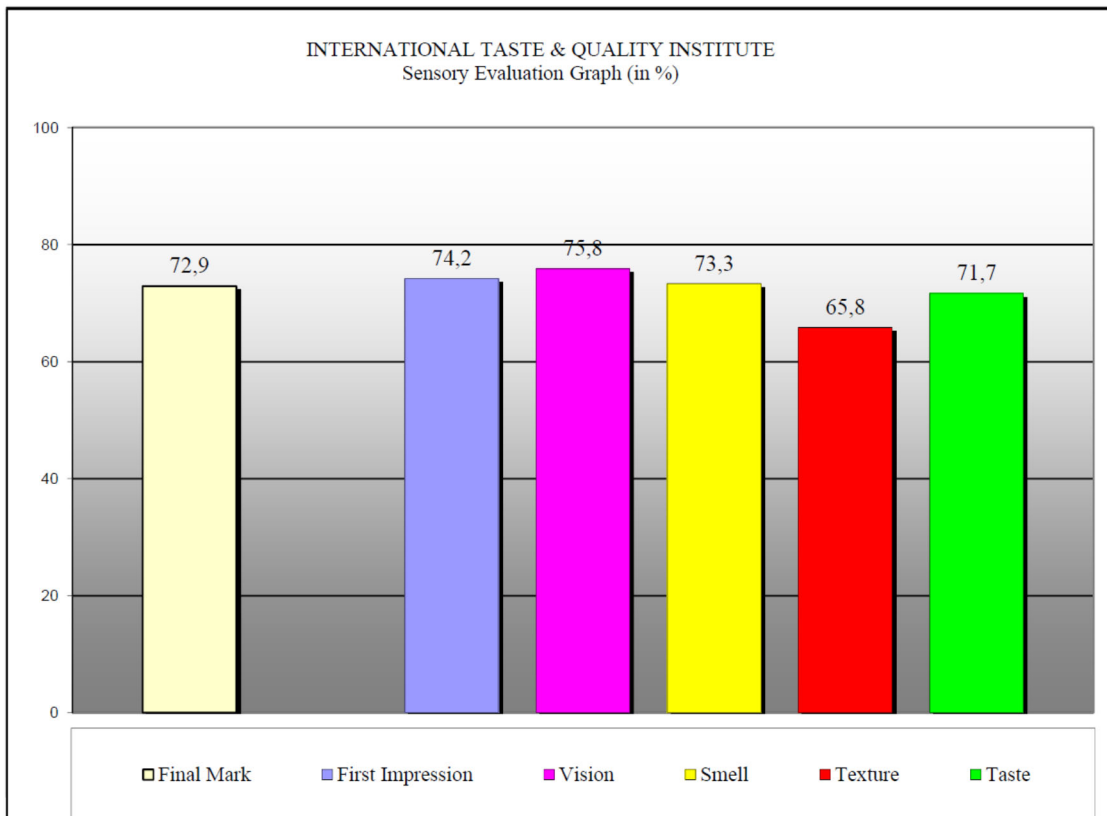
Christian De Bauw
Managing Partner

Louis Frère
Managing Partner

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Evaluation Results
Roastbeef pour 2 personnes avec huile et épices
 by
GHL Groupe SA
Superior Taste Award 2017
 with
1 Golden Star



The Final Mark is the result of a weighted average calculation
Brussels, May 2017

Christian De Bauw
Managing Partner

Louis Frère
Managing Partner