

PRODUCT SPECIFICATION

DOKAZANA KVALITETA

BEEF MEAT

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Applicant:



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1. SECTOR AND TYPE OF AGRICULTURAL AND FOOD PRODUCT

The Specification ‘Dokazana kvaliteta’ (hereinafter referred to as: Specification) prescribes the key stages of the production of beef meat, special product characteristics, mandatory documentation at certain stages of production, and the description of the traceability scheme.

In accordance with Regulation (EC) No 853/2004, fresh meat means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-packed or packed in a controlled atmosphere. Beef meat that meets the criteria of this Specification shall be marked with ‘Dokazana kvaliteta’ label in accordance with the Rules on National Quality Scheme for Agricultural and Food Products ‘Dokazana kvaliteta’ (Official Gazette, Nos 18/20 and 93/21) (hereinafter referred to as: the Rules). The Specification applies to fresh, chilled, frozen and quick-frozen beef meat.

Beef meat marked with the ‘Dokazana kvaliteta’ label represents products with special characteristics relating to production, quality and origin. The special characteristics relating to the production of beef meat defined in this Specification are based on objective, measurable and traceable criteria.

This Specification allows for beef meat to be marked with the ‘Dokazana kvaliteta’ label with the indication of the country, and the ‘Dokazana kvaliteta’ label without the indication of the country. The ‘Dokazana kvaliteta’ label on beef meat provides consumers with excellent product quality and additional control of beef meat production. The ‘Dokazana kvaliteta’ label with the indication of the country confirms that all production processes are carried out in a single country of origin, i.e. that the young beef cattle was born, bred, slaughtered and cut in the same country.

The ‘Dokazana kvaliteta’ label without the indication of the country confirms that not all production processes are carried out in the country of origin, i.e. that young beef cattle was born in another country and bred, slaughtered, and cut in one and the same country. The ‘Dokazana kvaliteta’ label on beef meat reflects the added value of the product.

The Specification lays down special characteristics to be achieved during the production of beef meat, which are detailed in point 3 of this Specification.

With this Specification, producers and producer groups establish higher marketing standards than the prescribed ones. They ensure additional transparency and traceability throughout the production process, which has an impact on strengthening of consumer confidence. The implementation of the requirements of standards is monitored by carrying out regular and independent controls of all stakeholders in the chain involved in the National Quality Scheme of Agricultural and Food Products.

Participation in the ‘Dokazana kvaliteta’ National Quality Scheme for Agricultural and Food Products (hereinafter: the Scheme) is voluntary.

Before entering the Scheme, each producer or producer group, should assess the benefits and obligations of participation in the Scheme, such as understanding the Specification, keeping records and data, ongoing implementation of their own internal control, which ensures full compliance with all Specification requirements, as well as enabling authorised delegated bodies to perform control.

All stakeholders in the Scheme contribute to a greater representation of domestic agricultural and food products on the market, increased purchase thereof and long-term cooperation between all Scheme stakeholders. This allows for strengthening of the food chain.

2. DESCRIPTION OF PRODUCTION METHODS

2.1. Fattening period of young beef cattle

Producers of young beef cattle for fattening procure calves from producers in the dairy sector and suckler cows scheme.

Young beef cattle is normally fattened up to a minimum weight of 500 kg to a maximum of 850 kg. Young beef cattle is fattened up to a maximum age of 30 months.

2.2. Breeding of young beef cattle

Young beef cattle is fattened in stables of closed, semi-outdoor type and in the form of pasture fattening. With regard to the method of bedding, cleaning and maintaining quality zoo-hygienic conditions, stables may be designed in two ways: stables on solid bedding and stables with grating flooring.

Stables on solid bedding are organised in such a way that the fenced boxes consist of two parts: the part on which the bedding is located (where the livestock rests and ruminates), and the part where the livestock excrement (so-called excrement corridor) is accumulated and periodically extracted out of boxes into the designated area on the farm from where it is periodically disposed of. Immediately in front of the box, and accessible through the box grids, there is a feeding table in the form of a trough, sloped or flat plate on which the food for young beef cattle is served once or twice a day (depending on the applied feeding and fattening technology). Fresh water for drinking is available to young beef cattle through stable drinkers located in boxes.

Stables with grating flooring are constructed in such a way that the livestock is held in the box whose floor surface consists of concrete, wooden or plastic gratings which allow for the livestock excrement to pass through into the pools located under the boxes. Cleaning of such boxes is done by periodically washing the grindings. Cumulated excrement is transported by means of water and collected in earth-banked slurry stores (lagoons) where from is periodically disposed of. Feeding and watering of livestock is designed in the same way as in the case of boxes on solid bedding. Livestock is grouped in boxes according to gender, age and growth.

In the pasture fattening, depending on weather conditions, livestock is on pastures for up to 8 months. Livestock is fed by grazing, and fresh drinking water is supplied in mobile watering stations. The rest of the year (winter period), livestock is fattened in protected areas with regular food serving by the cattle breeder. In areas where climate conditions allow, livestock is kept in grazing all year round. In this case, during the winter months, the livestock is fed with supplemental hay. The majority of calving takes place in late winter and spring so that calves have the highest quality milk due to good quality of grazing in spring.

2.3. Feeding of young beef cattle

Feeding of young beef cattle is done by a combination of corn silage, highly wet corn (HWM), cereals, **by-products of oilseed and legume processing**, clover-grass mixtures (hay), straw and concentrated compound feed.

Each individual fattening phase shall be accompanied by an appropriately balanced compound feed which provides young beef cattle with carbohydrates, proteins, vitamins, minerals and other necessary supplements for quality growth and health of young beef cattle. Food is served in one or two meals per day. Regardless of the combination of compound feed, livestock must always have at their disposal a sufficient quantity of fresh drinking water.

Producers of young beef cattle provide feed for livestock partly from their own agricultural land and partly purchase the feed on the market.

2.4. Slaughtering of young beef cattle

Slaughtering of young beef cattle is carried out in young beef cattle slaughterhouses registered and approved by the competent authorities.

3. SPECIAL CHARACTERISTICS OF PRODUCTS

3.1. Quality of the main ingredient

The mandatory fattening period of young beef cattle on a single holding (farm), and prior to separation for slaughter, shall be at least 255 days for male animals and at least 185 days for female animals. The young beef cattle sent for slaughter must not be less than 366 days old, nor older than 900 days.

The livestock holder shall keep records on the number of fattening days for each animal individually.

3.2. Duration of transport of the main ingredient (young beef cattle)

The duration of the transport of young beef cattle shall not exceed 8 hours.

The transport of young beef cattle from the holder of young beef cattle to the slaughterhouse must be planned in such a way as to minimise the duration of transport and the distance to be travelled.

In order to improve the conditions of young beef cattle welfare and to reduce stress, transport operators must ensure short transport routes, which may not exceed 8 hours from the producer to the slaughterhouse.

Limited transportation time reduces the risk of damage due to exposure to external influences (extreme temperatures) and dehydration. Shorter exposure of young beef cattle to stress is one of the factors that significantly affect the quality of the meat.

Staff handling young beef cattle during loading and transport shall be adequately educated and trained (hold a certificate for livestock transport), so they are able to perform their tasks without the use of force or other methods which may cause unnecessary fear, injury or suffering of animals. When transported to the slaughterhouse, young beef cattle shall be provided with a minimum floor area of 1.65 m² and the height of the transport vehicle shall be appropriate to the cattle height.

Outdoor temperature is one of the key factors upon which the number of young beef cattle loaded into transport vehicle or containers depends. In the summer months at temperatures higher than

30 °C, it is recommended that transport is carried out at night, with the possibility of opening side curtains or covers on the vehicle, in order to prevent overheating and suffocating young beef cattle, and that a smaller number of cattle is placed in the transport vehicle.

When transporting live young beef cattle, the driver must have with him supporting documentation: Animal passport, dispatch note with the list of ear tags of the animals transported, Animal health certificates, Notification on the movement of bovine animals and filled in Declaration on the method of animal breeding certified by the farm holder from where the livestock is delivered to the slaughterhouse. Records of the address, date and time of loading of young beef cattle and date and time of unloading of young beef cattle at the slaughterhouse, as well as the address of the slaughterhouse to which young beef cattle was delivered, are stated in the Declaration on the method of animal breeding.

3.3. Time period from loading of livestock into a truck until it's slaughter

The maximum time from loading livestock for slaughter and slaughtering livestock shall not exceed 32 hours.

The slaughterhouse participating in the Scheme is obliged to send the record of the time of slaughter to the consignor of the livestock. It is necessary to keep records of the time of loading on the holding and the time of slaughter of the livestock registered in the Scheme.

3.4. Animal welfare

3.4.1. Improved feeding

Young beef cattle feeding plan shall be drawn up in every holding. The preparation of a feeding plan is a crucial part of young beef cattle feeding, as the nutrient requirements of young beef cattle are primarily met based on the nutritional values of feed materials, in order to achieve maximum productivity and at the same time reduce the cost of feed.

The feeding plan can be prepared by the producer of young beef cattle independently, and is prepared based on the number of young beef cattle on the farm and the data on the production stage young beef cattle is in. Data on the number of young beef cattle on the farm is taken from the Single Register of Domestic Animals. Records of young beef cattle feeding shall be kept in accordance with the feeding plan. The quality of feeding has a direct impact on the production and quality of beef meat. Feeding appropriate to age, body weight and physiological condition of the young beef cattle shall be ensured. For the proper feeding of animals, the breeder must adapt the feeding to actual needs with regard to the age of the young beef cattle. Balanced feeding of young beef cattle shall contain nutrients (carbohydrates, proteins, minerals, vitamins) that affect the utilisation of genetic growth potential (fattening). For producers producing corn (dry and silage), it is the main source of carbohydrate needs in feeding (at least 50 %), while **by-products of oilseed and legume processing** are used as the main source of protein.

Such feed materials have a high nutritional value and microbiological quality. In areas where corn does not grow, the meal structure is formed as follows: 1/3 of grasses and hay, 1/3 of combined cereals and leguminous crops and 1/3 of cereals in dry form. Balanced feeding of young beef cattle is one of the most important factors in the Scheme. Operators producing feed for young beef cattle must be entered in the relevant registers of feed producers kept by the competent authorities.

Production records of food produced on the holding and records of purchased compound feed shall be kept.

4. DESCRIPTION OF TRACEABILITY SYSTEM THROUGHOUT THE PRODUCTION PROCESS

Traceability means the possibility to trace the animal from which the meat is derived, the feed used in fattening, the raw materials used for the production of feed, information on the treatment of animals, as well as the course of slaughter and distribution of the meat to the final consumer. The traceability system allows the verification of the following:

- in case of beef meat marked with 'Dokazana kvaliteta' label with the indication of the country, all production processes are carried out in the country of origin, i.e. the young beef cattle was born, bred, slaughtered and cut in one and the same country;
- in case of beef meat marked with 'Dokazana kvaliteta' label without the indication of the country, not all production processes are carried out in the country of origin, i.e. young beef cattle was born in another country, and bred, slaughtered, and cut in one and the same country.

In the production process of beef meat, traceability implies: marking of the animal after its birth, monitoring of its fattening and consequences of possible treatment (withdrawal period), information on slaughtering, cutting and distribution of the final product.

For beef meat marked with 'Dokazana kvaliteta' label during each production-distribution process the origin, country of birth and bovine life number (marked on the ear tag), the producer's farm on which the animal was fattened in the Scheme (JIBG), the institution and treatment with which the young beef cattle was treated during fattening (farm medical treatment book), the slaughterhouse where young beef cattle was slaughtered (slaughterhouse documents) and the legal person placing the meat on the retail market (declaration) can be established. This allows us to have a traceability system in this process that guarantees to the consumers they are buying and consuming meat of a certain superior standard.

Owners

Young beef cattle producers are registered in the Register of Agricultural Holdings, and therefore their production must be adapted to all legislation regulating the production of young beef cattle and ensuring full traceability for labelled beef meat.

The owner holding the 'Dokazana kvaliteta' label is required to keep Record of breeding animals that meet the requirements of this Specification.

Owners who produce young beef cattle feed themselves shall keep records of the components they use in the production of the compound feed. In case of purchasing feed materials from another holding, it is required to have purchase documentation containing details on the supplier, the quantity and type of feed materials, the date of purchase and supplied quantity.

The owner holding the 'Dokazana kvaliteta' label is required to keep Record of breeding animals that meet the requirements of this Specification. The records must contain information on the number of animals bred and sold, as well as information on the purchasers of those animals. The

records shall be kept on the holding of the certificate holder, and shall be available to persons authorised to carry out inspections for at least 1 year after delivery from the holding.

The documents (Animal passport, transport document, declaration on the method of breeding) accompanying the animal for slaughter shall contain all the necessary information (document number, Unique identification number of the holding, Registration number of the holding, name and address of the owner, place of loading, time of arrival to the slaughterhouse and a declaration certifying that the animals are bred in accordance with the requirements of this Specification).

The Declaration on the method of animal breeding (Annex 1 and Annex 2) is an integral part of this Specification.

Slaughterhouses, cutting plants

Users of the Scheme shall only be registered and approved establishments for slaughtering ungulates and the production of beef meat holding a valid Certificate of conformity.

Slaughterhouses/cutting plants/packaging facilities in the Scheme must ensure traceability within the slaughter-cut-package range and document it for each batch of young beef cattle delivered which meat can be marked with 'Dokazana kvaliteta' label with the indication of country or 'Dokazana kvaliteta' label without the indication of country. Before slaughtering of animals, the slaughterhouse shall verify in the supporting documentation the following:

- the owner has a valid Certificate of conformity;
- the Declaration on the method of animal breeding is duly completed;
- the Animal health certificate is attached;
- the Animal passport is properly filled in and ear tags for the delivered young beef cattle are duly listed.

The slaughterhouse participating in the Scheme shall keep records of young beef cattle from the Scheme and ensure traceability by labelling halves and quarters obtained from animals from the Scheme, and duly separating them from halves and quarters obtained from animals not coming from the Scheme.

Carcases meeting the Scheme criteria shall be identified according to criteria for traceability and insurance of identification of the animal or groups of animals from the originating breeding facility. The final labelling of carcasses (halves and quarters) shall be carried out by authorised delegated bodies when the control procedure in the slaughterhouse has been completed and the compliance with the Scheme requirements has been confirmed.

Fresh beef meat meeting all the criteria set out in this Specification may be marked with the 'Dokazana kvaliteta' label once the holder of the label has obtained a Certificate of conformity. The certified producer (slaughterhouse) is obliged to establish a separate control in the Scheme, and set up an identification (numerical) system for keeping quantitative records of the purchase and sale of meat, and record the quantities of meat products produced and sold that are in the scheme. Control is carried out based on the input and output quantities of meat from the Scheme obtained through the recorded total number of young beef cattle bred. All food business operators shall have systems and procedures in place to identify all stakeholders in the Scheme from whom they have received and to whom they have supplied products of animal origin.

Due to the increasing globalisation and easier inflow of food from all over the world, the only guarantee that the final product has undergone the control and the Farm to Fork cycle according to the prescribed procedure are products for which origin and traceability evidence exists.

The possibility of traceability enables the consumers of beef meat a more clear and reliable process, allowing our producers to prove their responsibility and gain customer confidence.

4.1. Labelling

The label shall be affixed to the prepacked product or displayed at the point of sale in the case of nonprepacked meat in such a way that it is visible, indelible and legible.

In the case of non-prepacked meat, the holder of the label must ensure that the meat is unambiguously linked to the 'Dokazana kvaliteta' label. The label shall be affixed to the prepacked meat product.

Users of the Scheme to whom a Certificate of conformity has been issued by an authorised delegated body, and all production processes are carried out in the country of origin, which means that young beef cattle was born, bred, slaughtered and cut in the same country, can mark beef meat with 'Dokazana kvaliteta' label with the indication of the country.

Users of the Scheme to whom a Certificate of conformity has been issued by an authorised delegated body, and not all production processes are carried out in the country of origin, which means that young beef cattle was born in another country, and bred, slaughtered and cut in one and the same country, can mark beef meat with 'Dokazana kvaliteta' label without the indication of the country.

4.2. Record keeping

All stakeholders included in the Scheme are required to keep records and entries according to the individual criteria set out in this Specification and in an acceptable form that is not uniformly set out.

Annex 1

DECLARATION ON THE METHOD OF ANIMAL BREEDING

Entity: _____ MIBPG: _____ JBPG: _____

This declaration is a mandatory part of the documentation accompanying animals for slaughter and is an integral part of the Product Specification ‘DOKAZANA KVALITETA — COUNTRY’ for beef meat.

I declare that the animal/animals sent for slaughter has/have been BORN AND BRED IN ACCORDANCE WITH THE PRODUCT SPECIFICATION ‘DOKAZANA KVALITETA — COUNTRY’ FOR BEEF MEAT.

- 1. COUNTRY OF BIRTH: _____
- 2. FARM OF BIRTH (name, address): _____
- 1. BREEDING FARM (name, address): _____
- 2. INFORMATION ON THE OWNER: _____
- 3. ANIMAL PASSPORT NUMBER: _____
- 4. PLACE OF LOADING: _____
- 5. DATE AND TIME OF LOADING: _____
- 6. NAME OF SLAUGHTERHOUSE: _____
- 7. SLAUGHTERHOUSE ADDRESS: _____
- 8. HOLDER OF THE LABEL: _____

The owner of the animal: _____

Declaration on the method of animal breeding was collected in the slaughterhouse by:

Name and surname (in print): _____

Signature: _____

Date and time of arrival of livestock at the slaughterhouse:

Stamp of the slaughterhouse:

Annex 2

DECLARATION ON THE METHOD OF ANIMAL BREEDING

Entity: _____ MIBPG: _____ JBPB: _____

This Declaration is a mandatory part of the documentation accompanying animals for slaughter and is an integral part of the Product Specification 'DOKAZANA KVALITETA' for fresh beef meat. I declare that the animal/animals sent for slaughter has/have been BRED IN ACCORDANCE WITH THE PRODUCT SPECIFICATION 'DOKAZANA KVALITETA' FOR FRESH BEEF MEAT.

- 1. BREEDING FARM (name, address): _____
- 2. INFORMATION ON THE OWNER: _____
- 3. ANIMAL PASSPORT NUMBER: _____
- 4. PLACE OF LOADING: _____
- 5. DATE AND TIME OF LOADING: _____
- 6. NAME OF SLAUGHTERHOUSE: _____
- 7. SLAUGHTERHOUSE ADDRESS: _____
- 8. HOLDER OF THE LABEL: _____

The owner of the animal: _____

Declaration on the method of animal breeding was collected in the slaughterhouse by:

Name and surname (in print): _____

Signature: _____

Date and time of arrival of livestock at the slaughterhouse:

Stamp of the slaughterhouse: