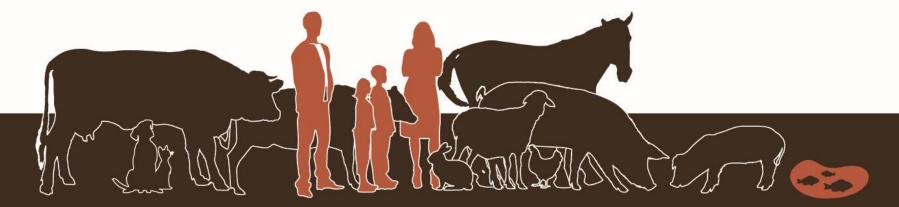


Educational materials on alternative methods to surgical pig castration

EU Platform on Animal Welfare - 9th meeting - 22 June 2021

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Unit G5 Animal Welfare, Antimicrobial Resistance, DG for Health and Food Safety





Background



- Pig castration is legal but remains a welfare issue
- Pilot project in the 2017 Budget:

"Establishment of a harmonised internal market for pigmeat obtained from pigs that have not been surgically castrated"





Specific objectives



- For entire pigs (uncastrated):
 - How to reduce boar taint at farm level
 - How to detect boar taint at slaughterhouse
 - How to deal with meat with detectable boar taint
 - How to increase market value of meat from uncastrated pigs





Specific objectives (2)



- For vaccinated pigs (immunocastrated):
 - How to vaccinate pigs
 - How to ensure at farm level that vaccinated pigs will not have boar taint
 - How to trust farmers that vaccinated pigs will not have boar taint

Food Safety

How to increase acceptance of meat from vaccinated pigs



Phase 1: Study

"Establishing best practices on the production, the processing and the marketing of meat from uncastrated pigs or pigs vaccinated against boar taint (immunocastrated)"

- Final report 14 March 2019 -



ESTABLISHING BEST PRACTICES

on the production, the processing and the marketing of meat from uncastrated pigs or pigs vaccinated against boar taint (immunocastrated)

Final report



https://ec.europa.eu/food/animals/welfare/p ractice/farm/pigs/castration_alternatives_en



Results

- Transition to entire males or vaccination depends on the whole supply chain
- Farmers' costs versus others' costs (slaughterhouses, food processors, retailers)
- Transition is ultimately based on market demand
- Retailers and food services are essential in the process





Background (2)



Phase 2 - from August 2019 to December 2020 - :

Dissemination of the best practices established in phase 1

- Factsheets, Video
- Infographics, Infosheet



Members of the Advisory Board

Business and Professional organisations

- Guillaume Agede /Ceva
- Patrick Chevillon/CLITRAVI/IFIP
- Francois-Regis Huet/COPA-COGECA
- Thomas Sanchez/COPA-COGECA
- Annalisa Scollo /Suivet

Business and Professional organisations

- Hans-Peter Schons /FESASS
- Giulia Tarsitano/euro-coop

Organisation from civil society:

Elena Nalon



/Eurogroup for Animals



Educational materials (1)

12 Factsheets

General (1)

Farmers (4)

Slaughterhouses (3)

Food Processors (1)

Retailers & Food Service Operators (3)

• 24 languages: 22 EU + RU + ZH

FACTSHEETS

O1 Ending surgical castration

FARMERS

- 2A Reducing boar taint risk in entire males
- 2B Vaccinating pigs against boar taint
- 2C Preventing detectable boar taint in immunocastrated pigs
- 2D Success stories

SLAUGHTERHOUSES

- 3A Detecting boar taint in uncastrated pigs
- 3B Ensuring absence of boar taint.
- 3 C Success stories

FOOD PROCESSORS

()4 Managing boar taint in meat

RETAILERS & FOOD SERVICE OPERATORS

- 5A Increasing the market value of meat from uncastrated pigs
- 5B Increasing consumer acceptance and raising awareness of meat from immunocastrated pigs
- 5C Success stories





Educational materials (2)

1 Video addressing the whole production chain

EN plus 23 with subtitles (total 22 EU+RU+ZH)

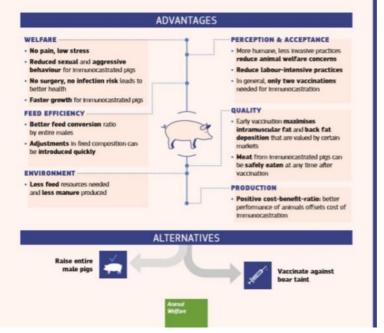
Info graphics, Info sheets, Posters

USB sticks for dissemination









FS 01: General

BEST PRACTICES & TECHNIQUES



SLAUGHTERHOUSES

- detecting boar taint, quantifying and managing carcasses that are tested positive for boar taint
- ensuring that Immunocastrated pigs don't contain detectable boar taint

RETAILERS & FOOD SERVICE OPERATORS



increasing market value and acceptance of meat from immunocastrated pigs and preventing meat with detectable boar taint from reaching consumers

FACTSHEETS 01 Ending surgical castration

FARMERS

- 2A Reducing boar faint risk in entire males
- 2B Vaccinating pigs against boar taint.
- 2C Preventing detectable boar taint in Immunocastrated pigs
- 2D Success stories

SLAUGHTERHOUSES

- 3A Detecting boar taint. in uncastrated pigs
- 3B Ensuring absence of boar taint
- **3**€ Success stories

FOOD PROCESSORS

O.4. Managing boar taint in meat

RETAILERS & FOOD SERVICE OPERATORS

5A Increasing the market value of meat from uncastrated pigs

5B Increasing consumer acceptance and raising awareness of meat. from Immunocastrated pigs

5C Success stories

SUCCESS STORIES

Successful market-based solutions for ending surgical castration were established by large pork food supply chains in major pork producing countries in the EU (Belgium, Denmark, France, Germany, Italy, the Netherlands, Poland, Spain) in 2018.

For more information on success stories about transitions to entire males or immunocastrated pigs, see factsheets 2D, 3C, 5C



For more information Establishing best practices on the production, the processing and the marketing of meat from uncastrated pigs or pigs vaccinated against boar taint



FARMERS

using management practices

using vaccination in various

- ensuring that Immunocastrated

present detectable boar taint

pigs and entire males don't

- quantifying and managing

meat with detectable boar taint

to reduce boar taint

types of pigs

FOOD

PROCESSORS

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- . Keep flooring and bedding clean and dry
- . Ensure pigs have enough space to lie down, eat and defecate
- . Separate boars from gilts and
- · Implement wean-to-finish grouping of pigs of the same age
- . House pigs in small groups of 30 or less
- . Use semi-open walls to facilitate contact between pigs
- . Maintain suitable temperatures, ventilation and day-night rhythm
- · Provide environmental enrichment to keep pigs occupied in nonharmful behaviour

BREEDING

. Choose specific breeds or selective breeding methods to reduce boar taint. risk from the outset



REDUCED COMPETITION

. Feed boars on demand



FEED COMPOSITION

- . Use feed ingredients rich in inulin*
- . Feed boars a diet with adjusted amino acids
- . Use commercial feed designed to reduce boar taint a few weeks before slaughter
- · Switch to a low-protein, grain-based diet four days before slaughter



SCHEDULED SLAUGHTER

- · Monitor age using markers
- . Choose slaughter age rather than weight
- · Exchange information with slaughterhouses about boar taint level and appropriate slaughter age

These methods have been successfully tested and used commercially at different stages and across entire supply chairs

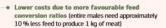


FS 2A:

Farmers

BENEFITS

· Improved welfare and overall hygiene (e.g. cleaner pen, more additional space)



- · Reduction in aggressive behaviour, stress and competition by providing enrichments, keeping pigs together with their siblings and feeding on demand
- · Contribute to growth and weight gain
- Lower levels of skatole** and androstenone** (selective breeding, early slaughter, better hygiene, specific feeding)

* natural food fibre ** main substances responsible for boar taint





between members of the supply chain.



Many of the challenges of switching to entire males or



SHARE YOUR KNOWLEDGE

WITH FARMERS, SLAUGHTERHOUSES, FOOD PROCESSORS, RETAILERS AND FOOD SERVICE OPERATORS

immunocastrated pigs concern relationships and communication

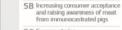
SUCCESS STORIES

Find out how farmers successfully transitioned

to entire males or immunocastrated pigs.







5C Success stories



For more information, see final report Establishing best practices on the production, the processing and the marketing of meat from uncastrated

FACTSHEETS 01 Ending surgical castration

2A Reducing boar taint risk in entire males

2B Vaccinating pigs against boar taint

2D Success stories

3C Success stories

FOOD PROCESSORS

RETAILERS & FOOD

SERVICE OPERATORS

SLAUGHTERHOUSES 3A Detecting boar taint in uncastrated pigs

2C Preventing detectable boar taint in immunocastrated pigs

3R Ensuring absence of boar taint

O.4. Managing boar taint in meat.

5▲ Increasing the market value of meat from uncastrated pigs

See Factsheet 2D





Commission



TECHNIQUES & BEST PRACTICES FOR RETAILERS & FOOD SERVICE OPERATORS

MARKETING TECHNIQUES TO DEAL WITH CONSUMER ATTITUDES AND BEHAVIOUR



 Take into account differences in consumer perception (not all consumers are aware of boar taint and pig castration issues)



· Market meat from uncastrated pigs with animal welfare messages that are in line with growing interest from European consumers about welfare-friendly practices



 Ensure messages mention that animals are not subjected to the painful practice of castration and Inform about the need to stop castration in pig production



. Emphasise other benefits of non-castration (e.g. environmental)



Request from slaughterhouses and processors detailed information about their boar taint detection methods and ask for on-site visits to show effectiveness and robustness of methods



 Organise in-store trials in close collaboration with suppliers to gain additional confidence in the feasibility of selling meat from entire males



Closely monitor sales and customer complaints during trials to identify any issues and share information with suppliers

FOOD LABELLING

· Encourage suppliers to be certified compliant with animal welfare schemes



 Products displaying animal welfare labels can be sold at a higher price than non-assured meat

· A packaging label that conforms to an animal. welfare certification scheme provides consumers with additional information about how meat was produced and is an Indicator of quality

These methods have been successfully tested and used commercially at different stages and across entire supply chains.

FS 5A: **Retailers** & **Food** service operators

Food Safety

BENEFITS



· Compliance with an agreed set of specifications can prohibit castration, impose specific breeding/feeding techniques, or require certain housing conditions. This is a strong incentive for suppliers to continue selling their meat to





· In-store trials reassure store managers that the provision of meat from entire males from a supplier with a robust protocol for boar taint detection does not mean adverse impact on consumers and sales

· Labelled products can be sold at a higher price



 Robust schemes and auditing systems provide additional guarantees to retailers and food service operators





SHARE YOUR KNOWLEDGE WITH FARMERS, SLAUGHTERHOUSES, FOOD PROCESSORS, RETAILERS AND FOOD SERVICE OPERATORS

Many of the challenges of switching to entire males or Immunocastrated pigs concern relationships and communication between members of the supply chain.



SUCCESS STORIES

Find out how retailers and food service operators successfully transitioned to entire





Establishing best practices on

the production, the processing and the marketing of mea

m uncastrated pigs or pigs vaccinated against boar

FACTSHEETS

O1 Ending surgical castration

2A Reducing boar taint risk

2B Vaccinating pigs against

2C Preventing detectable boar taint in immunocastrated pigs

in entire males

boar taint

2D Success stories

3C Success stories

FOOD PROCESSORS

RETAILERS & FOOD

5C Success stories

SERVICE OPERATORS

SLAUGHTERHOUSES

3A Detecting boar taint

in uncastrated pigs

3B Ensuring absence of boar taint

()4 Managing boar taint in meat

5A Increasing the market value

of meat from uncastrated pigs

and raising awareness of meat from immunocastrated pigs

5B Increasing consumer acceptance

FARMERS

males or immunocastrated pigs. See Fuctsheet SC.







Factsheets





Info graphic and Info sheet





Health and Food Safety



Dissemination



- Physical dissemination (paper prints, USBs)
 e.g. to ntl. + EU org. and MS central comp.
 authorities
- Electronic dissemination (e.g. Commission website)

Health and Food Safety

Information



Where to find the materials?

https://ec.europa.eu/food/animals/welfare/practice/farm/pigs/castration

_alternatives_en



Thank you!





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