

Welfare and Quality Check — WQC

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

Regulations and consumers demand a high level of animal welfare, and with WQC slaughter-houses can document, benchmark and communicate animal welfare on the day of slaughter.

GOOD ANIMAL WELFARE IS GOOD BUSINESS

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

Annelie Lundell, Vice President, Quality and Sustainability, HKScan

Our experts have a wide experience in working with animal welfare and meat quality from the Danish as well as the international meat industry.



Example of a WQC diploma



The WQC protocol contains a well-defined setup of parameters that combine management related issues with practical arrangements, animal-based measures and meat quality. WQC is based on the layout of the individual slaughterhouse and allows for inclusion of specific customer demands related to animal welfare, providing the slaughterhouse with a customized protocol.

WQC includes observations and graduation of typically 3 to 6 indicators within all areas of the slaughterhouse from unloading to sticking and meat quality.

The WQC provides the slaughterhouse with a comprehensive and simple overview of the status at hand that is easy to communicate, and by use of the WQC app — a webbased audit system developed by DMRI — the slaughterhouse will be able to continue to monitor animal welfare after DMRI's experts have left.

The concurrent training of slaughterhouse employees ensures implementation of the WQC system and the app as well as ongoing focus on animal welfare.



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OVERVIEW OF THE WELFARE AND QUALITY CHECK

PERFORMING THE CHECK TRAINING OF PERSONAL

PRESENTING THE SCORES

PRIORITISED ACTION PLAN CUSTOMIZED FOLLOW UP PLAN ONGOING MONITORING OF ANIMAL WELFARE WITH APP

FOR MORE INFORMATION, VISIT ANIMALWELFARE.DK





ABOUT DMRI We conduct research and offer consultancy on methods and technologies for the efficient production of safe, high quality and price competitive meat products. We are committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

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