

Atria Good Manufacturing Practises - Poultry

Purpose and scope

This document supplements the principles described in Atria's Animal Welfare Policy for Atria Finland Ltd's poultry chain.

The document is a summary of the best practises that are followed and that can be verified in Atria's poultry production chain, from farm to the slaughterhouse. This document includes mainly requirements which are beyond EU and national legislation. All Atria animal production are expected to follow EU and national legislation.

Atria Siipi offers expert services in primary production and is responsible for the procurement of Atria Finland's poultry and the development of the production chain in cooperation with the contract producers.

References

Atria's production guidelines for poultry farming

Slaughterhouse operating instructions

Approval:

Atria Poultry veterinarian Päivikki Perko-Mäkelä has approved this document and its compliance with the current operating model. The description shall be reviewed every three years and / or updated in the event of significant changes to the operating model.

Target audience: Public, customers

Approval date: 1.11.2019

Review date: 2.10.2023



	FUNCTION	DESCRIPTION
1.	SOURCING AND TRACEABILITY OF LIVESTOCK	
1.1	Meat Sourcing Policy	Atria's procurement of poultry meat is based on contract production. The contract producers are committed to complying with Atria's production guidelines for poultry farming. Contract production guarantees full traceability and enables the monitoring and development of animal welfare in cooperation with the producers.
1.2	Traceability	<p>All poultry can be traced from the slaughterhouse to the farm of origin. The traceability of finished products is based on the batch numbers on each product, which allow the product to be traced to the process data.</p> <p>Atria also has poultry products where farm traceability goes through the entire slaughter, cutting and packing chain up to the end product as a Family Farm label. The individual traceability of Family Farm products up to the packaging is guaranteed with physical separation, by stopping the production line between the different farms of origin.</p>
2.	THE PRACTISES AT THE FARM	
2.1	Identification of the livestock	All poultry production is based on contract production. Atria's electronic AtriaSiipi information system provide information for slaughterhouse and official veterinarians during the growing period and before the flock will be slaughtered.
2.2	Breed	Ross 308
2.3	Production model	<p>The broiler breeders are imported to Finland as day old chicks. The rearing period at specialized rearing farms is 18 weeks, including about 10 weeks quarantine for imported chicks. After rearing period breeder birds are transferred to the egg laying farms.</p> <p>From laying farms eggs are transported to Atria hatchery where the eggs are hatched about 21 days.</p> <p>Hatched day-old chicks are transported to farms in safe, clean, purpose-built boxes in temperature-controlled vehicles. Broilers are slaughtered at about 5-6 weeks of age.</p>
2.4	Stocking density	The density of broilers is below 42 kg / square meter and thinning is not used. In the case of broiler chickens, the density is about 17 chicks per square meter. AtriaSiipi information system contains data from all flocks.
2.5	Floor	The floors of the chicken houses are either concrete or asphalt suitable for efficient cleaning. Adequate bedding should be applied to the floor to allow dripping and bathing.
2.6	Ventilation and temperature	The premises have automatic ventilation and temperature control systems. The facilities comply with the ventilation and temperature control guidelines specified in Atria's manufacturing guidelines.



	FUNCTION	DESCRIPTION
2.7	Lighting	Producers follow Atria's guidelines for determining the intensity of lighting and the lengths of light and dark time. The dark time should be at least six hours a day.
2.8	Feed	The animals are fed according to specific feeding plans. All the ingredients used in the feeding are well known and fully traceable. Feed is purchased only from registered feed business operators who are committed to disease risk management (eg salmonella free). Feed delivery information is kept on the farm. Chicken feed composition: dehulled oat, wheat, pea, soybean meal, rapeseed, beans, trace minerals and vitamins. Whole wheat, which accounts for about 5-20% of total feeding, is also given.
2.9	Use of GM (genetically modified) feed	The feed may contain genetically modified soybean meal.
2.10	Use of soybean in feed	A-Feed currently uses responsibly produced RTRS or Pro Terra certified soybean meal, or soybean meal that is derived from traceable North American, South American or European soybeans.
2.11	Feeding system	No forced feeding. Free feeding in use. The feed contains whole grains. Feed silos are protected to prevent rodents, birds or other pests from entering.
2.12	Water	Pure water is constantly available to poultry of all ages. Water is drinking water quality. The farm monitors daily water consumption and actions are taken immediately if problems are detected.
2.13	Supporting species-specific behavior	<p>Paper is applied under the water lines as the chicks arrive. The ripple of paper in the day-old chicks arouses the interest in exploring their surroundings. This allows the chicks easily find the feed and water. The paper also acts as a good insulator, so the paper provides a good temperature for the chicks.</p> <p>The floor, dried with peat or cutter, allows bathing, looking for food and pecking.</p> <p>The breeders have a grid are, at rearing farms birds have perches and the broilers have perches and pecking toys.</p> <p>Whole grains are used to feed broilers.</p>
2.14	Daily routines	Farmer / worker looks over birds personally at least twice daily. During the walk at chicken house the condition of the animals, the drinking and feeding equipment, the level of ventilation, the temperature and humidity, the lighting and the condition of the litter are all checked. Based on these observations, adjustments are made to the devices. During the round, the carcasses are collected, and the assumed cause of death recorded. If there are deviations in bird welfare, Atria's primary production is contacted.
2.15	Stockmanship	A broiler farmer responsible for the husbandry of at least 500 birds, must have at least the relevant level of competence and a certificate of competence as approved by the National Board of Education. Atria's production contract farmers follow the guidelines of the Atria Quality



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	Manual for broilers.
2.16 Verification of production methods/ Third-party audits on farms	<p>The AtriaSiipi information system records production monitoring on a flock-by-farm basis, which allows analysis at the slaughterhouse.</p> <p>Each year a municipal veterinarian visits the premises to check the hygiene conditions of the holding and to take an official salmonella sample (a legal based salmonella control inspection of the poultry holding). A copy of the inspection form is sent to the Regional State Administrative Agency and to the slaughterhouse.</p> <p>When needed, Atria's primary production manager or a health care veterinarian will visit the farm, for example, for solving problems.</p>
3. PHYSICAL ALTERATIONS	
3.1 Beak trimming	Not used in Atria's poultry chain.
3.2 Dubbing the roosters	Not used in Atria's poultry chain.
3.3 Cutting the rooster's spurs	Not used in Atria's poultry chain.
4. ANIMAL HEALTH	
4.1 Measuring and improving animal welfare	<p>The baseline is the national regulation on the welfare of chickens, that is based on an EU directive. The welfare of broilers is monitored through mortality and foot pad dermatitis scoring system among other things.</p> <p>On-farm records of mortality and causes of mortality are maintained and the producer reports the data to the AtriaSiipi information system.</p> <p>The foot pad dermatitis scoring is assessed on each flock at the time of slaughter by official veterinarian. The threshold for a foot dermatitis score is < 40. Atria's long-term average score is less than 3.</p> <p>If significant deviations in mortality and meat inspection is found, the farm will be contacted for corrective action. Meat inspection information is provided to producers.</p>
4.2 Medication and antibiotics	<p>Antibiotics are not used in feed or for preventive purposes.</p> <p>As a result of good farming practices, the need for veterinary medicines on Atria's contract farms has been very limited. Prescribing is done by the farm's health care veterinarian. At Atria's slaughterhouse, batches of meat are regularly examined for residues of medicinal products.</p> <p>The occurrence of zoonoses and infectious animal diseases in the Atria's poultry chain is very rare. Vaccines are given to protect against diseases depending on the disease situation. Currently, the vaccination programme for breeder birds includes vaccinations against the following diseases: Marek's disease, Gumboro disease, coccidiosis, avian encephalitis, Chicken anemia, Escherichia coli, Infectious Bronchitis. Broilers are only vaccinated against Infectious Bronchitis. Vaccination is done according to</p>



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4.3	Growth hormones
4.4	Animal diseases and zoonoses
4.5	Farm hygiene management
4.6	Diseases and injuries
4.7	Disposal of carcasses

AtriaSiipi vaccination program.

Broiler medications are recorded and reported to AtriaSiipi information system. Records are kept on the holding for at least five years and are checked at the annual municipal veterinarian's visit.

The use of hormones is prohibited in Atria's poultry chain.

Atria's poultry chain is free from the following infectious diseases: Avian influenza, Newcastle disease, Tracheitis (ILT), Poultry rhinotracheitis (ART) and Mycoplasma gallisepticum and M. synoviae, Salmonella pullorum / gallinarum.

Regarding Salmonella, the Atria poultry chain has zero tolerance (applicable to all Salmonella types). The presence of Salmonella is regularly monitored in the National Salmonella Control Program. Each production flock shall be tested for salmonella prior to dispatch to the slaughterhouse. Salmonella sampling and results are monitored by the laboratory's electronic program. If the flock is tested as salmonella positive it is not accepted for slaughter.

Farming is carried out in accordance with the national cambylobacter monitoring programme. Producers follow strict hygiene and biosecurity guidelines to prevent the occurrence of zoonoses and infectious animal diseases.

Broiler houses and production facilities (feeding and drinking facilities, ventilation, etc.) are washed and disinfected during the empty period between flocks.

Broilers are raised all in - all out (no thinning).

All broiler houses have a disease barrier at the entrance of the animal shelter, where the outdoor footwear is left before the indoor shoes and clothes are replaced. All visitors are provided with protective clothing, footwear and appropriate use of disease protection.

Pest control is carried out on the premises.

If deviations in production are observed (eg water consumption, flock movement, feed consumption, appearance, growth, egg laying), a veterinarian will assess the situation and, if necessary, samples will be examined to make a diagnosis.

If individual birds are to be killed on the farm, they shall be carried out by a qualified person. On-farm records of mortality and causes of mortality are maintained and the producer reports the data to the AtriaSiipi information system.

Increase of mortality or other symptoms of diseases are immediately addressed.

Dead livestock is stored in appropriate containers outside the broiler houses. Carcasses are transported to authorized disposal plants. Alternatively, they can be incinerated on the farm in a separate, approved waste incineration plant or at a heating plant approved by the



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	authorities for carcass incineration.
5. LIVESTOCK TRANSPORTS	
5.1 Operation of transports	<p>Livestock is transported by professional partners. Animals may only be transported by trained transporters. Both the driver and the vehicle must be approved by the authorities. Before loading the animals, the drivers check that the animals are in a healthy condition for transport.</p> <p>The animals are transported directly from the farms to the slaughterhouse. Atria schedules the transport to ensure the shortest transport time for animals.</p> <p>Transport companies and vehicles are audited every three years to ensure safety and good quality of transport. Audit reports are available from the transport partner on request.</p>
5.2 Loading	Broilers are loaded mainly by machine, with manual loading of about 20%.
5.3 Transportation time	The average transport time for Atria's broiler transportation is approximately ½ hour, with a maximum of 3 hours. The average transport distance is 35 km. Documentation of transport times is available on request.
5.4 Transportation conditions	The broilers are transported on purpose-built lorries with thermal insulation and ventilation. Trucks have heating devices. To ensure transport safety, broilers are transported in purpose-built cages. Transport vehicles and transport boxes are washed after each shipment.
5.5 Stocking density during transport	<p>Broilers are transported in dedicated crates in accordance with legislation.</p> <p>The legal transport surface area requirement is 160 cm²/kg.</p>
6. SLAUGHTERHOUSE	
6.1 Operation at the slaughterhouse	<p>At Atria's slaughterhouses, animals are treated in accordance with the Animal Welfare Act. Detailed guidelines and control parameters related to animal welfare have been defined in the operating instructions of the slaughterhouse.</p> <p>Employees working in the slaughterhouses have a certificate of competence to carry out slaughter work if they carry out the bleeding or the preceding stages of slaughter.</p>
6.2 Pre slaughter rest time	Poultry is transported for slaughter in crates. Broilers are moved from the crates to the stunning line upon arrival at the slaughterhouse. Resting time at the slaughterhouse does not increase the welfare of the poultry or affect the quality of the meat.
6.3 Noise, ventilation and temperature in the lairage	Continuous and sudden noise is avoided. The ventilation and temperature are checked daily. The temperature in the lairage is kept at 20-22 °C. Records of the conditions monitored daily are available at the slaughterhouse when necessary.



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6.4 Animal grouping	Animals from the same holding are kept together throughout the process from transport to slaughter.
6.5 Slaughter	<p>An animal shall not be stunned unless bleeding can be performed immediately after stunning.</p> <p>At the slaughterhouses multiphase gas stunning with CO₂ is in use. Slaughterhouse staff will ensure successful stunning, after which the birds will be hung on the slaughter line and bleed immediately. Slaughterhouse staff also ensure the success of the cutting and bleeding process on a continuous basis.</p> <p>The slaughterhouse and slaughterhouse have a back-up stunning device that can be used during a failure or malfunction of the stunning system in use. The operation of the spare stunning equipment is checked regularly.</p>
6.6 Persons responsible for animal welfare	<p>The slaughterhouse has a designated animal welfare officer who must have a certificate of competency. At Atria, the animal welfare officers are the slaughterhouse managers who have completed the qualification training.</p> <p>In carrying out their duties, persons shall comply with the guidelines of the European Commission on the duties of the person responsible for animal welfare.</p>
6.7 Control of the slaughter process	<p>Continuous internal monitoring and authority supervision.</p> <p>The Atria plants employ several representatives of regulatory authorities every day. The entire slaughter process, from transport to storage of carcasses, is supervised by the authorities (official meat inspection veterinarians). Trained meat inspection assistants will carry out meat inspection under the supervision of official veterinarians.</p> <p>Official veterinarians also monitor the animal welfare and records and procedures of the slaughterhouse's internal monitoring.</p>