

**SOURCE
OF
LIFE**

**FOODS
FROM**

Chile

**PORK PRODUCERS'
ASSOCIATION (ASPROCER)
SECTORIAL SUSTAINABILITY**

COMMITMENT FROM THE SECTOR TO SUSTAINABILITY

The national pork industry has established an industry-wide strategy for sustainability and has prioritised lines of action to be taken during 2014-2015, considering aspects which are considered relevant to

the organisation and its associates and understanding sustainability as caring for the environment, workers and relationships with the community.

Strategic Pillars

Political Front	Technical Front	Legal Front	Social Front
- Guarantee progress	- Improvements in technology, practices and management	- Define action and offset legal loopholes	- Create a shared value

Strategic Guidelines



ENVIRONMENT

ENERGY

Through the “**Trade Association Project for Promoting Energy Efficiency within the Industry’s Businesses**”, ASPROCER has identified the production areas which require the most energy in the industry, and which offer concrete, practical opportunities for using energy efficiently. As a result of this project, it has been found that the greatest amount of energy consumption occurs in slaughterhouses

and, for this reason, a “Guide to Energy Efficiency in Slaughterhouses” has been drawn up. This guide contains a ranking of measures (categorised into refrigeration, thermal and electrical systems) which can be taken to save energy and generate a greater return on investment. Additionally, relevant training has been provided to encourage factories to implement these measures.



Together with this project, a number of other energy-saving measures have been put into place by businesses:

- **Energy efficiency audits**
- **Energy efficiency policy making (ISO 50001 requirements)**
- **Installation of energy-saving lights**
- **Heat recovery to provide hot water (Use of hot gases from rooms to heat water to up to 50°C, thus eliminating the need to use fossil fuels)**
- **Efficient generation of steam in boilers (Installation of devices to measure steam flow and fuel consumption in order to make technical adjustments to machinery, plan in advance to avoid lost time and take advantage of the net amount of energy produced)**
- **Replacing fossil fuels with biogas (In boilers which operate supplying steam and hot water within the same production facilities)**
- **Generation of Non-Conventional Renewable Energies (NCREs): A number of initiatives are starting to emerge in this field. The company Maxagro has pioneer experience and currently uses two biodigesters for treating manure in two of its factories in Region VI of Chile.**

Although significant progress has been made in the field, it is still a challenge to collect quantitative information about implementing energy-saving measures and introducing NCREs at an industry-wide level.

WATER

In 2011 a diagnostic was carried out to assess the efficiency of water use in the industry, defining water consumption at every stage of the production process. It was also accompanied by a review of the international situation.

Additionally, as part of the same study, consumption indicators were produced for businesses to use and improve their water management within their different production areas.

Thus, pork production businesses have since been implementing a number of good practices relating to water management. Measures taken to save and reuse water in animal production warehouses include:

- Maintenance and correct control of manure pits and flushing
- An increase in the use of pressure washers and a reduction in the use of hoses
- Substituting traditional drinking troughs with bite ball valves
- Repairing and changing damaged faucets
- Faucet checks carried out by supervisors, maintenance and Departments for Risk Prevention
- The installation of signage

A challenge that the industry is facing in this field is the production of a manual which allows good practices to be adopted by leading businesses in the sector and handed down to other businesses.

The reuse of manure and effluents in agricultural "fertigation" provides a nutritional benefit and gives moisture to crops, pastures, woods and other types of land, while organic material is beneficial for soils.



WASTE

The companies associated to ASPROCER follow programmes on sorting, reusing, recycling and depositing waste in authorised zones.

CLIMATE CHANGE

In relation to climate change, we outline three industry-wide initiatives:

1) In 2015 an online carbon-footprint calculator was created for the pork production industry, with the aim of sorting emissions into categories according to each stage of the production process, defining critical points and managing them.

2) Additionally, ASPROCER has worked on the greenhouse gas (GHG) emissions inventory for the pork industry, providing information for databases used by the Ministry of the Environment to calculate the country's emissions within the context of the national emissions inventory which must be reported to the United Nations.

3) Manure treatment technologies have been installed to avoid GHG emissions. An example of such a technology is the gradual replacement of open facultative lagoons, which were commonly used as treatment systems in warehouses where swine were kept up until 2005, with more efficient systems for treating and removing nutrients and reducing GHG emissions, such as biodigesters, activated sludge plants and lombrifiltros (a Chilean technique of filtering water using earthworms).

ANIMAL WELFARE

In 2008, ASPROCER produced a "Manual on Good Practices for the Animal Welfare of Swine" that is periodically updated and has the aim of making improvements in this field, which is becoming increasingly important for international trade and society.

As part of the "Programme for Implementing Good Practices for Animal Welfare", training courses, seminars with experts and international events are held, and, in addition, a programme is being followed to audit farms and slaughterhouses to ensure compliance with good practices.

In terms of regulatory material, in 2013 three new rulings relating to animal welfare were published in support of Law 20.380 on the protection of animals. These rulings were drawn up following collaborative work between the Chilean Agricultural and Livestock Service (SAG) and various private, public and academic organisations pertaining to the field (in which ASPROCER actively participates). These rulings address three areas: industrial production, transportation and the slaughtering of animals for human consumption (procedures for emergency slaughter, systems for herding and loading animals, deciding whether animals are suitable for being transported and determining stocking density for transportation, etc.).

In this domain, Chile currently occupies the first position for the Americas in the World Animal Protection ranking (formally the World Society for the Protection of Animals: WSPA) which evaluates policies and laws relating to the protection of animals in 50 countries around the world. This achievement places Chile alongside a number of European countries such as the Netherlands and Germany, with the United Kingdom, New Zealand, Switzerland and Austria leading the ranking.

SOCIAL

WORKERS

In 2009 ASPROCER joined the “Working Skills in the Livestock Sector” project (run by the Chilean Ministry of Agriculture), conducting a census of 12 work profiles and standardising their tasks. This work allowed for these jobs to be certified and has led to a gradual increase in productivity in the sector.

During 2014, the profiles were updated via the “Census and Acquisition of Working Skills Profiles” project, which was developed by the pork and poultry industry with support from Chile Valora. The initiative updated 7 profiles in the industry which will be added to the organisation’s “Working Skills Catalogue” and used when certifying the working skills of workers. Furthermore, the surveyed profiles have been standardised so they can be used by entities which provide training. The closing ceremony ended with a recommendation for workers to participate in the project to validate the working profiles in the sector.

FOOD SAFETY AND SECURITY

Safety is a fundamental part of the pork industry’s competitiveness and there is no difference between products destined for national consumption and products which are exported. In this way, all requirements set out by external markets are comprehensively taken into account with no differentiation during the production process. Associated companies therefore employ an Integral Safety Management System (see diagram below) for their products which, through strict programmes which are followed from the farm to the

table, aim to ensure that meat is healthy and safe, irrespective of where it is consumed.

These safety programmes are based around the implementation of good practices, preventative measures and control, protocols for emergency management and constant updating of relevant national and international legislation. Within this context, the industry provides a product which is unique in quality and complies with national and foreign standards.

Below is a list of various programmes relating to food safety and in which pork producers participate:

Official Programmes

- “Certified Livestock Facility Programme” (PABCO)
- “National Programme for Monitoring the Health of Swine” (PNVSP)
- “National Pathogen Reduction Programme”
- “Programme for Controlling Chemical Waste in Livestock Produce”
- “Comprehensive Programme for Monitoring Dioxins, Furans and PCBs”
- “Integrated Inspection and Official SAG Certification Programme”

Self-monitoring Programmes

- “Enhanced Biosecurity Programme”
- “Programme for Good Practices in Swine Warehouses”
- “Comprehensive Traceability System”
- “Programme for Sampling Water and Ice in Livestock Warehouses which Export Pork Produce”
- “Programme for Good Practices relating to the Animal Welfare of Swine”
- “Programme for Monitoring Listeria Monocytogenes”
- “Microbiological Control Programme for Products Ready for Human Consumption”



Specific Market Programmes

- “Self-monitoring Pharmacology Programme” - Russia
- “Self-monitoring Microbiology Programme” - Customs Union and China
- “Programme for Monitoring Types of Raw and Cured Meat Produce” - Canada, USA and Mexico
- “Self-monitoring Microbiology Programme” - China
- “Self-monitoring Pesticide Programme” - China
- “Salmonella sp. Programme” - Sweden and Finland
- During 2014, livestock warehouses were audited under the “Scheduled Audit Programme” with the aim of maintaining the standard required at a national and international level for pork exports.
- Additionally, audits were carried out on fattening pig warehouses, food production plants and suppliers of products carrying a risk to ensure compliance with the requirements set out by the “Comprehensive Programme for Monitoring Dioxins, Furans and PCBs” (which is implemented by the industry).
- In 2014, the Microbiology Programme for exporting pork to the Customs Union (Russia, Belarus and Kazakhstan) was updated, as were other microbiology programmes, in order to comply with the requirements of European Union ruling 2073-2005.

The veterinary health Electronic Certification System (eCert) was launched in 2014 and will significantly ease the process of Chilean pork entering China. The system gives a great competitive edge to businesses which export pork as it speeds up the process of cargo being admitted to ports, improves the management of secure information

and reduces the occurrence of potential fraud, alteration or loss of documents, thus strengthening the relationship between Chile and China.

On a separate matter, Law No. 20.606 on the nutritional composition of foods and its publicity has been analysed and observations have been sent to the Ministry of Health.

HUMAN RIGHTS

In terms of respecting and promoting human rights, we can indicate that all businesses comply with current legal standards in accordance with that set out in the Labour Code, and therefore respect the fundamental principles and rights at work. Furthermore, all businesses have policies against recruiting minors.



SURROUNDING COMMUNITIES

In December 2014, ASPROCER began a Stakeholder Engagement Project in an attempt to raise awareness within the community and the main relevant parties about the pork industry. This was done in order to share information about existing and potential good practices, as well as to open up a dialogue with parties involved at a local level in accordance with applicable international standard guidelines.

Here it is important to highlight the work carried out by the pork industry and the participation in the enlarged committee to establish a ruling on odours in Chile, within the context of the Ministry of the Environment's national Strategy for Odour Management 2014 - 2017.

For a number of years, businesses in the industry have been developing initiatives to continually support surrounding communities. Amongst the many initiatives established in 2014 by different businesses, we can highlight the following:

- **Local productive development:**
 - Training in business management for shopkeepers and restaurant owners
 - Programme for introducing fruit drying machines in homes
 - Participation in and organisation of local fairs and events in the community
- **Education:**
 - Support for schools
 - Financing for schools
 - Subsidies for pupils travelling to school from their homes in rural areas and vice versa
 - Teacher training
 - Study grants for basic, intermediate and advanced teaching
 - Science workshops
- **Healthy lifestyle:**
 - Promoting sports activities
 - Family sports: rodeos, cycling, zumba
 - Football schools
 - Self-help workshops for adults
 - Workshops on healthy eating
- **Others:**
 - Maintaining bus stops in rural areas
 - Electricity co-payment scheme

ASPROCER
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