



European Commission

Ending surgical castration

# Success stories



3C | SLAUGHTERHOUSES



Success story #1



## LEADING DUTCH SLAUGHTERHOUSE SMELLS THE ADVANTAGES

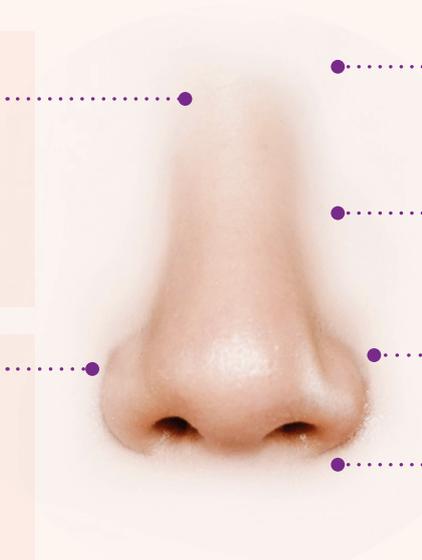
A major Dutch slaughterhouse **developed its own boar taint detection technique based on the human nose method**. With over 10 years of experience in producing boar meat, this EU market leader operates in several countries, slaughtering thousands of male pigs each week.

### HUMAN NOSE METHOD

#### BENEFITS

The **human nose scoring (HNS)** system was selected as the preferred detection method because of its **feasibility** and **low costs**. In a slaughterhouse with high throughput, staff costs to implement the method are under **€1 per test**

The human nose method **helps make improvements**. Information is fed back to suppliers so they can act to reduce boar taint incidence by adjusting feeding practices and genetic selection



#### IMPLEMENTATION

##### 3 DAYS

Testers' training duration in a laboratory and at the slaughter line

##### 5-6 WEEKS

Testers' experience is necessary to achieve valid results

##### 1 HOUR

Trained testers check 500 boars

##### 30 MINUTES

Rotation time for testers to avoid fatigue

## Success story #2



# GERMAN AND DUTCH QUALITY ASSURANCE ORGANISATIONS TEAM UP

In 2012, two European quality assurance organisations in Germany and in the Netherlands agreed on a **common framework** for boar taint detection using the **HNS system**.

They do not forbid castration, but allow for the inclusion of meat from entire males on condition that **detection techniques are used**. For this purpose, both have developed a framework for human nose boar taint detection.

The framework specifies the overall criteria needed when slaughtering entire males to ensure the reliable detection of carcasses with potential boar taint.

## THE FRAMEWORK

If slaughterhouses wish to process entire males, they must use **detection methods** that fulfil **certain criteria**. These criteria don't stipulate the exact methods or procedures that must be used, but instead require the following:

- methods are well-documented
- staff are appropriately trained
- quality control procedures are in place

Slaughterhouses that deal with entire males must provide:

**FEEDBACK** .....  
on other factors related to  
**pig health and meat quality**

**FEEDBACK**  
on the **testing results** to farmers



## FACTSHEETS

### 01 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

**3C** Success stories

#### FOOD PROCESSORS

**04** 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



[www.bit.ly/2vyHVTI](http://www.bit.ly/2vyHVTI)

For more information, see final report **Establishing best practices on the production, the processing and the marketing of meat from uncastrated pigs or pigs vaccinated against boar taint (immunocastrated)**