



Organización Internacional Agropecuaria
— **Certificamos confianza y calidad**

OIA NORMATIVE DOCUMENT

CORN FED BEEF DNE N°031

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ORGANIZACIÓN INTERNACIONAL AGROPECUARIA S.A.

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1. OBJECT

This normative document DNE N°031 corresponding to cuts of beef coming from corn fed cattle, defines the attributes of "CORN-FED BEEF", its quality specifications and meat for certification.

2. REACH

It applies to cuts of meat that meet the specifications of corn fed cattle to be certified under this OIA Normative Document.

It includes all beef products to be exported to the USA. The control is applied from the fattening period of the animals, slaughter, quartering or stripping, shaping of final products, packaging, labeling and carrying inside the container.

The following actors are part of the control and certification process: fattening livestock producers, slaughterhouses and meat processors.

3. QUALITY ATTRIBUTE

The attribute "Corn-fed beef" indicates that the meat cuts come from cattle that have been fed during the last 90 days before slaughter with a corn feed ration composed -at least- with 50% (w/w) of maize. This defined in terms of their correct identification depending on compliance, indicated below in their Spanish and English versions.

CORN FED BEEF / CARNE BOVINA ALIMENTADA A MAÍZ

4. DEFINITION

- **CORN:** Grains or their parts from *Zea mays* species. This includes parts of corn plant in the fresh, dry or fermented stage (includes silage corn).
- **BEEF CUTS:** Packaged, labeled and ready-to-cook pieces of meat.
- **CONTROLS:** Actions carried out by inspectors in order to verify compliance with this protocol.
- **INSPECTOR REPORT:** Written and signed document where the verifications carried out and their level of compliance are detailed. In some cases, it may include improvement opportunities, additional or corrective actions to be carried out by the controlled actor (company or farmer) in order to achieve the proposed objectives.

5. DEVELOPMENT

Meat production under this protocol will have two stages:

- **1st Stage:** Field cattle production
- **2nd Stage:** Transportation, Slaughter, Cutting, Packaging and Container Loading.

1st Stage: Field cattle production

This stage takes place in fields of livestock previously identified and committed farmers to this type of production. They must apply to participate in this type of production by formal request, agreeing to feed the cattle during the last 90 days before slaughter with rations composed basically with corn (minimum of 50% weight/weight).

In addition, they must have easily available information on the location of the places of fattening, the details of the areas destined for this, the production technology including inputs and date of use, data on the herd and its composition, and total heads of each field.

2nd Stage: Transportation, Slaughtering, Storage, Cutting, Packaging, Labeling and Container Loading.

This stage starts from the loading of the animals into the trucks to the slaughterhouse. It includes reception, registration, kept in reception pens, slaughtering, cold storage, cutting, packaging, labeling, loading of the meat inside the container and sealing.

The slaughtering company must request formally their participation in this program. Likewise, it must have easily available information on: 1.- the location of the industrial plant and its characterization, 2.- records of animal entry, slaughter, cutting, stocks in cold rooms and beef dispatches, 3.- records of stocks of this protocol specific labels, 4.- the packaged cuts traceability program relating the cuts to the lots of animals and 5.- self-control procedures.

For the particular case of labeling, a strict control must be kept over the use of these protocol labels in order to prevent and avoid that said labels can be used for other cuts outside the program; thus, a daily record should be kept on the entry and exit of labels, describing the concepts that motivate both, the balance of labels and any other detail that justifies their cancellation, destruction or replacement.

Both, the livestock producer and the processor must, at all times, know this protocol and commit to its compliance, in the event that conventional production simultaneously occurs with this special type of production, both must carry out a segregated and identified production process. In the case of slaughter of animals and / or stripping of half or quarters, process priority will be given to the animals or cattle (or their parts) that make up this program, clearly separating each other by production line or shifts.

6. PRODUCT IDENTIFICATION

Meat cuts that have been certified in compliance with this Normative Document may be identified with the attribute:

"CARNE DE VACUNO ALIMENTADO A MAÍZ" - "CORN-FED BEEF"

(See Annex)

Said identification must be unequivocally expressed on the internal part or on the official identification labels of each of the primary packages of the cuts and on the secondary packages, in order to avoid any doubt or confusion with other cuts of different origin. The corresponding labels will be pre-printed and stored in a place close to their use under the responsibility of a manager.

7. RECORDS

The establishments under this certification program must have a documentary system that contains -at least- the following aspects:

7.1) Field establishments (fattening):

- a) Location. Map and description of roads to access.
- b) Area dedicated to livestock production. Sketch
- c) Production technology. Description of feed inputs, health and fattening plan. Total heads.
- d) Records of the production. Entry and exit of animals.
- e) Records of inputs used and date of use.

7.2) Processing plants:

- a) Location. Map and description of roads access.
- b) General characterization.
- c) Records of animal entries, slaughter, stripping, stocks in cold rooms, dispatches.
- d) Stock of specific labels available.
- e) Internal traceability program that allows to trace the batches.
- f) Procedures for self-control: Detailing the procedures for activities, controls, distribution of responsibilities and records of the production.

Note: Records must be saved for 3 years.

8. ANNEXES

8.1) Legal basis

- Resolutions SAGPyA N ° 417/1997, SAGPyA N ° 116/1998 and SENASA N ° 738/2011, relative to the Creation and Regulation of the National Sanitary Registry of Agricultural Producers (RENSPA)
- SENASA Resolutions N ° 848/1998, N ° 15/2003, N ° 391/2003 and N ° 495/2003 relating to the registration and requirements for fattening establishments and for the transport of animals.
- Decree 4238/1968 Regulation of Inspection of Products, By-products and derivatives of Animal Origin and its amendments. It regulates all the hygienic-sanitary aspects of the elaboration and industrialization of meat, by-products and derivatives, and of all products of animal origin, as well as the requirements for the building and sanitary engineering of the establishments where they are slaughtered and industrialized.
- Resolution SENASA 280/2001 on the Creation of the Food Quality Certification System, setting the requirements of food control and certification entities, production and processing companies, labeling and others.

8.2) Labeling

1) Beef cuts external identification

The operator in case of using external labels in the packaged cuts must indicate at least the following:

Company Name: ----- **Logo Company Elaboration**

Facility Oficial N° SENASA:

Address: ----- **Phone:** -----

PRODUCT NAME (CORN FED BEEF)

2) High impact internal label with packaged cuts

Company Name: ----- **Logo Company Elaboration**

SENASA N°

Cut Name

CORN FED BEEF

OIA + Identification

3) Box

Company Name: ----- **Logo Company Elaboration**

SENASA N°



OIA Identification:

**CERTIFIED BY OIA
CORN FED BEEF
FOOD CERTIFICATION ENTITY
SENASA Res. N°148/02 INSCRIPTION**