



Organización Internacional Agropecuaria

— **Certificamos confianza y calidad**

OIA PROTOCOL DNE N°032

GRASS FED BEEF

Version 1.0 – March 2021

ORGANIZACIÓN INTERNACIONAL AGROPECUARIA S.A.

Av. Santa Fe 830 (B1641ABN) Acassuso
Tel/Fax: ++54 (11) 4793-4340 / 4798-9084
Email: oia@oia.com.ar * www.oia.com.ar
Buenos Aires – ARGENTINA

INDEX

1. OBJECT.....	3
2. SCOPE	3
3. QUALITY ATTRIBUTE	3
4. DEFINITIONS.....	3
5. SPECIFICATIONS.....	4
5.1. CONCEPT OF GRASS FED ANIMALS.....	4
6. PRODUCT IDENTIFICATIONS.....	5
7. RECORDS	5
7.1. FIELD ESTABLISHMENTS	5
7.2. PROCESSING PLANTS:.....	5
7.3. VALIDITY OF RECORDS:.....	5
8. DEVELOPMENT	6
9. LABELLING	7
10. ANNEXES	8
10.1. LEGAL BASIS.....	8

1. OBJECT

This normative document DNE N°032 corresponding to “Grass Fed Beef”, defines the attributes of “beef coming from animals who have been grass fed”, its quality specifications and meat for certification.

2. SCOPE

It applies to cuts of meat that meet the specifications of Grass Fed Beef regarding to animals fed and fattened on grass and on a green fodder diet without the addition or supply of any industrial feed origin during their growth (life) to be certified under this OIA Normative Document.

Includes all meat products that will be marketed in the export market. The control is applied from the growing and fattening periods of the animals, slaughter, quartering or stripping, shaping of final products, packaging and labeling.

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

3. QUALITY ATTRIBUTE

The attribute indicates that the beef cuts come from animals that have been fed and fattened on grass and on a green fodder intake without the addition or supply of any processed/industrial feed origin during their growth (life) and it is defined in terms of their correct identification depending on compliance, indicated below in their Spanish and English versions.

“GRASS FED BEEF” / “CARNE BOVINA ALIMENTADA A PASTO”

4. DEFINITIONS

- **Grass:** leaves, stems and eventually seeds (not from grain production) of herbs -natural or sown- as grasslands or pastures.
- **Forage:** dry grass as a way to be conserved, it can be in bales or silage
- **Silage:** fermented vegetative product from forage.
- **Stubble:** remainder left in a field after harvest



- **Grain:** dry fruit of cereals, oilseeds and legumes.
- **Beef:** packaged, labeled and ready-to-eat meat
- **Controls:** actions carried out by inspectors in order to verify compliance with this protocol
- **Inspector's 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 company in order to achieve the proposed objectives.

5. SPECIFICATIONS

5.1. CONCEPT OF GRASS FED ANIMALS

Cattle that have been grass fed from weaning to slaughter. This indicates that -for the production conditions of Argentina- they have been reared and fattened extensively in the field throughout their life that is not confined. The animals have been fed basically on grass from pastures or natural grasslands.

Also, it can include grazing green crops such as oats, barley, millet, moha (*Setaria italica*), sorghum, etc. provided in a vegetative state.

It includes the grazing of harvest stubble, as well as the grazing of crops for grain that are in a vegetative state and that have suffered inclement weather (drought, flood or hail) or biological (pests or diseases) making non-viable the programmed destination of grain production, thus modifying the change of initial purpose, from grain harvest to pasture.

For the purposes of finishing the animals, with the intention of giving an adequate conformation for their commercialization and presenting a balance in the meat with an adequate distribution of fat that provides flavor, juiciness and tenderness, a strategic supplementation with grains in the last stage is admitted for a period of no more than 90 days, so not confined and supplied in the grassing field itself.

Likewise, and for reasons of animal welfare, when a disbalance in the diet is detected, motivated by a nutritional imbalance of the same or by a natural contribution of lower quality grass, a limited supplementation with cereals will be admitted.

6. PRODUCT IDENTIFICATIONS

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

“Grass Fed Beef – Carne Bovina Alimentada a Pasto”

Or it is also supported:

“Beef from Grass Fed Animals – Carne de Animales Alimentados a Pasto”

7. RECORDS

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

7.1. FIELD ESTABLISHMENTS

- a) Location. Map and description of roads to access.
- b) Area dedicated to livestock production. Sketch.
- c) Production description. (eg: Weaning age, total heads).
- d) Records of the production. (eg: Deaths and their causes, Entry and exit of animals)
- e) Records of sanitary inputs used and date of use.
- f) Feeding plan and feed management records by herd, category, lot, etc.
- g) Traceability program
- h) Procedures for self-control: Detailing the procedures for activities, controls, distribution of responsibilities and records of the production.

7.2. PROCESSING PLANTS:

- a) Location. Description to access.
- b) General characteristics.
- c) Manufacturing establishment plane
- d) Records of animal entries, slaughter, stripping, stocks in cold rooms, dispatches.
- e) Stock of specific labels available.
- f) Traceability program (that allows to trace the productions/batches).
- g) Procedures for self-control: Detailing the procedures for activities, controls, distribution of responsibilities and records of the production.

7.3. VALIDITY OF RECORDS:

Records must be kept for 3 years.

8. DEVELOPMENT

Meat production under this protocol will have two stages:

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 not to use foods of industrial origin, balanced supplies, energy supplements.

In the last 90 days prior to shipment to the site, a strategic supplement with grain feed will be admitted, to provide an adequate conformation for their commercialization and presenting a balance in the meat with an adequate distribution of fat that provides flavor, juiciness and tenderness.

At no stage in the pathway of animals under this protocol is confinement allowed.

They must have easily available information on the sites location of rearing and 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, weaning age and total heads of each field.

Establishments authorized by SENASA for the production of meat destined for the European Union - Hilton quota - must declare their status as such for the purposes of their consideration for the risk analysis in the programming of the controls that were carried out.

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

This stage runs from the loading of the animals into the transport to the packaging, labeling, loading of the meat inside the container and sealing it.

The industrial slaughtering / processor must choose, identify and previously communicate the data of the trucks.

The slaughtering company must request their participation in this type of production by formal request. 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.

9. LABELLING

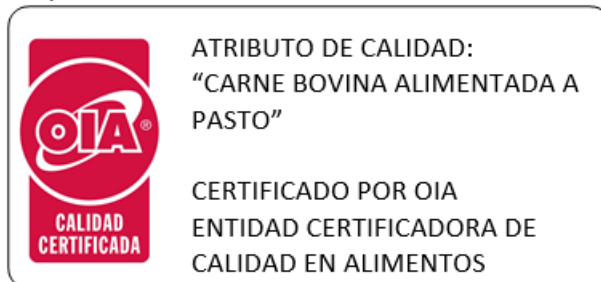
All final products obtained from a certified production process must be correctly identified. The identification of the final products must be carried out through the use of labels that are duly approved by Organización Internacional Agropecuaria S.A.

The final certified and ready-for-sale products will be identified by including the following in the model of the label:

In English



In Spanish



10. ANNEXES

10.1. LEGAL BASIS

SENASA is the sanitary organization for agricultural and industrial food control in Argentina. It is the authority for the application of quality and health standards. Law 27233 of 2015 is the legal body that gives it the power of the control over the various aspects of the health and quality of agricultural production and food.

