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
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.

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

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**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

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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)*

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