



**IKB
KIP**

IKB KIP STANDS FOR RESPONSIBLE AND SAFE FOOD

Food is so important that you must always have the confidence and assurance that it has been produced responsibly and safely, by people and companies that comply with the highest quality standards that meet the expectations of society. They deserve to be able to produce something that is as essential as our food.

We ensure that poultry meat is produced responsibly in all links of the production chain: from hatchery to poultry farm to abattoir. All IKB Kip participants ensure that their operational management practices comply with the transparent criteria and regulations we have agreed on.

IKB stands for *Integrale Ketenbeheersing* or Integral Chain Management. IKB Kip is a chain quality assurance system for all links in the poultry sector. IKB Kip aims to strengthen the license to produce of participants with a focus on creating the confidence of market parties and society in general. Participants are independently inspected for compliance with all the criteria. Certification is granted if the participant complies with the standards.

This ensures that the standards that apply to our products are continuously safeguarded to a high level of quality.

What does IKB Kip stand for?

When IKB Kip was established in 1996, the primary focus was food safety. That focus has expanded over the years and now extends to hygiene, biosecurity, animal health, the environment and animal welfare. Depending on their specific link in the poultry supply chain, participants must comply with various IKB Kip regulations. IKB Kip also incorporates non-statutory standards on items such as Salmonella management and reducing antibiotic use.

All the regulations are publicly available to read on the website www.ikbkip.com.

Why is IKB Kip relevant?

IKB Kip is the only broad scope, chain quality assurance system in the poultry sector in the Netherlands and is therefore distinctive by definition. About 95% of producers and companies participate in the scheme in the Netherlands, while numerous companies outside the Netherlands are also IKB Kip participants. IKB Kip is relevant for chain partners because it is an accredited chain quality assurance system that offers the retail sector and food service companies guarantees regarding the quality of the production process.

IKB Kip also demonstrates to policy makers and the authorities that chain partners are independently able to comply with the widely supported wishes of society. Any specific (social) wish can be incorporated into IKB Kip and efficiently inspected and safeguarded within the certification scheme. What distinguishes IKB Kip from foreign chain quality assurance systems is the broad support it has from all links in the chain.

Chain assurance

The high quality standard represented by IKB Kip is demonstrated, among other things, by the fact that it has been accepted as a chain assurance system by the Dutch foundation for chain assurance, Stichting Ketenborging. The Netherlands Food and Consumer Product Safety Authority (NVWA) has established criteria for benchmarking quality assurance schemes. After they have received approval, these schemes are listed on www.ketenborging.nl. The criteria include the independence and transparency of the scheme. IKB Kip is accepted for NEN-EN-ISO/IEC 17065. This international standard contains requirements for the competence, consistent operation and impartiality of certification bodies.

Many concepts recognise the added value of IKB Kip

IKB Kip creates a high 'standard in the market'; a safeguarded quality level. This also makes IKB Kip a reliable foundation for market concepts that aim to create added value by applying more stringent animal welfare standards, for example. In order to participate in the Better Life label scheme (1 to 3 stars broilers), owned by the Dutch Society for the Protection of Animals (Dierenbescherming, SPA) producers must also comply with a chain quality assurance system accepted by the Dutch SPA. In practice, this means participation in IKB Kip.



Summary

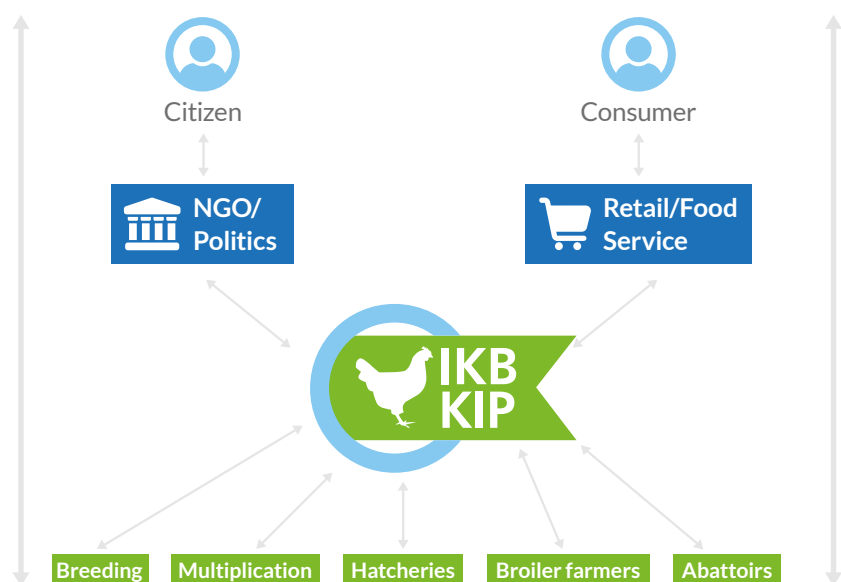
IKB Kip is a quality assurance scheme that

- Is supported by all links in the sector;
- Has a very high basic level;
- Is approved by the NVWA via ketenborging.nl;
- Forms the foundation for various market concepts.



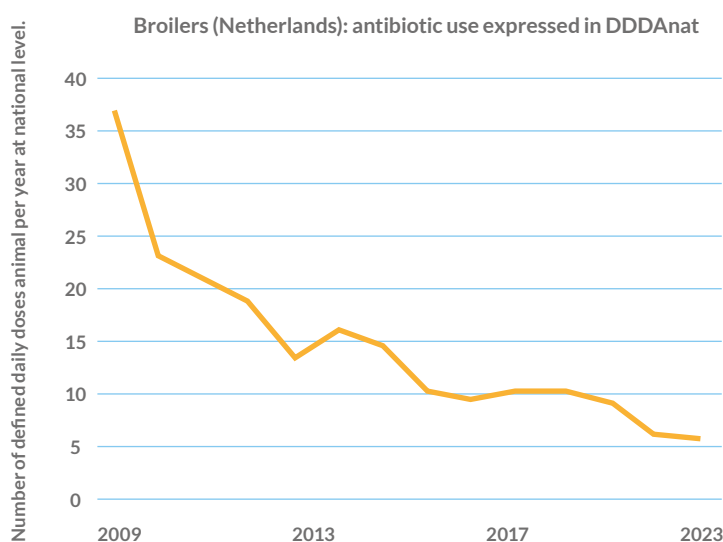
IKB KIP, CHICKEN FROM AN ASSURED SOURCE!

The influence of society and consumers



IKB Kip is a dynamic system that responds to developments and trends that can be driven by the demands of the market, society and participants. As all links in the poultry supply chain are affiliated with IKB Kip, together they represent Integral Chain Management (IKB). Requirements are also imposed on suppliers, such as poultry service companies and feed suppliers.

Reduction of antibiotic use in broilers



IKB Kip actively promotes reducing the use of antibiotics. The antibiotic use on farms is periodically assessed. Farms that fail to meet the target value must take measures to improve their performance as soon as possible, eventually with the help of a veterinarian or other expert. When antibiotics have been used on the farm, a withdrawal period applies before the animals may be slaughtered. This ensures the meat is free of antibiotic residues.

DDAnat (Defined Daily Doses Animal) is the indicator used by the Netherlands Veterinary Medicines Institute (SDa) for antibiotic use. Antibiotic use of 5 DDAnat means that if a broiler had reached the age of one year it would have been treated with antibiotics for five days. The SDa converts the usage into years to enable comparison between sectors