

**SOURCE
OF
LIFE**

**FOODS
FROM**

Chile

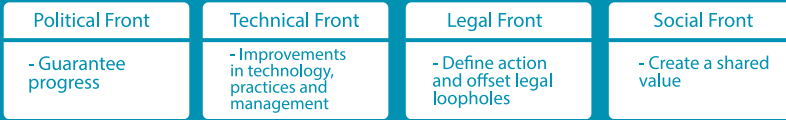
**ASSOCIATION OF
POULTRY PRODUCERS OF
CHILE (APA)
SECTORIAL
SUSTAINABILITY**

COMMITMENT FROM THE SECTOR TO SUSTAINABILITY

The Association of Poultry Producers of Chile (APA) seeks to position the Chilean poultry sector at the forefront of international sustainability standards, taking international demands and trends relating to this field into

consideration. For this reason, it has devised a national strategy with its associates to improve management and productivity with an aim of achieving established goals.

Strategic Pillars



Strategic Guidelines



CLEAN PRODUCTION AGREEMENT

In 2007, APA signed up to the Clean Production Agreement (CPA)*, which has allowed for the systematic and permanent incorporation of measures and activities to improve environmental administration and management, job security for workers in the poultry industry and handling of chicken manure, as well as the handling and final disposal of dead animals, veterinary residues and chemical product containers. The Agreement has also led to the prevention and control of odours and vectors.

In addition to poultry businesses, the Agreement was also adhered to and implemented by 100% of chicken manure

handlers, who are responsible for distributing this input material to final customers. Today, 100% of chicken manure is fully traced from its origin to its final destination.

Achievements of the CPA include:

- 100% of workers in the poultry industry and chicken manure handlers are trained in risk prevention.
- A reduction in the number of accidents and lost days.
- A permanent round table with participating authorities.

In 2014, 98% of businesses participating in the CPA continue to hold up-to-date certification and this is considered a success.

*For more information about the CPA (Acuerdo de Producción Limpia, APL) visit: www.cpl.cl



ENVIRONMENT

ENERGY

In 2012, the APA concluded a “Trade Association Project for Promoting Energy Efficiency”, which aimed to identify the corporate activities which have the biggest impact on energy saving and which generate the largest returns on investment following their implementation.

The project was split into two phases: firstly, the production areas which required the most amount of energy were identified then, secondly, concrete opportunities for saving energy in high-demand areas were identified. Results of the project were:

- A sector-wide diagnosis.
 - A “Guide to Energy Efficiency in Slaughterhouses”.
 - Training for businesses in energy efficiency
- Thanks to this project and various other initiatives from the businesses involved, there are now a number of different energy-saving measures being implemented by APA associates:
- Energy efficiency audits.
 - Energy efficiency policy making (ISO 50001 requirements).
 - Installation of energy-saving lights.
 - Heat recovery to provide hot water (Use of hot gases from rooms to heat water to up to 50°C, thus eliminating the need to use fossil fuels).
 - Efficient generation of steam in boilers (Installation of devices to measure steam flow and fuel consumption in order to make technical adjustments to machinery, plan in advance to avoid lost time and take advantage of the net amount of energy produced).
 - Replacing fossil fuels with biogas (in boilers which operate supplying steam and hot water

within the same production facilities).

- Increases productive time in processing plants

Additionally, investigations and projects have been put in place to test the use of biomass obtained from chicken manure to produce energy: a solution which is beneficial both to the environment and to health. In 2009, for the first time, a project was introduced to use biomass obtained from turkey manure to provide steam to a slaughterhouse.

WATER

In terms of water, in 2011 a national diagnosis was carried out to assess the efficiency of water use in the poultry industry, defining water consumption at every stage of the production process. It was also accompanied by a review of the international situation. A proposal was submitted to the industry recommending 17 measures to save water, including the introduction of flow meters (to measure water consumption), installation of recipients under the birds’ water dispensers, recirculation of water through coolers for the birds and channelling and reuse of rain water.

Below are some examples of water-saving measures introduced in meat processing plants:

- A large amount of water is consumed during the process of cooling slaughtered poultry, when water is kept at 1°C. For this reason, during 2014, the San Vicente slaughterhouse reduced the amount of water it used on each bird by improving circulation flows and using water more efficiently. When the Lo Miranda slaughterhouse



was reconstructed, it was fitted with better technology that not only uses water efficiently, but also reduces energy consumption by making better use of thermal energy, i.e. when cold is transferred from the water to the slaughtered poultry.

WASTE

All businesses associated to APA follow programmes on sorting, reusing, recycling and depositing waste in authorised zones.

CLIMATE CHANGE

In 2010, APA, with support from ProChile, carried out a preliminary study to determine the carbon footprint of the sector's production and exportation processes. This first step allowed for the identification of areas which could be improved within the industry.

Once the sector's carbon footprint had been measured, APA created an online carbon-footprint calculator: a software which was trialled until the end of 2014 and became operational in 2015. The calculator can be used on different products at various stages of the production process in food production factories, plants and slaughterhouses. In this way, the sector continues to combat climate change with instruments and programmes, in line with sustainable production that responds to international demands.

An example of the industry's commitment to combating climate change:

- During 2014, the Longovilo Food Plant began fuelling its boilers with liquefied natural gas (LNG) rather than diesel in an attempt to reduce emissions, improve efficiency and contribute to the region's anti-pollution plan.

ANIMAL WELFARE

Since 2008, the Association of Poultry Producers of Chile has produced a "Manual on Good Practices for the Animal Welfare of Birds", which is periodically updated and has the aim of making improvements in this field, which is becoming increasingly important for international trade and society.

As part of the "Programme for Implementing Good Practices for Animal Welfare", training courses, seminars with experts and international events are being held, while a programme is also being followed to audit farms and slaughterhouses to ensure compliance with good practices.

In terms of regulatory material, in 2013 three new rulings relating to animal welfare were published in support of Law 20.380 on the protection of animals. These rulings were drawn up following collaborative work between the Chilean Agricultural and Livestock Service (SAG) and various private, public and academic organisations pertaining to the field (in which APA actively participates). These rulings address three areas: industrial production, transportation and the slaughtering of animals for human consumption (procedures for emergency slaughter, systems for herding and loading animals, deciding whether animals are suitable for being transported and determining stocking density for transportation etc.).

In this domain, Chile currently occupies the first position for the Americas in the World Animal Protection ranking (formally the World Society for the Protection of Animals: WSPA) which evaluates policies and laws relating to the protection of animals in 50 countries around the world. This achievement places Chile alongside a number of European countries such as the Netherlands and Germany, with the United Kingdom, New Zealand, Switzerland and Austria leading the ranking.

SOCIAL

WORKERS

In 2009 APA joined the “Working Skills in the Livestock Sector” project (run by the Chilean Ministry of Agriculture), conducting a census of 12 work profiles and standardising their tasks. This work allowed for these jobs to be certified and has led to a gradual increase in productivity in the sector. During 2014, the profiles were updated via the “Census and Acquisition of Working Skills Profiles” project, which was developed by the pork and poultry industry with support from Chile Valora. The initiative updated 7 profiles in the industry which will be added to the organisation’s “Working Skills Catalogue” and used when certifying the working skills of workers. Furthermore, the surveyed profiles have been standardised so they can be used by entities which provide training. The closing ceremony ended with a recommendation for workers to participate in the project to validate the working profiles in the sector.

FOOD SAFETY AND SECURITY

Today, Chile is the only country in the world authorised to export bird meat to the United States and to the European Union, as well as 65 other destinations. Poultry exportation requires prior safety authorisation which is granted by the competent authority from the destination market once it has been confirmed that the exporting country complies with animal health and safety regulations.

This authorisation is managed and processed by the countries’ competent authorities and requirements are much greater than merely a declaration of intent, as it must be demonstrated that, at least:

- An official health authority exists which monitors and certifies exports.
- The exporting country is free from animal diseases which could affect production in the destination country and that exported products comply with safety regulations in the importing country.

- The exporting country has rolling programmes in place to guarantee the absence of animal diseases, pathogens and chemical waste in foods.

While these requirements may vary depending on the destination country in question, they all share a common factor: they require constant and attentive work in the public and private sectors to fulfil requirements for certification. In this context, the role of a trade association which represents the sector against the authority is fundamental. Proof of this is that, currently, APA is working together with SAG on more than 12 official and self-monitoring programmes which form the basis for obtaining safety certification and guarantee the constant flow of exports.

Official Programmes

- “Certified Livestock Facility Programme” (PABCO).
- “Epidemiological Surveillance Programme”.
- “Programme for Monitoring Waste in Livestock Products”.
- “Comprehensive Programme for Monitoring Dioxins, Furans and DL-PCBs”.
- “SAG Inspection and Certification”.
- “National Pathogen Reduction Programme”.

Self-monitoring Programmes

- “Enhanced Biosecurity Programme”.
- “Good Practices Programme”.
- “Comprehensive Traceability System”.
- “Programme for Sampling Water and Ice in Livestock Warehouses”.
- “Good Practices relating to the Animal Welfare of Poultry for Human Consumption”.
- “Statistical Product Monitoring Programme”.
- “Programme for the Microbiological Monitoring of Products Ready for Human Consumption”.
- “Market-Specific Microbiological Monitoring Programmes” (U.S, Russia, E.U, Sweden and South Africa).
- “Programme for Verifying Species in Meat and Cured Meat Products”.
- “Rolling Market Auditing Programme”.
- “Health Programme for Handlers of Poultry Products”.



Additionally, APA has a “Food Safety Management System” which covers the entire process from the food processing plants to the slaughterhouses.

The system incorporates a number of cross-cutting activities all along the production chain including training programmes, Comprehensive Traceability Systems and the Comprehensive Programme for Monitoring Dioxins, Furans and DL-PCBs.

SURROUNDING COMMUNITIES

For poultry meat producers, it is crucial to maintain harmonious relationships with surrounding communities and it is for this reason that odour management is an APA strategic guideline. Here it is important to highlight the participation of APA in the enlarged committee to establish a ruling on odours in Chile, within the context of the Ministry of the Environment’s national Strategy for Odour Management 2014 - 2017.

For a number of years, businesses in the industry have been developing initiatives to continually support surrounding communities. Amongst the many initiatives established in 2014 by different businesses, we can highlight the following:

- Local productive development:
 - Training in business management for shopkeepers and restaurant owners
 - Programme for introducing fruit drying machines in homes
 - Programme for wool weaving and preserving ancestral traditions in La Ligua
 - Participation in and organisation of local fairs and events in the community.

- Education:
 - Support for schools
 - Teacher training
 - Study grants for basic, intermediate and advanced teaching
 - Cultural activities and tourism
 - Science workshops
- Healthy lifestyle:
 - Promoting sports activities
 - Family sports: rodeos, cycling, zumba
 - Football schools
 - Self-help workshops for adults
 - Workshops on healthy eating
- Others:
 - Encouraging constructive dialogue

HUMAN RIGHTS

In terms of respecting and promoting human rights, we can indicate that all businesses comply with current legal standards in accordance with that set out in the Labour Code, and therefore respect the fundamental principles and rights at work. Furthermore, all businesses have policies against recruiting minors.



www.foodsfromchile.org