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MEAT STANDARD

Global **Red Meat** Standard

The Global Red Meat Standard (GRMS) was launched in 2006. It is managed by the Danish Agriculture & Food Council.

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Background

With exports to more than 140 countries, Denmark is the leading exporter of pork products. This has given the Danish meat industry unique experience and expertise in producing safe meat and for meeting the requirements of hundreds of customers around the world.

Based on this expertise, the Danish Agriculture & Food Council, in partnership with its abattoir members and the Danish Meat Research Institute, has developed the Global Red Meat Standard (GRMS), a scheme customised to the specific requirements that apply to the meat industry rather than having a broad and general focus.

GRMS is EN45011 accredited and independently audited.

What is the Global Red Meat Standard?

The Global Red Meat Standard, GRMS, is a scheme specifically developed for the meat industry. Its cornerstone is product safety, focusing on critical areas affecting the maintenance of high meat safety requirements. GRMS is EN45011 accredited and independently audited.

For further information please visit www.grms.org

What is GFSI?

Managed by the Consumer Goods Forum, the GFSI was established in 2000 to pursue continuous improvement in food safety management systems, cost efficiency in the supply chain and, above all, safe food for consumers worldwide. GFSI benchmarking drives equivalency between food safety schemes.

Objective

The objective of GRMS is to deliver an EN45011 certified standard specifically targeted at slaughtering, cutting, deboning and sales of red meat and meat products where the whole production chain is subject to an independent auditing system.

Application

The Standard comprises the entire production chain and is, therefore, applicable to all aspects of transport, lairage, stunning, slaughtering, deboning, cutting and handling of meat and meat products.

The standard is available for implementation by all interested parties/meat producers within its scope.

International recognition

Since October 2009, the Global Red Meat Standard has been recognised by the Global

Food Safety Initiative (GFSI), which drives equivalency between GRMS and other commercial standards recognised by GFSI.

Full scope

GRMS comprises all aspects of the production process through a number of detailed requirements in relation to the production of high quality meat.

GRMS covers 19 separate areas which all play a key role in maintaining high standards:

- Quality Management System
- Management Responsibilities
- HACCP system
- Internal Audit
- Purchasing
- Sales
- Product Specifications
- Non-Conformance Procedures
- Traceability
- Product Recall Procedures
- Complaints Procedures
- Buildings, External Areas, Process Layout, Equipment
- Product handling, Animal Welfare
- Process Management and Production Monitoring
- Dispatch and External Storage
- Cleaning Programmes, Environment
- Measuring Equipment
- Personnel, Visitors, External Labour
- Training

Safety first

Although GRMS includes areas such as animal welfare and environmental issues, product safety is the cornerstone of the standard. The implementation of unique Danish standards in areas such as salmonella control and residue surveillance is, therefore, a basic pre-condition.

GRMS' main focus is on critical areas that affect the maintenance of high levels of meat safety rather than having a broad and general focus as in many of today's standards. The fact that GRMS has been specifically developed for the meat industry provides its customers with an invaluable tool for measuring a supplier's performance.

To read the full version of the standard please visit www.grms.org

What are the benefits of Global Red Meat Standard?

1. GRMS covers similar core areas as other commercial standards, but is dedicated to meat production
2. GRMS covers animal welfare, the working and external environments
3. Focus on areas critical for maintaining high meat safety and quality
4. Links to the farm gate
5. GRMS provides a more detailed basis for assessing meat and meat products