



Goodwood Home Farm- Beef Traceability Statement

Soil Association Organic Certification and Beef Labelling Scheme

As a certified organic producer we are bound by the terms of the Soil Association to ensure that all the meat that we produce is of a high welfare standard, raised organically and is true to all statements that are made on our labelling and literature.

We are audited yearly by the Soil Association for our Organic certification and on behalf of the RPA (Rural Payments Agency) as part of an approved Beef Labelling Scheme, this certifies that all our meat is organic and that all statements made on our labels are true and correct.

The statements that the Soil Association and RPA check on our beef is as follows:

'That all our beef is organic and only from our own Sussex beef cattle. '

'Our meat is from cattle that is born and raised organically on the farm, consisting of local and rare breeds, and then slaughtered and butchered by organically certified premises.'

These audits are also carried out at Southern Traditional Meats of Henfield (our slaughterhouse) and Rother Valley Organics of Rogate (our butchers) to ensure that they comply to their strict standards.

The Soil Association inspections ensure that all processes are documented and the following is carried out to ensure full traceability of every cut of our meat:

Beef Cattle Passport and Medical records -

When a calf is born it is given a passport by BCMS (British Cattle Movement Service) and its unique number is attached by an Ear Tag. The passport states when the calf is born, its breed and sex.

This passport is used to detail movement that the cow makes during its life: between farms, cattle markets, slaughterhouses etc. This means that the cow is traceable at all times by its unique ear tag number. These details are also updated to CTS online, online cattle tracking system run by Defra.



British Cattle
Movement Service

Medication administered is recorded in a register which is checked before animals go to slaughter. STM requires us to send cattle with a Food Chain Information For Cattle form which is signed to ensure cattle is known to be free from TB, not under movement restriction for disease, any medication given has had its withdrawal period and any sampling has shown.

Organic Movement Form, Online Movement tracking, Inspection on Slaughter and delivery to butcher.

STM are told each week how many animals we are sending to slaughter (Kill List) and the following information is prepared to accompany each delivery to them:

When sending beef cattle to slaughter an Organic Livestock Movement to Slaughter form is completed. Copies are held by us as producer, by STM and by the Soil Association. This is required by law by Defra. The passport is completed and sent to the BCMS. The movement is also put onto CTS (Cattle Tracing System) online system.

A certified vet is present at slaughter to test that the meat is suitable to enter the human food chain, offal is checked for parasites, and the body is given a visual check as well. The visceral cord is removed and couriered for testing and the animal is kept for one week until this is returned. Each animal is given a slaughter number (the sequence it was killed on the specific day i.e. 1st, 2nd etc) and the ear tag number is attached.

STM sends us the cold weight of the carcass (which we record on our Kill and Weight sheet) and it is delivered to Rother Valley Organics, with delivery note specifying the kill number and ear tag number.

Cutting Sheet, Labelling and Traceability

Each week we produce a cutting sheet specifying how each carcass is to be prepared by Rother Valley, this details the dates of the animals slaughter, ear tag number etc.

When we collect the meat it is boxed with each ear tag number on each box. We can check this with our cutting sheet and when labelling we give it a trace number denoting the week and year in which it is killed i.e. FW04/13 – Farm Wholesale /Week Number 4 /Year 2013.

Each collection of meat is weighed and recorded and an Organic Integrity Check signed. This is then accessible to match the returned meat weight from the carcass weight (this will always be up to 50% lower due to maturation weight loss, bones and waste material)

Overall Traceability

This means that any pack of burgers, joint of meat etc can be identified by the trace number and this can then be followed back to the week in which it was



killed and we can then trace the ear tag number of the specific animal in each burger.

Red Tractor Farm Assurance

We are also audited by Product Authentication International on behalf of Red Tractor Farm Assurance as our Beef and Lamb are Red Tractor certified. They audit us on the following seven areas:

- Food Safety
- Animal Welfare
- Protecting the Environment
- Food origin
- Rigorous standards
- Traceability
- Independence and Integrity



'The Red Tractor logo is your guarantee of quality and origin. Every critical step of the food supply chain is independently inspected to ensure food is produced to quality standards by assured farmers, growers and producers in the UK, from farm to pack.'

Factors that set us apart from Large scale Meat Processors

All our products are produced with our own meat which is born and raised on our farm, and traceable from field to fork.

Our slaughterhouse, Southern Traditional Meats, is a small scale business that deals with Beef, Pork, Lamb and Game.

Our Butcher, Rother Valley Organics, is a small scale business that deals with Beef, Pork, Lamb, Poultry and Game

Our meat is fairly priced and we only use our meat so we do not use other sources for cheaper meat, fillers or 'meat processing' to bulk out any of our products.

We transport our own animals to slaughter and collect our meat from the butcher.

We pay a fair price to our Slaughterhouse and Butcher because we believe driving down prices promotes bad practices.