

Global Red Meat Standard

At a glance

This document provides an overview of the Global Red Meat Standard initiative.

GRMS is one of many standard systems referenced in [Standards Map](#), a web-based interactive tool on private standards developed by ITC's Trade for Sustainable Development program.

What is Global Red Meat Standard (GRMS)

GRMS is an accredited and independently audited scheme that was launched in 2006 by the Danish Agriculture and Food Council in collaboration with the Danish Meat Research with the objective to promote certified standards notably tailored to the meat industry. More specifically GRMS is an EN45011 (European Standard for Product Certification) that develops requirements focusing on the slaughtering, deboning, cutting and selling of red meat including pork and beef only. GRMS is contemplated to assess meat companies' activities and procedures by an independent certified body.

GRMS is owned and managed by the Danish Agriculture and Food Council. Being a total supply chain initiative, GRMS standards apply to all aspects of transport, lairage, stunning, slaughtering, deboning, cutting, and handling of meat and other meat products.

What products are covered by GRMS

China Organic Product Certification standard covers crops, mushrooms, wild plants, livestock and poultry, aquaculture products, beekeeping products and their unprocessed products among others.

What are the key features of GRMS

- Meat safety and quality – which is the foundation of the GRMS - is accomplished through the application of unique Danish standards in the areas such as salmonella control and residue surveillance.
- GRMS focuses on 19 different areas which all play an important role in allowing the maintenance of high standards:
 - Quality Management System;
 - Management Responsibilities;
 - HACCP systems;
 - Internal Audit;
 - Purchasing;
 - Sales;
 - Product Specification;
 - 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.

GRMS : facts and figures

- In October 2009 the GRMS scheme was recognized by the Global Food Safety Initiative (GFSI) and received the equivalent status of other commercial standards already recognized by GFSI.
- GRMS certification was published on the 1st July 2011, is valid from the 1st September and will be compulsory from the 1st January 2012.
- ISACert B. V. is the first certification body approved by GRMS.
- ISACert has granted certificates to 18 companies operating in Europe for having fulfilled GRMS' requirements.

Support

GRMS, by directing attention on different aspects of the red meat production, provides comprehensive tools for the assessment of meat production quality and safety.

GRMS Contact Details

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GRMS is currently operational in the following countries and regions

Detailed maps highlighting countries where certification / verification is possible and countries where certified products / services are sold can be generated on ITC's Standards Map website.



5 countries

EUROPE Denmark, Germany, Poland, Sweden and United Kingdom

How to become certified

Step 1: Expression of interest

- Audit companies willing to receive the EN 45011 /ISO Guide 65 Accreditation certificate from GRMS' owner should first register online and provide their details.
- In order to receive the Accreditation from the Danish Agriculture Food Council, certification bodies should fulfill formal, technical and communication skills (details are provided on line at http://www.grms.org/Certified_bodies/Requirements_auditor_training_qualifications.aspx).

Step 2: Registration acknowledgement and Application Form

- After having registered online, the prospect audit companies receive an application form to be fulfilled.

Step 3: Audit experience and continued training

- Once received the EN 45011/ISO Guide 65 Accreditation certificate, certified bodies should carry out the initial required trainings and should be kept up-to date with GRMS revision and be supervised by a recognized (IAF MLA) Accreditation body.
- Auditors should also maintain their independence and impartiality from the companies on whom they carry inspections.

What areas does the Global Red Meat Standard cover

The following table provides an overview of the Global Red Meat Standard principles and requirements and related compliance policies covering social, environmental and economic areas applied in production, processing and trade.

Explanation of Standards Maps interpretation of compliance policies in the Global Red Meat Standard:

Immediate Requirement: In order to receive the Accreditation from the Danish Agriculture Food Council, certification bodies should fulfill formal, technical and communication skills (details are provided on line at http://www.grms.org/Certified_bodies/Requirements_auditor_training_qualifications.aspx).

Short-term requirement: Once received the EN 45011 /ISO Guide 65 Accreditation certificate, certified bodies should carry out the initial required trainings and should be kept up-to date with GRMS revision and be supervised by a recognized (IAF MLA) Accreditation body.

Recommendation: Auditors should maintain their independence and impartiality from the companies on whom they carry inspections.

	Environment	Social	Economic
Short-term requirements	<p>Chemicals / Natural Organic Inputs</p> <ul style="list-style-type: none"> Chemical substances <ul style="list-style-type: none"> Pesticides/herbicides Organic natural inputs <ul style="list-style-type: none"> Pesticides/herbicides Equipment and training on chemical use <p>Animals</p> <ul style="list-style-type: none"> Feeding, including type, handling and method Animal welfare <p>Waste</p> <ul style="list-style-type: none"> Waste management - collection, treatment, disposal <p>Water</p> <ul style="list-style-type: none"> Water quality <ul style="list-style-type: none"> Water disposal 	<p>Work/Labor Rights - Conditions of Work</p> <ul style="list-style-type: none"> Conditions of work <ul style="list-style-type: none"> Safety at work (ILO 184) <ul style="list-style-type: none"> Training on safety issues Safe work environment Healthy work conditions Access to sanitary facilities at work Training requirements on site 	<p>Market Access and Supply Chain</p> <ul style="list-style-type: none"> Supply chain linkages <p>Organizational Development</p> <ul style="list-style-type: none"> Administration and management Human resources management <p>Quality</p> <ul style="list-style-type: none"> Quality management best practices Product safety Chiling, packaging, storage and sanitary facilities