

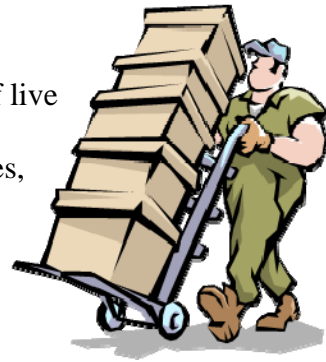


Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – MAY 2012

Purchasing program to control chemical hazards

Residues in poultry products can appear through intentional (medications, pesticides, pigments, etc.) or unintentional (mycotoxins, alkaloids, heavy metals, dioxins, etc.) exposure of live birds to chemicals. Secondary contamination of RTC and RTE products can arise from either from ingredients (spices, additives, coatings, cooking and cleaning agents) used during production, or through contact with packaging materials (plasticizers, dyes) and contaminated water (impurities, treatment chemicals). Since defective ingredients can lead to defective products or potentially adulterated products, the purchasing program must set standards and establish detailed and written purchasing, use and supplier requirements to assure product safety:



- Clear and complete description of goods
- Precise identification system (lot numbers or codes) and objective quality requirements
- Compliance with pertinent domestic and international standards
- Country of origin for ingredients and raw materials
- Supplier approval (maintain an updated list, including customer designees)
- Letters of Guarantee and Certificates of Analysis
- Demonstration of compliance (third-party approval)
- Ingredient acceptance program to prevent the receipt of unsafe raw materials
- Monitor and track performance (purchasing, production and QC collaboration)
- Verification testing (conformance to specifications)
- Traceability system (forward and backward validation)



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