

R&D empowering the French pork industry

The IFIP meets the needs of business and public authority actors in order to:

- increase **competitiveness** by **driving progress and innovation**
- promoting **sustainable development** across the pork sector through **research into the best strategy platforms**
- deliver **consumers** with a diverse range of honest, healthy, top-quality pork products by **ensuring that quality guarantees and product offers are geared to market demand**

AN R&D PLATFORM WORKING HAND-IN-HAND WITH THE FRENCH PORK INDUSTRY

The IFIP provides key supportive input:

- **to sector-based trade, technical and business development organizations** (cross-sector pork trade associations, federations...),
- **to sector-based businesses** (slaughterhouses and butchers, industry-scale meat and meat processing businesses).
- **to government agencies and authorities** (Ministries, Regions...)



THE CROSSOVER FROM PURE RESEARCH TO PRIVATE-SECTOR BUSINESS

A host of **partnerships and joint action programmes** enable the IFIP to form alliances with pure research, other institutes and pork-sector business leaders.

The IFIP leads **focus groups** federating public-sector and private-sector partners. The French pork institute also taps into a **network of partners** in the leading pork-producing countries to extend its **international outreach**.



The IFIP fosters ties with scientific network partners and promotes contacts with businesses abroad.

- **An 80-strong team of engineers and technicians,**
- **4 branches:** Paris, Maisons-Alfort, Rennes, Toulouse
- **3 experimental platforms:** a microbiology lab in Greater Paris and two experimental farms in Brittany and in south-west France.



The IFIP has brought impetus to the French pork industry, which now ranks among the most competitive in Europe and the most technically advanced in the world.



Competencies in action: the IFIP



FOOD HYGIENE, HEALTH AND SAFETY

Driven by its consumer health mission, the IFIP adopts the farm-to-fork approach to food safety. IFIP action translates through a panel of initiatives combining **authoring guides to good food safety practices and epidemiological monitoring** on known pathogens with managing **food health-hygiene databases** (results of food chain safety audits in slaughterhouses, butchers and meat processing plants).

This product hygiene approach also enrolls the IFIP's **microbiology lab** which is open to sector professionals to run shelf-life tracking analyses, strain typing of contaminants...



FRESH MEAT AND PROCESSED PRODUCTS

Sponsored by the French cross-sector pork trade association, the IFIP investigates current key topics.

Objectives:

- Strengthen support to pig slaughterhouse-butcher operations and processing businesses on compliance with best food **hygiene practices**,
- Press ahead with initiatives promoting self-policing of product **food safety** quality at pork-sector businesses,
- Define practices that cut the **contamination risks** for fresh meat and processed products,
- Give backing and support to **segmentation and value-added-based** approaches on individualized product features,
- Apply **quality assurance** (ISO-standard) system methods,
- Study the impacts of production system **diversification** on fresh meat and processed product quality.

Meat science and technology

- **Adapting** pork meat and porkbased products to changing trends and to animal transport and slaughter conditions,
- **Characterization of raw materials**,
- **Management of the manufacturing process** (product design and engineering, **tests on pilot units, expert assessment** of manufacturing technologies and specifications),
- **nutritional value** of end-products,
- technical and regulatory **intelligence**,
- farm animal **welfare** issues at stunning,
- diversification of farm production and **pork product processing**

Product microbiology

- **Food health-hygiene process control** followed by quality assurance, backed up by business support programmes for introducing **inspection controls** (HACCP, ISO, QA certification...),
- **Characterization of flora and bacteria**,
- **Optimization of recipes and process re-engineering**,
- Good Food Hygiene Practices,
- **Food hygiene audits**, shelf-life management system,
- **Food safety training**,
- **Traceability management** grading carcasses and cuts



SPECIFIC TOOLS AND ACTION-SETS FOR EACH SECTOR AUDIENCE

- **Studies** - Experimental research - Surveys polling firms
- **Databases** - Statistics tools and computing resources
- **Technical and economic benchmarks** - Sector outlet analyses
- **National and worldwide market observatories** - Key performance indicators
- **Expertise-sets** - Technical and economic business and auditing
- **Pooling competencies** - Technical and economic intelligence

The IFIP promotes the results of R&D work and provides decision-makers with knowledge and know-how through a platform that hinges:

- *on development Tailored outreach interventions at businesses and Staff training for pork sector,*
- *on technical and scientific communication (documentation, reviews, websites, congresses...).*

