Study tour to Austria on flexibility provisions in food safety for traditional products and small producers

Improving Food Quality & Safety Standards in Serbia's Meat Sector

19 – 23 January 2015
Introduction

A study tour to Austria was organised as part of the larger support scheme of the UN FAO and the EBRD implemented project “Improving Food Quality & Safety Standards in Serbia's Meat Sector”, with the aim to promote exchange of know-how between Serbia and a model EU country such as Austria, to assist in defining the flexibility regulations for food safety provisions in Serbia, particularly in the meat processing sector.

From 19 to 23 January 2015, this capacity building activity, organized in collaboration with the Veterinary Administration of the Provincial Governments of Styria and Burgenland, gave participants the opportunity to visit Graz, Eisenstadt and Vienna, and the surrounding rural areas to learn from the Austrian experience about implementation and control of the flexibility rules and derogations.

Apart from the main contribution to the development of a more efficient and inclusive meat value chain in Serbia, this activity focused on the achievement of FAO’s Strategic Objective 4: Enable inclusive and efficient agricultural and food systems, and was part of a larger project organized under the FAO/EBRD cooperation agreement.

Delegation composed of representatives of the Serbian Ministry of Agriculture, processed meat producers, food technologists, legal and quality control experts, and central and regional government public health officials travelled to

The main purpose was to acquaint participants with the Austrian legislative framework and guidelines including registration and approval procedures for small establishments, the flexibility provisions for traditional methods and foods with a traditional character, as well as inspections in the framework of flexibility through discussions with the competent authorities at the central and regional levels. Moreover, the delegation examined the roles of the farmers associations, discussed the setting up of derogations and flexibility provisions for small establishments and traditional methods and products, and visited a number of approved slaughterhouses, some of which included on-farm marketing facilities. The program also included the review of the structure and implementation of inspection activities.

The details of the programme and the lessons learned are given below.

Background

The Ministry of agriculture and Environmental Protection of Serbia, and the Veterinary Directorate are committed to promote the improvement of hygiene standards of the establishments in the area of Veterinary Public Health. Such strategic approach and its consistent enforcement should prevent the closure of non-compliant establishments, and negative impact on national economy and social status of the employees in the area of production, processing and trade of food of animal origin. Some of those establishments need an upgrade, while small, perhaps currently even non-registered home processing units that use traditional methods of production, processing and distribution of food, could potentially be eligible to comply with a set of flexibility rules. The same goes for the production in geographically restrained areas.

These rules that address such specific situations without compromising food safety, are flexibility provisions of food safety regulations that should be implemented in Serbia, as it is in the EU.
In order to ensure that the understanding and the capacities of all parties involved entail good understanding on the concepts and ability to competently participate in the process of design and later enforcement of the bylaws, the Project has made an effort to organise a study tour to Austria in order to assist Serbian authorities and producers to come up with the national measures on implementation of flexibility principle, adapting the requirements for certain production of meat and meat products and in particular:

- enable the continued use of traditional methods of production, processing and distribution of food, or
- accommodate the needs of food businesses situated in regions that are subject to geographical constraints, or
- in other cases, particularly in small food businesses, national measures shall apply only to the construction, layout and equipment of establishments.

TERMS OF REFERENCE FOR ORGANISATION OF A STUDY TOUR:

1. Discussion with the Competent Authorities at the central and regional level on:
   1.1. the legislative framework and guidelines, including registration/approval procedures for small establishments;
   1.2. flexibility provisions for traditional methods and food with traditional character;
   1.3. official control (OC) in the framework of Flexibility;
2. Meeting with producers associations and discussion of their role in building up derogations/flexibility provisions for small establishments and traditional methods and products;
3. Field visit to small meat establishments (approved slaughterhouses, meat cutting and processing establishments, on farm slaughter activities and direct marketing of primary products);
4. FBO’s self-control systems / HACCP - examples of implementation of flexibility principle;
5. Definition of marginal, localized and restricted activities;

Moreover, since all food produced in accordance with the hygiene rules will be in free circulation throughout the country and the EU, the procedure allowing Serbia to exercise flexibility should be fully transparent, including the notification of the EU Commission. The Austrian experience in achieving such objectives was clearly sought, and to strengthen the capacities of the Serbian institutions and producers to design, adopt and implement the regulations regarding flexibility rules, this study tour to Austria had objective to share the knowledge and experiences of Austrian partners in the system.

During the first 3 days of the trip, the group was in Graz and Striryan province, then in the final part of the study tour to Burgenland and its capital Eisenstadt, and the Federal Ministry of Health, which is in charge of the topic.

This tour provided a full range of examples of best practices on how specific local conditions are reflected in the national measures.
Graz: Meeting at Styrian Provincial Government, Vet. Administration with Dr. Harald Fötschl (Deputy Head of Veterinary Administration in the Styrian Provincial Government) and Dr. Peter Pless (Head of Trichinella Lab)

- Overview on the Styrian Veterinary Administration
- Clearing system for meat inspection fees in small slaughterhouses
- Trichinella testing in small slaughterhouses

The meeting was organised in order to give a full picture of the context and the challenges for the Agriculture and veterinary services in Styrian Provincial Government. Styria is the second largest province in Austria with an area of 16,401 km². Despite its low level of participation in the employment (7.6% of the employees work in agriculture and forestry) the region is dominated by agriculture and forestry. The Styrian farmers produce nearly a fifth of the total output of the Austrian agriculture and forestry, with central region around Graz the northern part of Styria as the only exemptions. There are 20,498 registered farms with northern part more concentrated to livestock production and the southern part with fruit, vegetable and pumpkin production.

There is a long and living tradition of livestock, and meat processing in Styria. Out of 2000 small slaughter houses in Austria 730 are in Styria and many of the households with only a few cattle.

The main reasons for introduction of flexibility were outlined:

- To continue to produce foods with traditional characteristics: the EU recognises the traditional foodstuffs as a valuable and irreplaceable heritage of the Member States and of the European Union
- To enable the continued use of traditional methods
- To reduce administrative burdens for certain businesses

The key challenges in flexibility implementation were outlined as:

1. Legal – flexibility possibilities are given in the Food Hygiene Package
2. Capacity of the veterinary office – having enough official veterinarians for official controls
3. Trichinella testing – ensuring that all meat is checked
4. Payments – ensuring system that ensures collection of the payments for covering costs

Flexibility possibilities are given in the Food Hygiene Package, including:

- TO EXCLUDE some activities from the scope of the hygiene regulations
- TO GRANT adaptations of certain requirements laid down in Annexes of the Hygiene Regs
- TO GRANT derogations/exemptions from certain requirements laid down in Annexes of the FH
Which are in more detail explained as:

This presentation has also focused on Guidelines for the Competent Authorities as well as notification procedure which is mandatory when a member state introduces *National measures* which have to be notified to the Commission in the stage of draft, in order to give them possibility to comment on the draft legislation which after adoption becomes applicable.

Trichinella testing is a well-established system in Styria, free of charge for food business operators (sampling and testing in laboratory), as these costs are included in lump sum for official vets. Testing for small slaughterhouses in Styria is done in Provincial Governments labs and testing is also done for some areas of the Burgenland province.

The so called “clearing system” (payments) for meat inspection in small slaughterhouses has been presented to the participants of the study tour, as well as the Federal and Provincial collection of fees, and reimbursement of the work for the official veterinarians.

*Picture 1: visit to Trichinella lab where all steps of the procedure from sampling to final notification of the result have been explained.*
Graz: Visit to the Office of District authority of Graz-Umgebung, Meeting with Dr. Peter GUMBSCH (Veterinarian). The participants were informed about the control and procedures for registration and approval for various food business operators and in particular:

- the organization of meat inspections in small slaughterhouses;
- the official controls in small slaughterhouses;
- evaluation and verification of official controls;
- supervision of official vets performing meat inspection and hygiene controls in small slaughterhouses.

The Commission regulation (EG) Nr. 2073/2005, from 15. November 2005, including microbiological criteria in food has been introduced, together with the national regulations. There are around 2000 small slaughterhouses in Austria, out of which over 700 in Styria. The limits for small slaughterhouses are 1000 LSU (Livestock Units), and 250 tons for meat processing businesses. Food safety inspection service is envisaged for all the FBOs regarding total bacteria count, Enterobacteriaceae, Salmonella (without S. Enteritidis und S. Typhimurium in poultry). When the bacteria count on the carcasses is too high or there are Salmonella-positive samples, improvements in the processing criteria are necessary, such as:

- process itself (slaughter, hutting …)
- cleaning an disinfection
- pest control
- feed storage
- cooling
- temperature documentation

The Guidelines for the particular food business operators have been presented, that include sampling procedures and number of sampling per LSU, food safety and process hygiene criteria. These documents are valuable for procedures and development of self-controls as well as the implementation of the microbiological cleaning and disinfection checks as a part of the Quality Monitoring –System.

The difference between approved and registered establishments was once again emphasized, and the national measures that are enforced. Regarding adopted derogations, if they exist, they are included in the permit for operating of the establishment, while the adaptation of the rules (through flexibilities) are enforced by the law.
DAY 2 20 JANUARY

Morning visit to Graz: Provincial Chamber of Agriculture of Styria
Meeting with Ms Margarethe Reichsthaler (Head of the Farmer Association "Gutes vom Bauernhof").
The Farmer Association is in direct marketing within the Chamber of Agriculture of Styria and a special brand and quality programme for direct marketing production.

With focus on:
- Overview and structure of the Styrian Farmers Association;
- Direct marketing in Styria;
- Quality Programme “Gutes vom Bauernhof”.

Ms Reichsthaler has informed about the general organisation of the Chamber of commerce, and the concept of quality which together with partners Genussregion Austria, keeps quality high and lived through product awards and clear transparency from the origin to the consumer.
In Styria, out of 38000 farms, there are 6000 households involved in direct sale, which is an important condition for flexibility measures, as direct link between producer and consumer is required. This refers mostly to direct sale at farm gate, or at the farm’s specialised selling points/shops, at the green or farmers markets, or at local restaurants or specialised retail.
This quality scheme, has around 800 members and focuses on direct marketing of premium products from the region. Though over half of the total farmer production is sold at the farm, the “Gutes vom Bauernhof” includes promotion and sale events, online marketing and specialised retail.

The quality program in question assures:
- An animal and environmental-friendly production
- Processing and refining the farm's own food
- Safety for the consumers that regional quality behind it, guaranteed by people you know personally
- Production of specialties with great taste, confirmed by award success
- Participation in the internal quality assurance program
- Independent hygiene monitoring with certified tests

Profile of Styrian producer involved in the “Gutes vom Bauernhof” quality scheme:

- 46 years old
- 42,2 % of male managers
- 58,1 % have at least professional degree
- 23 years in the direct marketing
- 20,7 ha farm size
- 84,7 % managed conventionally
- 2,7 workers on the farm
- 66,3 % full-time farms
Responsibilities of the Chamber of Agriculture of Styria and this program in particular, relate to cooperation, coordination and capacity building activities of the are linked to training with particular curriculum for the food safety and direct sale. The controls that are made by the quality label relate to following the regulations and rules for direct marketing, and that the producers are marketing own produce and not those purchased from the others.

**Picture 3 Processed meat products at the green/farmers market with displayed logo, and a platter of meat product with the label of “Gutes vom Bauernhof”**

**Picture 4 Retail of specialities of “Gutes from Bauernhof” organised at the lobby of Chamber of Agriculture**

**Afternoon: Visit to the Konrad Catering GmbH, a small pig and cattle slaughterhouse**
Meeting with: Mr Markus KONRAD (Owner), Dr. Peter GUMBSCH (District veterinarian) and Dr. Gertrude PESENHOFER (Official veterinarian performing meat inspections)

With focus on:
- implementation of meat inspection and hygiene controls in small slaughterhouses;
- experience with on-farm marketing and catering over the last two generations;
- experience with the upgrading process of the new hygiene package.
Konrad family business included a farm currently raising around 300 pigs, bought locally when they are around 30 kg of weight and fattened until their full maturity for meat processing. Their livestock production includes around 15 cows whose meat is also used for processing. The animals are slaughtered on the farm, involving no transport and stress, to keep the maximum meat quality, which is then processed according to the traditional recipes into Stryrian meat specialities. The prime cuts are salted by hand with selected spices so that the meat is having recognized taste, and curing takes around 3 weeks. The establishment produces around 15 different types of sausages, in two versions – mild and spicy.

The veterinarian controls are performed after every slaughter and the producer is having mandatory microbiological controls (twice per year) but no obligation to perform any residue controls in the products.

In 2010 the business was expanded to Konrad Catering which has capacity for up to 1000 people, and was seen as opportunity to include more members of the family and further add value to the own meat products. In case there are sales at the local retails, there are receipts given with all the data on the producer – farm and the product quantities etc.

The reason for joining the quality scheme “Gutes from Bauernhof” is that there is a need to coordinate and promote business like theirs since the retail is increasingly concentrating and shifting almost fully to supermarkets, which according to Mr Konrad now have almost 95% of the market share. The fact that from 200 butcheries in Gratz only 5 are operational, witnesses great changes within the market chain which require direct link and communication to consumers and diversification of the marketing channels.

http://www.geselchtes.at
DAY 3  21 JANUARY

Morning: Visit of Jausenstation Uhl, a small on-farm slaughterhouse and “Buschenschank”
Meeting with Christian and Monika Uhl (Owners), Dr. Herfried Haupt (District veterinarian), Dr. Birgit Plank (District veterinarian)

With focus on:

- slaughtering and meat processing for marketing in a farm shop;
- the “from farm to fork” approach in marketing one’s own products;
- official controls in small meat establishments.

This is family farm and on-the-farm meat processing is operating since 1988, now being the 5th generation on the farm. In 1991 it was expanded to a snack bar, or typical Austrian Buchenshank and wine room and open all year. This venue is visited by numerous hikers and tourists.

Since then, beer, wine and coffee is offered. In 1990s, the slaughter premises have been enhanced and livestock production focused to pig and cattle fattening, also to expand direct marketing. Currently the young animals are purchased and fattened at the farm (pigs from 30 to 120 kg and cattle from 200 to 700 kg).

The slaughters are performed every Wednesday, while the processing is done on Thursday and Friday in order to allow timely separation of the procedures. This is done several times per year, with an average 4 pigs slaughtered per day. Main products are different smoked meat and sausages, liver and meat pates, as well as the Bretteljause, meat loaves, sour specialties, smoked meat trout, bread spread, etc.

Picture 6: The owner Mr. Uhl explains the slaughtering procedures and processing steps. The stable is directly linked to this room where the slaughter and pig scalding is done.
Picture 7: All farm products are sold on the farm: 60% in the own restaurant/buffet and the remaining 40% in the shop next door where all farm products – meat, cheese, juices, sweets are marketed.

During the winter months (January to Easter) hot food is also offered, from own products, potato snacks, sausages, beef goulash and Spareribs.

[www.jausenstation-uhl.at](http://www.jausenstation-uhl.at)

**Afternoon visit to the Putz’n Bräu** – Anton Riebenbauer, a small cattle slaughterhouse, on-farm marketing facilities and with its own brewery.

Meeting with Mr Anton Riebenbauer (Owner), Dr. Herfried Haupt (District veterinarian), Dr. Birgit Plank (District veterinarian)

With focus on:
- direct marketing of beef produced in a small slaughterhouses;
- organic farming and direct marketing;
- Styrian beef – a special brand in beef production.

This family is also choosing multiple diversification strategies to support their economy. All business activities are done through direct marketing of their premium quality products in synergy with organisation of their own outlet for tourists and events, celebrations etc.

Picture 8: The barns are providing most of the year to have animals outside, in full free range production. The right is the entry to the slaughter and processing. Fresh meat is directly sold to the consumers or served in a small brewery beer bar/buffet.

There are three breeds of cattle currently in the livestock production that are all mostly marketed as fresh meat, and to some extent as sausages. Their own production is currently around 85 cattle.
In addition a small scale brewery has been started with a yearly capacity of 4-6 thousand litres. These products both fresh and processed meat and beer are mostly consumed on the farm, for different types of celebrations and visit.

The farming is based on biological principles with full focus on animal welfare. The cow-calf farming system is used, in which the calves are raised together with the cows, in the summer on meadows and in winter in the playpen and are exposed to allow full movement and exercise. After 10-12 months the young cattle is ready for slaughter and marketing. Its meat of excellent quality is suited for roasting, grilling and baking.

The farm is combining direct marketing of Styrian beef organically produced with small brewery and restaurant on the farm.

http://www.riebenbauer.st/

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**DAY 4 22 JANUARY**

On day 4, participants were able to verify the best practices/examples of flexibility rules application in the province of Burgenland. Burgenland is a small province in Austria, with around 170,000 inhabitants, but quite a long space to cover. There are 9 district veterinarians in the province and around 30 of the veterinarian offices operating in the area. The district veterinarians are involved in registration and approval of the establishments. Currently there are around 100 establishments, which is not a big number, out of which there are 3 larger slaughterhouses, 3-4 larger processing establishments, one larger processing unit for poultry, while the rest are small scale processing and slaughtering units. Two thirds of those small are VERY SMALL with less than 10 LSU per year. Burgenland is having established communal system for confiscate waste for the food business operators, and it is locally gathered and further treated.

The first visit was to Bernhard Kroboth - a small commercial slaughterhouse (pigs, cattle, wild geese, chicken) for production of sausages, pork and game specialties from Krottendorf in Güssing. Participants met with Claudia and Bernhard Kroboth (owners), Dr. Astrid Bucher (official veterinarian), Dr. Charlotte Klement (official veterinarian), Andreas Wunsch (regional coordinator for food safety of animal products).

The discussion focused on:
- The farm slaughterhouse and meat processing
- Direct marketing with focus on meat processing

The establishment for the processing of meat has been renovated three years ago as a continuation of the four generation of farmers who were in livestock production and meat processing. The renovation lasted around half a year with an investment of almost 240,000 Euro, with second hand equipment and a lot of own labour. Around 65 pigs and several cattle are slaughtered and their meat processed in this establishment each year. They have two farms, one for the game animals and one for the pig production. This establishment, being newly build is a good example of how all the operations could be done in a very small space. There are four rooms as in the following pictures:

1. One for slaughter and processing, separated in time
2. The cooling chamber for fresh meat
3. The outlet for direct sale of final products with display fridge
4. The small cooling chamber for final products
This production is the side activity of the farm, and the producers have other means of providing their livelihoods. The production is entered in the registry of small processors, who have their own animal production, processing and direct marketing to the consumer, and to small extent through local restaurants. Their produce cannot be sold out of Austria, but is all sold to the local market.

Next visit to Herta Schneider, small commercial slaughterhouse for poultry (geese, ducks and chicken)
Meeting with Herta SCHNEIDER (owner), DVM. Gernot MICHALEK (district veterinarian).
The main topics were:
- Small scale slaughterhouses for poultry (particularly geese)
- Marketing of geese and poultry meat in the region

Every year in autumn Burgenland holds the Gans Burgenland (Burgenland geese) gourmet festival, during which 40 attractive offers and events associated with Burgenland’s feathered emblem take place from the beginning of September until December. The spectrum ranges from feather pillow-stuffing workshops, via Martinmas events, to delicious goose-based gala dinners. Until the 1960s almost every village had a flock of geese. Geese then almost disappeared. In 2002 a group of dedicated
farmers came together to found the “Südburgenländische Weidegans” association, an organization committed to upholding the tradition of south Burgenland free-range geese, and in a very short time they had revived the fortunes of this traditional domestic animal. Many small scale producers (yearly production and slaughter below 10,000 poultry) do not need the approval for their activity. There is difference for the slaughter of geese, so that the slaughter neither for chicken or turkey could be used, therefore the need for such establishment was present. The Association of the geese producers of Burgenland was also involved in defining need for more commercial slaughterhouse in the province. In the season (before the festivities, when the geese meat market peaks) up to 400 geese are daily slaughtered. There are no obligatory contracts with the producers, however they are not many, so the relation is based on partnership, as they all appreciate the possibility to have such an approved establishment locally. The poultry producers are in charge of marketing of the slaughtered geese. They are obliged to provide the documentation of the herd and results of salmonella testing to the slaughterhouse.

![Image 12](http://www.burgenland.info/en/discover-burgenland/burgenland-geese.html)

This establishment was started with own funds and 20% of support from the EU funds and with an expected return of investment in 15-20 years. Meanwhile, they hope this would help in protecting the geese production tradition in Burgenland. Currently there are around 6,000 geese once again grazing in Burgenland, eating rich meadow grass and providing more and more gourmets with their juicy, fine-grained flesh - more than enough reason for Burgenland’s restaurants and hotels, cultural institutions and regional specialty producers to dedicate a festival specifically to our feathered friends.

**The last field visit was to the farm of Michael Schmidt, small scale slaughterhouse on the farm.**

Schmidt/Pötzl (owner), Dr Yvonne Millard (district veterinarian)

Focus of discussion was on:
- Direct marketing to final consumer
- Breeding and slaughter of particular breeds of cattle

The farm specialises for breeding Scottish Highland cattle in grazing system. The meat of Highland cattle tends to be leaner than most beef because Highlands are largely insulated by their thick, shaggy hair rather than by subcutaneous fat. Highland cattle can produce beef at a reasonable profit from land that would otherwise normally be unsuitable for agriculture, but this farmer has opted for this breed due to their social and visual properties, and wish to grow
them in a herd with as little interference as possible. The meat is popular with consumers as it is low in cholesterol, and that is the main reason that all of the cattle is already reserved by the consumers and their slaughter is scheduled for direct sale.

In order to reduce animals ‘stress, they are shot by the farmer who has a special permit for slaughter of own animals and the animal is processed further and sold as fresh meat from the one room establishment shown below. Of course, having in mind that there are only several to a dozen or so animals sold in such a manner, this is a hobby and a passion and to lesser extent additional income but flexibility rules allow for minimum investment still keeping the safety of the product with principles of biological farming that are employed here.

![Picture 13: a simple processing unit to cut the animal shot at the farm, while meat is sold as fresh to direct consumer](image)

**DAY 5 23 JANUARY**

**Summary meeting at the Ministry of Health in Vienna**

The study tour participants had a debriefing session with Mr. Ulrich Herzog who shared the perspective of a competent authority on a better use of the hygiene and food safety regulatory framework for small food producers in Austria.

The presentation focused on

- Legal Framework in Austria
- Special legal basis for meat production, milk, eggs and fish
- National Guidelines
- Clarification points for all the issues identified during the study tour.
During the meeting it was emphasized the importance of national guidelines, which are practical documents, focusing on producers with practical tips for implementation of rules. For example, the guidelines explain the principles of HACCP adoption for small scale producers, concentrating on the essential points: e.g. predetermined and practical explained process runs, as a part of the documentation framework, “risk based approach” in defining microbiological criteria, product analysis (which product – how often) amount of production and hygiene risk, criteria and thresholds are based on Regulation (EU) 2073/2005. This puts significant task to the competent authority – the Ministry but also to other partners such as farmer union who has to plan in cooperation with the national authority standardized training and education concepts (handbooks, presentations, pictures, examples), food safety inspector and the official veterinarian. 

Such education program can be financed by the European rural development fund but also to largest extend by the national and local authorities and farmer organisations.

**Summary points:**

- The study tour programme has shown in comprehensive way various cases of application of flexibility rules and the support system around it. The tradition and living practice are withhold by dedicated and competent authorities, but aslo by farmer associations and local developmenmt agents.
- Guidelines for implementation of national measures for producers and for the authorities are essential for good enforcement and implementation of the regulations, they define the aspects of food safety controls, microbiological criteria for self controls in slaughterhouses and processing establishments, the documentation check etc. Online decision tree is used to define whether your bussiness is eligible for flexibility rules implementation or not.
- It is necessary to think of the activities of the small scale bussiness operators as a complementary economic activities to others at the farm, since in all cases it is ONE of several income generation activities, that furhter needs to be upgraded by added value through catering, local restaurants or small retail, niche marketing etc.
- It is more and more often that the representatives of the competent authority, or official vets get consulted about the compliance to the felxibility rules in the construction phase or before, in the planning of hte layout and materials, not bringing it in implementation phase but in planning of the economic activity;
- Though each country sets own flexibility rules, limits for small throughput, definitions of local market or areas with geographical limitations, there are several important rules: livestock production and processing are linked, processing is the way to add value to the primary product, the animal grown at the farm and direct contact /sale to final cosumer is crucial to respect the issue of local market.
- The threshold for small meat processing in Austria – 7.5 tons of processed meat per week or 1000 LSU per year, seems high for Serbian conditions, but even majority of these establishments in Austria are very small and process only one tenth or even less. One of the biggest challenges for Serbia would be to realistically measure the threshold according to the real situation in order to ensure compliance;
- In ALL cases these activities were part of the diversified farm economic activities and cannot be the main, and certainly not the only breadwinning activity. On the contrary, various
strategies for adding value, from tourist and hospitality industry, additional standards implementation, focus on quality etc, are used to maintain rural life and farm production.

- Though small in scale direct sale industry is cumulatively strong – the value of direct sale of such products in 2008 in Austria was 210 million Euro, and in 2013 around 190 million Euro.
- Austria has a long tradition of meat production and home processing, which was recognised in the policymaking and regulations that broadly enable and safeguard such farm activities. It is part of the rural identity in Austria, and due to the long tradition in production there is producers awareness and commitment to responsible production and processing practices.
- The study tour to Austria was inspirational for all participants to facilitate best locally applicable rules and promote better understanding of the public services, inspection and veterinarians, while on the other hand stronger responsibility and commitment to safety and quality by farmers and producers in Serbia.

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<td>13</td>
<td>Ms</td>
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<td>14</td>
<td>Ms</td>
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<td>Translator</td>
<td><a href="mailto:elfarrahana@gmail.com">elfarrahana@gmail.com</a></td>
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<tr>
<td>15</td>
<td>Ms Dragana</td>
<td>Tar</td>
<td>Agrikultura</td>
<td><a href="mailto:dragana.tar@seedev.org">dragana.tar@seedev.org</a></td>
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