

## Animals' Angels Report on horsemeat imported to Europe

### Part 1: Research of horse meat importers, distributors, wholesales and retailers

#### 1. Details of Investigation:

We started our in depth investigation by researching all importers, distributors, suppliers of horse meat from Mexico, the US and Canada as well as all grocery stores and butcher shops that carry horse meat products originating in these countries. All of them were contacted and asked to provide information about their horse meat products.

#### 2. Information received from retailers, wholesalers and butcher shops

##### a) Retailers

##### 2.1. Migros



Product: **Horse Line**

Supplier: Skin Packing SA

Importer: Jean-Jacques Jemmely (2nd largest importer and president of administrative council of Skin Packing)

Origin of horse meat: Canada

Slaughter Plant: Bouvry Exports, Fort Macleod

##### Statement Migros:

“Horse meat is of Canadian origin. Our expectations regarding species-appropriate animal husbandry, feed, transport and production are high and have been adapted to the Swiss standards. The animals are transported straight from the pasture to the plant by truck. The maximum transport time is 2 hours and in accordance to animal welfare standards”.

##### Claim on Homepage:

<http://www.migros.ch/generation-m/de/konsum/herstellungs-beschaffungspolitik/tierwohl.html>

“For *Migros*, animal welfare is of great concern. We are offering mainly meat that has been produced in accordance with strict animal welfare guidelines”.

##### Facts:

It is likely that *Migros* refers to the transport time from the Shelby, MT feedlot to the slaughter plant. However, that does not take into account that the horses were collected across the United States and that some of them already travelled 20+ hours to the Shelby feedlot. Once they are ready to be shipped to the plant, new transport papers are issued that do not reflect previous transport.

The transport itself is also not comparable to EU standards. 60% of all horses slaughtered in Canada are of US origin. US law allows transports of 28 hours without food, water or rest. Canada allows even longer transports (36 hours) Animals are not transported in single stalls, but crammed onto the trailer in large groups. Evidence obtained confirms that it is not a rare occurrence that horses are going down inside the trailer and are then trampled to death.

Our investigation has shown that Bouvry's countless holding facilities and feedlots are not in compliance with Swiss animal welfare standards. Thousands of horses are kept in barren dry lots with no access to shelter and insufficient veterinary and farrier care. Even foals are kept on pastures without protection from the elements.

Hidden camera footage from inside the plant also shows grave violations of EU and Swiss regulations (Inadequate stunning, kill box not designed for horses, use of electric prods, more than one horse inside kill box, blood covered surfaces, slippery flooring, noise)

See also **Animals' Angels full length investigative report Canada**

## 2.2 Aldi



Product: **Lasso**

Supplier: Hans Felder AG

Origin of meat: Canada

Slaughter Plants: 90% Viande Richelieu Nr. 76 or Bouvry Exports Nr. 506

**Statement Aldi:** Horses are all former sport, pleasure or

work horses, not raised for slaughter.

### Facts:

Bouvry maintains extensive pastures with mares and foals, raised for the sole purpose of being slaughtered. See also 2.1.

## 2.3 Lidl



Product: **Grill Champion Pferde Entrecôte**

Supplier: Ernst Sutter AG

Importer: GVFI International AG

Origin of meat: Canada

Slaughter Plants: Viandes Richelieu & Bouvry Exports

**Statement Lidl:**

Lidl demands of his suppliers that they only purchase horse meat of horses raised and slaughtered in Canada.

**Facts:**

The *Ernst Sutter AG* admits in their letter to *TSB* that some of the horses are of US origin. See also 2.1.

**2.4. Denner**



a) Product: **Montana**

Supplier: Ernst Sutter AG

Importer: GVFI International AG

Origin of horses: USA & Canada

Slaughter plants: Viandes Richelieu und Bouvry Exports

**Statement Denner:**

The horses are transported to a slaughter plants close to Calgary & Montreal, certified by the European Union. All applicable laws and regulations are being followed.

**Facts:** see 2.1.

b) Product: Entrecôte, Filet (available only in stores with Braunwalder butcher shop)

Supplier: Braunwalder AG

Importer: Delicarna AG, obtains horse meat from Equinox (Belgium)

Origin of meat: Mexico

Slaughter plant: Empacadora De Carnes De Fresnillo (Source: Delicarna)

**Facts:**

80% of the horses slaughtered in Mexico are of US origin. Prior to export to the Mexican plant, horses are gathered in large collecting stations along the southern border. Conditions at these export pens and feedlots in Texas and New Mexico are especially deplorable. Horses are often kept in barren dry lots without shelter from the desert sun and without sufficient access to food and water. Our investigation proves that sick and injured horses are often denied veterinary care and are left to die a slow and cruel death in the pens.

Many of these horses face transports of 28 hours without access to food and water. (In the EU, horses have to be given access to water every 8 hours and have to be unloaded after 24 hours) Transport trailers are very different from EU trailers, they do not provide single stalls and the animals have no access to water en route. Usually, only two dividers segregate the horses on the trailer, which creates a hazardous situation if a horse

goes down during transit. Hundreds of documents obtained from the USDA by Animals' Angels show that horses being trampled to death in a crowded trailer is not a rare occurrence.

Some of the trailers do not have a roof and provide no protection from the elements. None of the trailers has a ventilation system, required in the EU for all long distance transports.

Documentation obtained from Mexican slaughter plant holding pens shows horses without sufficient access to food, shelter and water.

See also Animals' Angels full length investigative reports from the Dennis Chavez feedlot, the Presidio and Eagle Pass Export Pens as well as Mexico.

## 2.5 Volg



a) Product: **Montana**

Supplier: Ernst Sutter AG

Importer: GVFI International AG

Origin of meat: Canada

Slaughter plants: Viandes Richelieu & Bouvry Exports

**Facts:** See 2.1.

b) Product: Entrecôte, Filet (available only in stores with Braunwalder butcher shop)

Supplier: Braunwalder AG

Importer: Delicarna AG, obtains horse meat from Equinox (Belgium)

Origin of meat: Mexico

Slaughter plant: Empacadora De Carnes De Fresnillo (Source: Delicarna)

**Facts:** See 2.4.

## 2.6. Spar



Product: Spar Pferde-Filet

Supplier: Ernst Sutter AG

Importer: GVFI International AG

Origin of meat: Canada

Slaughter plant: Bouvry Exports

**Statement Assortment Manager Spar:**

We are in retail (*SPAR*) as well as in wholesale (*TOP CC*) a comparable small company and are not in the position to influence standards regarding the import of horse meat. The amount of horse meat imported into Switzerland is relatively small compared to the world market. The importer has to adjust to the conditions the market dictates and that limits the possibilities to influence the supplier. In terms of the international horse meat market the amounts that go to Switzerland are just a “drop of water on a hot stone”. That is why there is no pressure to change anything regarding ethical treatment, transport, husbandry and slaughter for Swiss importers”.

**Statements on homepage:**

<http://www.spar.ch/nachhaltigkeit/respekt-fuer-unsere-umwelt/verantwortungsvolles-ein-und-verkaufen-unsere-produkte/>

“We are well aware of our responsibility towards society and strive for excellence when dealing with employees, the environment and society itself. WE have high demands regarding our suppliers and obligate them to comply with high ethical standards. SPAR is taking a stand for animal welfare and is in constant contact with environmental - and animal welfare organizations. Our product line does not include any products that are not compliant with animal protection guidelines”.

**Facts:**

-The statement on the homepage is contradicted by the statement of the assortment manager.  
-see 2.1.

**b) Wholesalers**

**2.7. Top CC (Spar)**



a) Product: **Filet Premium Richelieu**

Supplier: unknown, but likely Ernst Sutter AG, since they are supplying retailer *Spar*

Importer: likely GVFI International AG

Origin of meat: Canada

Slaughter plant: Viande Richelieu, Québec

**Facts:** See 2.1

b) Product: Pferdehuft Import

Supplier: unknown

Origin of meat: USA (Label declares the USA as country of production)

Slaughter plant: unknown

**Facts:**

Since 2007, all horse slaughter plants in the United States are closed and horses are shipped to Canada and Mexico for slaughter. However, according to the regulation about the declaration of goods (LKV; SR 817.022.21), it is acceptable to declare the US as production country, as long as the horses were raised there.

**2.8. Prodega / Transgourmet Schweiz AG (Coop)**



Product: **Pferdefleisch Filet / Entrecôte USA**

Supplier: Bell AG

Importer: GVFI International

Origin of horses: USA

**False labelling: yes**  
**Label claims horses were born, raised and slaughtered in the United States**

Slaughter plant: unknown

**Facts:**

Since 2007, all horse slaughter plants in the United States are closed and horses are shipped to Canada and Mexico for slaughter. Prodega / Transgourmet Schweiz AG is providing inaccurate information on their product labels.

**2.9. CC Angehrn (Migros)**

Product: Pferdefleisch Richelieu

Supplier: Ernst Sutter AG

Importer: GVFI International AG

Origin of Meat: Canada

Slaughter Plant: Viande Richelieu, Québec

Facts: see 2.1.

**c) Butcher Shops**

**3.0. Eigenmann**

Company Info: Eigenmann is a butcher shop located in Fällanden and Dübendorf, which supplies surrounding restaurants and factory canteens.

Origin of meat: Mexico, Argentina, USA, Canada

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Slaughter plants: unknown

**Statement** (regarding horse meat from Mexico):

“We only use meat from happy animals! The horses from Mexico “grow” in Guadalajara (northern part of Mexico) and are also slaughtered there”.

**Facts:** See 2.4.

### 3.1. Braunwalder AG

Company Info: Braunwalder operates butcher shops in Volg- and Denner retail stores and supplies smaller butcher shops as well as restaurants

Importer: Delicarna AG, meat is supplied from Equinox (Belgium)

Origin of meat: Mexico

Slaughter plant: Empacadora De Carnes De Fresnillo (Source: Delicarna)

Facts: see 2.4.

## 4. Information received from distributors

### 4.1. Ernst Sutter AG



Company info: Ernst Sutter AG is a nationally and internationally operating meat processor. The company supplies horse meat to wholesalers and retailers as well as butcher shops. Denner, Lidl, Spar, Volg and CC Angehrn are among their customers.

Origin of horses: USA, Canada, Argentina

Slaughter plants: Bouvry Exports & Viande Richelieu (Canada), Lamar & Indio Pampa (Argentina)

Importer: GVFI International AG

**Statement:**

The horses are transported to a slaughter plants close to Calgary & Montreal, certified by the European Union. All applicable laws and regulations are being followed.

**Statement on homepage:**

[http://www.ernstsutterag.com/deu/QualitaetLogistik\\_Produkte.shtml](http://www.ernstsutterag.com/deu/QualitaetLogistik_Produkte.shtml)

“Our quality guarantee is based on ethical and responsible treatment of animals and environment. Reliable traceability of our meat all the way back to the farmer and the individual animal guarantees complete



transparency for our trade partners and consumers. This guarantees safety and ensures maximum indulgence when enjoying our products”.

**Facts:**

See 2.1. (Regarding meat imported from Canada)

## 4.2 Hans Felder AG

Company Info: The *Hans Felder AG* operates slaughter and meat processing plants and supplies horse meat to retailers and wholesalers. *Aldi Suisse* and the *SV Group* are among their customers.

Origin of horses: USA, Canada, Argentina

Slaughter plants (Canada): 90% Viande Richelieu (Nr. 76) or Bouvry Exports (Nr. 506)

Importer: unknown

**Statement:** The horses are transported to a slaughter plants close to Calgary & Montreal, certified by the European Union. All applicable laws and regulations are being followed

**Facts:** See 2.1. (Regarding meat imported from Canada)

## 4.3. Herbert Ospelt Anstalt (FL)

Company Info: Herbert Ospelt Anstalt produces horse meat products for retailers and restaurant chains

Origin of horses: Canada, USA), Argentina

Slaughter plants: Viande Richelieu (Canada); Lamar SA (Argentina)

Importer: Equinox (Belgium)

**Statements of the supplying plants:**

Richelieu: Horses are transported 1000km or less.

Lamar: Horses are raised within 100km of the plant

**Facts:**

Canada: USDA documents and Animals' Angels investigations show that the Richelieu plant accepts horses from locations as far away as Iowa (19h), Minnesota (24h) and Indiana (14h)

Argentina: The 2010 *GAIA* investigation in Argentina showed transports of 1500 km to the Lamar horse slaughter plant. In October 2012, our team followed a transport truck for 18 hours. In Argentina, horses can legally be transported for 36 hours without access to food and water. Horses are transported in overcrowded trailers without roofs, which offer no protection from the elements. At unloading, horses were hit with wooden sticks and bitten by dogs. No veterinary care is provided for sick, injured or non-ambulatory horses. The Lamar unloading area is extremely slippery and multiple horses fell and broke a leg. The holding pens of the plant do not offer any shelter from the elements.

**See also full length investigative report from Argentina**

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#### 4.4. Rudolf Schär AG

Company Info: Horse meat production company that supplies fresh horse meat and sausages to wholesalers and retailers, such as Coop, Spar, Top CC, Prodega and CC Angehrn.

Origin of horse meat: Argentina

Slaughter plants: Lamar & Indio Pampa

Facts: see 4.3.

#### 4.5. Skin Packing SA

Company Info: Wholesaler of fresh horse meat and sausage products, supplier for Migros

Origin of horses: Canada and the U.S.

Slaughter plant: Bouvry Exports

Importer: Jean-Jacques Jemmely

**Facts: See 2.1.**

#### 4.6. Suter Viandes SA

Company Info: Horse meat Production Company that supplies fresh horse meat and sausages to wholesalers, retailers and restaurants. Customers include *Aldi Suisse* and the *SV Group*.

Origin of Horses: Canada

Slaughter plant: unknown

“We do not import our own horse meat, we obtain it on the Swiss market”

Importer: unknown

**Statement:**

“The meat is from Canadian horses. The *Bundesamt für Veterinärwesen BVET (Food & Veterinary Office Switzerland)* monitors all imports, therefore [it inspects also] slaughter plants and animal husbandry”.

**Facts:**

60% of the horses slaughtered in Canada are of US origin. The *BVET* only monitors sanitary and epidemic risk aspects at the time of import. Due to bilateral contracts with the European Union the same controls apply to Swiss imports of live animals and products of animal origin from third countries than to imports into the EU itself. Switzerland adapted all EU regulations dealing with this matter, especially all regulations dealing with animal welfare.

Inspections of slaughter plants in third countries (= countries that are not a part of the EU) are carried out by the *EU Food and Veterinary Office (FVO)*, not by the *BVET*.

## 4.7 Bell AG

Company Info: The *Bell AG* is the nation's meat industry leader, the company supplies retailers, wholesalers and restaurant chains. Customers include *Prodega / Transgourmet Schweiz AG*.

Origin of horses: USA

Slaughter plant: unknown

Importer: GVFI International AG

### Statement on homepage:

<http://www.bell.ch/ueber-bell/das-unternehmen/vision-mission-leitbild.aspx>

“Our imported meat comes from producers, who are selected worldwide applying the strictest criteria. The suppliers undergo regular internal and external audits and continuously have to document compliance to Bell's imposed specifications”.

“What does trust mean? For our customers it means the security that our products, our services as well as our business relationships are based on quality, reliability, fairness, honesty and consistency. For the consumer it means the certainty that our products are healthy, declared correctly, traceable and produced under good conditions. (Hygiene, Animal Welfare etc.)

### Facts:

The *Bell AG* supplies meat to *Prodega/Transgourmet Schweiz AG* that is labelled incorrectly, stating that the horse meat is from horses born, raised and slaughtered in the US. Since 2007, all horse slaughter plants in the United States are closed and horses are shipped to Canada and Mexico for slaughter. *Prodega / Transgourmet Schweiz AG* is providing inaccurate information on their product labels.

The *Bell AG* claims that even their foreign suppliers undergo regular audits. However, all our requests regarding the origin of the horse meat they distribute, were immediately passed on to the importer, *GVFI International AG*. It is questionable, if the *Bell AG* even knows from which slaughter plants the meat comes from.

## 5. Information received from Importers

### 5.1. GVFI International AG, Basel

Company Info: *GVFI International AG* is the largest horse meat importer of Switzerland. In 2011, *GVFI* imported 2500 tons of horse meat and supplied it to distributors and wholesalers. Customers are *Carna Holding AG*, *Bell AG* and the *Ernst Sutter AG*

Slaughter plants:

Lamar & Indio Pampa (Argentina)

Bouvry Exports & Viandes Richelieu (Canada)

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It is suspected that *GVFI* imports the horse meat from the Belgium Company *Equinox*. In 2011, *Equinox* initiated *SGS (Société Générale de Surveillance)* certification of the 2 plants in Argentina and *GVFI* possesses these certifications.

Statements *GVFI*:

“*GVFI* guarantees the traceability of the horse meat as required by applicable law. The transport of horses from farm to slaughter plant is carried out in compliance with the laws and regulation for the production country. These local requirements are consistent with EU regulations and are enforced by local authorities”.

Statements on homepage:

<http://www.gvfi.ch/en/Qualitaet/Rueckverfolgbarkeit.html>

“*GVFI* selects its worldwide suppliers according to strict criteria, including: Natural breeding of the animals, animal welfare, certified methods for welfare and health of the animals, certification of the production under the globally recognised standard of Global Food Safety Initiative (*GFSI*)

We purchase directly from suppliers and visit them and their suppliers regularly. So we know: where the imported meat comes from, how the animals are kept, what the establishments look like, how the processes from production to the point of shipment run. We guarantee a complete and rapid verification of the supply chain - from farm to consumers”.

**Facts:**

The animal welfare laws & transport regulations in Canada and Argentina are way below European standards and offer insufficient protection at best. Our observations also show that local authorities are not enforcing animal welfare laws appropriately. Our team documented numerous violations in both countries. In Canada, 60% of all horses slaughtered are from the United States. The animals are bought by kill buyers at auctions nationwide and then shipped to large collecting stations. Therefore, it is impossible for *GVFI* to know how the animals were raised and handled, since this information is not available.

See also 2.1. and 4.3.

## 5.2. *Delicarna AG, Pratteln*

Company Info: Since 1988, *Delicarna* imports and distributes meat and seafood products from destinations around the globe.

Slaughter plants:

Empacadora de carnes de Fresnillo (Mexico)

Lamar & Indio Pampa (Argentina)

Unknown (Uruguay)

*Delicarna* imports the majority of their horse meat from the Belgium company *Equinox*. The meat is shipped by plane to Frankfurt, Germany or Paris, France and then transported to Switzerland by truck. Approx. 6 tons of horse meat per month is imported from Uruguay via the Belgium company *Multimeat*.

**Statement** of Albert Saner, Head of Sales & Marketing:

“Approx. 90% of the horses slaughtered in Mexico are of US origin. *Delicarna* does not like to sell meat from Mexican horses, since the meat is of inferior quality. Mexican horses are small, thin work horses. Transport

routes from the US are long, however, the horses are allowed to rest for 2 days at the export pens and have access to water and food. At the border, they are inspected twice - by the Mexican veterinarians as well as the US authorities”.

**Statements** on homepage:

<http://www.delicarna.ch/unternehmen.html>

“Since 20 years, we strive to deliver only the very best for our customers. What does that mean? It is our guarantee and promise that the entire process from the professional to the connoisseur takes place under best conditions possible for the environment and the animals and humans involved. It takes a lot of experience and commitment to deliver the best meat, the best fish and the best taste to you.

It starts with a rigorous selection of our suppliers. We know all of them personally. Most importantly are animal husbandry, feed and strict quality guidelines. However, we also keep a close eye on care and quality during slaughter, processing and transport”.

**Facts:**

At the export pens, horses are inspected only by a Mexican veterinarian. USDA veterinarians only sign the export paperwork, without ever laying eyes on the animals. Conditions at the export pens are poor and not equivalent to EU standards. See also 2.4.

Prior to shipment to slaughter, horses are gathered at auctions throughout the US by kill buyers. It is therefore impossible for *Delicarna* to know anything about how these animals have been raised or fed.

Regarding conditions and transport in Argentina, please see 4.3.

### 5.3. Jean-Jacques Jemmely

Company Info: Jean-Jacques Jemmely is the 2<sup>nd</sup> largest horse meat importer in Switzerland. He is a member of the Swiss Association of Horse Meat Importers and president of the Skin Packing board of directors.

Slaughter Plants:

Empacadora Y Ganadera De Camargo (E-98) (Mexico)

Bouvry Exports (Canada)

Jemmely purchases the horse meat straight from the plants. The meat is delivered to Amsterdam by plane and the transported to Switzerland by truck. According to Jemmely, the meat is inspected upon arrival in Amsterdam and again at the Swiss border.

**Statements** Mr Jemmely (via phone call 8/9/12):

Mexico: “There are approx. 10 collecting stations in Texas, where the slaughter horses are inspected by a US veterinarian. After inspection, the trailer is sealed. At the export pens in Presidio, the seal is broken by a USDA veterinarian and the horses are unloaded. The horses are allowed to rest for 24 to 48 hours and they receive access to food and water. Prior to reloading, the horses are inspected by a Mexican veterinarian. He checks the paperwork, the microchip and the condition of the horse and seals the trailer for the final transport to the plant. At the plant, the plant veterinarian breaks the seal and again inspects the horses. All in all, all horses are inspected 4 times by 4 different veterinarians. In Chihuahua, the horses are kept on pastures in close proximity to the plant for 1-2 weeks. This procedure has a positive influence on the meat quality, the meat does not taste as good when the horses are stressed”.

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**Facts:**

Transport trailers are not sealed at Texas collecting stations. Additionally, there is no USDA veterinarian present when the horses are unloaded in Presidio, not does a USDA border veterinarian inspect the horses prior to reloading at the pens. Most transport companies arrive at the pens in the middle of the night and open the pen gates with an access code previously given to them. All the USDA veterinarian does is sign the export paperwork, he never actually sees the individual horses.

See also 2.4.

Canada: “We purchase our meat directly from *Bouvry Exports*, I personally visit the slaughter plant twice a year. Horses are being stunned by gun shot, which is much better than the captive bolt. With the captive bolt, it is very difficult to aim correctly when the animal is moving. With a gun, the horse is shot from a distance and the animal is much calmer which makes is easier to aim. 99% of all stunning procedures are successful. Bouvry Exports does not slaughter any wild horses, they are protected by law. Most of the horses are former riding horses, however, Bouvry also raises horses for slaughter”.

US horses remain for 1-4 months at the Shelby feedlot before being shipped to the plant. The transport to the plant is short, approx. 2 hours. Our customers have different demands, *Migros* requests that all their horses are kept on Bouvry’s pastures for six months prior to slaughter. The meat [for the individual customer] is kept completely separate at the plant. For example, if 16 horses for Skin Packing are slaughtered in the morning, their meat is immediately processed and packaged.

**Facts:**

The potential reason for keeping the horses for six month prior to slaughter is that most drug residues are no longer traceable after six months. However, a lot of the horses slaughtered in Canada are former race or performance horses, which have been administered substances banned by the EU for all food production animals. The control mechanisms currently in place to prevent such horses from entering the food chain are insufficient. Affidavits filled out by former owners and kill buyers are not reliable.

See also 2.1.

## 5.4. Equinox

Company Info: Equinox is one of Europe’s largest horse meat importers. The horse meat is shipped straight from the slaughter plants and arrives in Europe by plane. The horse meat is cut, processed and packaged in Equinox’s own processing plant.

**Slaughter plants:**

Viande Richelieu (Canada)

Empacadora de Carnes de Fresnillo (Mexico)

Lamar & Indio Pampa (Argentina)

Equinox is the owner or co-owner of Lamar und Indio Pampa. Equinox is the exclusive distributor of the brand LAMAR®.

**Swiss Customers:**

Herbert Ospelt (CA), Delicarna (MX), Delicarna (AR). Most likely also GVFI, since they are in possession of the SGS certification of the Argentinian plants, which Equinox had initiated in 2011.

**Statement SGS:** The SGS certification for the Lamar plant shows compliance with Argentinian and European regulations. The certificate states: “Lamar S.A. has been assessed and certified as meeting the requirements of Protocol for Animal Welfare in Equine Transport (2011) for the following activities: Loading, transport and unloading of Equines for slaughtering.”

**Statements** on homepage:

<http://www.equinox.be/>

- “Equinox collects the meat from the source, in the meat country par excellence: Argentina. The horses run around freely and graze the vast Argentinean pampas. A growth process of many years that takes place in the pure countryside, and that ultimately yields high-quality meat.”
- “Equinox, with the best abattoirs in the horse countries par excellence, watches over the quality of the meat from the source onwards.”
- “Equinox exclusively uses top quality horsemeat.”

**Facts:** See 2.1 (Canada), 2.4. (Mexico) and 4.3. (Argentina)

## 5.5 Chevideco

Company info: Chevideco imports fresh and frozen horsemeat from different continents and delivers to customers all over Europe and beyond.

Slaughter plants:

Empacadora De Carnes Unidad Ganadera (Mexico Crown) , Aguascalientes (E-20) (Mexico)  
The plant is operated by front company Inter Meats S.A., which is owned by Chevideco NV.

Frigorífico Equino Entre Rios S.A. in Gualeguay (label CORONA) (Argentina)

**Statements** on homepage:

<http://www.chevideco.be/en/respect-voor-dieren/>

“Chevideco has clear engagements concerning a dignified treatment of live animals, both during transport and during their stay in the slaughterhouse. At the moment of purchase, Chevideco pays utmost heed to a qualitative selection of the animals. Both during and after the slaughtering, the veterinary services guarantee the inspection of the meat intended for human consumption. The entire process takes place under the most rigorous hygienic and animal-friendly conditions. This also implies that all animals are supplied in perfect condition and that zero-stress situations are pursued. Chevideco sees to it that, both from the point of view of economic interest as from the point of view of well-being of the animals, the imposed European regulations are strictly observed. The red logo guarantees a quality product.”

**Facts:**

See 2.4. (Mexico) and 4.3. (Argentina)

## 5.6 Multimeat

Company Info: Multimeat NV is one of the larger horse meat importers to Europe. Multimeat NV also owns the Beltex Corporation in Texas. The Nauwelaers Family from Belgium owns the Beltex Corporation and Eric Nauwelaers serves as President and CEO. Beltex, d/b/a Frontier Meats, processes horse, bison, ostrich and wild



boar meat. Beltex exports products to France, Belgium, Italy and Japan. Beltex also owns the slaughter plant in Fresnillo.

Slaughter plants:

Empacadora De Carnes De Fresnillo (Mexico)

**Statement** on Frontier Meats homepage:

<http://www.frontiermeats.com/why-frontier/our-guarantee>

“We stand proud in providing the finest gourmet meats in the world... directly to your door. We follow a stringent quality control methodology throughout the humane handling of each animal. All of our meat is prepared using the highest set of industry standards making sure each step is handled with hands-on care.”

**Facts:**

See 2.3.