

Norm	Aspect	Criterion	Interpretation	Method of measurement	Sanction
No rights may be derived from these criteria. Subject to inaccuracies and amendments.					
Exclusion criteria					
UIT01	Other activities	No other activities are carried out at the company that do not conform with the policy of the Dutch Society for the Protection of Animals (De Dierenbescherming).	Activities that do not conform to the Animal Protection Policy include, but are not limited to: - Keeping fur animals for production purposes - Keeping laying hens in furnished cages (permitted in the Netherlands until 01/01/2021) and colony housing (successor to the furnished cage and from 2021 the only permitted form of 'battery cage' in the Netherlands). The identification code stamped on the egg starts with a 3 - Keeping wild animals for production purposes - Keeping geese or ducks for the production of goose or duck liver - Rearing endangered species, such as eel - Keeping double-muscled breeds of meat cattle with a high incidence of caesarean sections, such as Belgian Blues and Improved Red Pied - Other activities that conflict with the policy of the Dutch Society for the Protection of Animals.	Verify whether the company engages in any other activities that do not conform with the policy of the Dutch Society for the Protection of Animals.	Exclusion
UIT04	Failure to stun before slaughter	Slaughter without prior stunning is not permitted at the abattoir. All animals (whether Better Life (Beter Leven) or non Better Life) slaughtered on site are stunned (anaesthetised) prior to slaughter.	This applies to the entire abattoir location and to all animals (BLL and non-BLL-eligible) slaughtered at the site in question.	Verify whether all animals (BLL and non-BLL) at the slaughter site are being stunned.	Exclusion
General					
SP001a	Reporting requirements	The BLL participant is required to report without delay any changes that affect or may affect participation in BLL or the BLL certificate in writing to the Certification Body and the Better Life label Foundation (Stichting Beter Leven keurmerk)	Changes include, but are not limited to: a. Cessation (temporary or otherwise) of the business regardless of the reason b. Transfer of the business to a new legal entity/owner c. Change of Chamber of Commerce number and/or Chamber of Commerce branch number d. Loss of an accreditation or a certificate, meaning the applicable BLL criteria can no longer be met e.	Verify whether any changes in the previous year that affect participation in the BLL were reported to the CB and the Better Life label Foundation	AR
SP001b	EC accreditation number	The abattoir is recognised by the competent authority of the EU Member State concerned as part of the European Hygiene Regulations.	The abattoir has an EC approval number. The competent authority in the Netherlands is the NVWA. A list of NVWA-approved abattoirs can be found at www.nvwa.nl .	Verify whether the abattoir has an EC approval number. Make a note of the approval number.	Suspension
SP001c	Better Life label Foundation contract	The abattoir has a contract with the Better Life label Foundation for the use of the collective 'Better Life' logo		Verify whether there is a contract (or application form) and whether it has been signed by both parties (the BLL abattoir and Better Life label Foundation).	Suspension
SP001d	Better Life label Foundation approval	The abattoir is approved by the Better Life label Foundation for the relevant scope (animal species and number of stars).	A letter of approval has been received from the Better Life label Foundation for the scope (animal species and number of stars) of: 1. The Better Life animals received 2. The Better Life products shipped out	Verify whether there is a letter of approval for the relevant scope (animal species and number of stars) of the Better Life animals received and Better Life products shipped out.	Suspension
SP001e	Cooperation	The abattoir is required to allow BLL inspectors who conduct audits on behalf of the Certification Body or on behalf of the Better Life label Foundation to inspect the company and cooperate fully.	If the inspectors are denied access to the company or no cooperation is given, the company will be excluded from participation, unless it can invoke force majeure.		Exclusion

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SP001f	IKB Kip or GFSI-approved certificate	The company holds a valid IKB Kip abattoir certificate or a GFSI-approved certificate (e.g. BRC, IFS or FSSC22000).	Each year, the company is inspected and certified under the IKB Kip criteria for abattoirs or the criteria associated with the standard approved by the GFSI.	Verify this against a recent assessment letter/valid IKB Kip abattoir or GFSI-approved certificate (e.g. BRC, IFS or FSSC22000). Make a note of the date until which the certificate is valid.	Suspension
SP001g	Article 12 Trading standards	The company complies with, and has been audited in accordance with, Article 12 of Regulation (EC) No. 543/2008 regarding the trading standards for poultry meat.	An audit report is available from a local competent authority, which verifies compliance with the European regulation at least four times a year. In the Netherlands, this is the NCAE.	Verify whether the competent authority has audited the company four times a year against Article 12 of the trading standards.	AR
Quality manual					
SP002	Quality manual	Critical procedures are laid down in the quality manual.	<p>As a minimum, the critical procedures describe:</p> <ol style="list-style-type: none"> 1. Method of registering and deregistering suppliers and buyers with the Better Life label Foundation 2. Method of approving products and communication expressions 3. Method of incoming inspection and registration 4. Method of dealing with animals that do not recognisably comply with the Better Life label schem at the inspection of incoming goods, including the corresponding number of stars 5. Method of separation 6. Method of dealing with seriously ill or injured animals 7. Method of unloading 8. Method of stunning and killing animals 9. The procedure for failures in stunning and bleeding 10. An emergency plan to be followed when the slaughter line or stunning process is stopped (for any reason) (e.g. in the event of an abnormality/malfunction in the stunning/killing system) 11. Method and frequency of cross-check/mass balance calculations 12. Method of downgrading Better Life products <p>As a minimum, a description of the following is provided:</p> <ol style="list-style-type: none"> a. What needs to be done b. How and how often this is done c. Who is responsible d. Who carries it out 	Verify whether the quality manual contains descriptions of the critical processes.	AR
SP002a	Assessment of procedures	Each quarter, in the presence of the Animal Welfare Officer among others, the operational activities and any problems/nonconformities from the previous quarter are reviewed and procedures modified where necessary.	<p>The assessment includes the following activities as a minimum (based on a representative random sample and recorded camera footage):</p> <ol style="list-style-type: none"> a. Unloading of animals b. Stunning, including arrival at the stunning chamber c. Hanging of animals after stunning d. Bleeding of animals <p>Recorded camera footage is used for this purpose.</p>	Verify whether the specified activities and nonconformities/problems are assessed on a quarterly basis and, where necessary, procedures and working methods are modified.	AR
Separation system for of Better Life animals and meat					
SP003a	Separation of BLL/non-BLL meat	Throughout the entire production process, the abattoir ensures strict separation between BLL meat and non-BLL meat.		Verify the production process	Suspension
SP003b	Separation system	The abattoir has a separation system that ensures a visible, strict separation of animals/meat with different Better Life scopes (animals/meat with 1, 2 or 3 stars) and non-Better Life-eligible animals/meat throughout the production process (from the entry audit, waiting time in the reception area, slaughter process, storage and cutting through to shipping).	The separation system for Better Life animals/meat is laid down in the quality manual. This quality manual must cover the entire procedure of separation and identification of different Better Life scopes (1, 2 or 3-star chicken) and non-BLL-eligible animals from arrival to cutting and shipping, checking	Verify whether a separation system is present and whether there is strict separation during the entire production process, using the separation system laid down in the quality manual.	RI

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SP004	Visible separation of BLL non-BLL poultry/meat	Throughout the production process, the abattoir ensures visible, strict separation between BLL poultry/meat of different Better Life scopes (1, 2 or 3-star chicken meat) and non-BLL poultry/meat.	Throughout the production process (from entry audit, waiting time in the arrival hall, slaughtering process, storage, cutting and shipping), work is carried out in accordance with the separation system laid down in the quality manual. Separation can be demonstrated by means of coloured labels, stickers, stamps, coloured crates, coloured crate bags, and so on.	Verify the production process and whether strict separation is being taking place. Make a note of the way the abattoir identifies and keeps Better Life chickens/meat separate from non-BLL chickens/meat. Make a note of the identification procedure at the slaughter line, and during cutting and storage.	Suspension
SP005	Downgrading of animals/meat	There is a set procedure in place for downgrading animals/meat.	The procedure must include the time and method (identification) of downgrading.	Verify whether a procedure is available. N/A no meat is downgraded.	AR
SP006	Recording of downgraded meat	The number of kilograms of downgraded meat is recorded.	It must be possible to trace the point in the production process at which downgrading took place. BLL products that are downgraded to a lower number of stars must be recorded as sales under the original number of stars, and as purchases under the lower, new number of stars.	Verify whether the downgrading of products is being recorded. N/A no meat is downgraded.	RI
Cross-checking					
SP007	Number of animals supplied compared with the number of animals slaughtered	The quantity of BLL poultry supplied is greater than or equal to the quantity of slaughtered BLL chickens/carcases/carcass parts leaving the plant.	Perform a cross-check to verify the supply.	Verify that on at least three days in the previous year, the number of Better Life animals/meat supplied is greater than or equal to the number of animals slaughtered. Make a note of the findings.	Suspension
SP008	Number of kg supplied compared with the number of kg slaughtered.	The number of Better Life animals supplied is greater than the number of kilograms of Better Life carcasses/carcass parts slaughtered.	Perform a cross-check to verify the supply.	Verify that on at least three days in the previous year, the amount of Better Life chickens/chicken meat supplied in kilograms is greater than or equal to the amount of Better Life carcasses/meat in kilograms. Make a note of the findings.	Suspension

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SP009	Cross-checking procedure	The abattoir has a procedure for cross-checking the quantity of BLL-eligible meat it has slaughtered/boned against the quantity of BLL-eligible meat it has supplied.	<p>A specified cross-check/mass balance is performed based on pieces (carcase, half-carcase or wholesale part) or kilograms. The cross-check/mass balance is performed separately for each scope (animal species and number of stars).</p> <p>For all variants of the product (purchase and sale item numbers), the meat proportion (including cutting losses, moisture loss, waste, loss due to cooking and/or degradation, and so on) is included in the cross-check/mass balance. Any non-Better Life ingredients that are added (e.g. marinade, batter, breadcrumbs, herbs, water, and so on) are not included in the cross-check/mass balance.</p> <p>BLL products that are downgraded to a lower number of stars must be included in the mass balance (booked as sales under the original number of stars, and as purchases under the lower, new number of stars).</p> <p>For example, the cross-check/mass balance is calculated as follows: $(Y - X) / X * 100\%$ $X = \text{initial BLL stock} + \text{purchased BLL} + \text{BLL product downgraded to this number of stars}$ $Y = \text{final BLL stock} + \text{sales of BLL} + \text{BLL product downgraded to fewer or no stars} + \text{any residual flows/lost BLL}$.</p> <p>The outcome of the cross-check/mass balance should be zero or negative</p> <p>Frequency of the cross-check/mass balance: If production occurs more than once a month: conduct a cross-check/mass balance of the entire previous month once a month. If production occurs once a month or less: conduct a cross-check/mass balance of the entire previous quarter at least once a quarter.</p>	Examine what is happening in practice against the procedure and record the findings.	AR
SP010	Explanation of differences identified during cross-checking	The cross-check/mass balance must be reconciled and any discrepancies substantiated in writing. A reasonable waste percentage is taken into account during cross-checking.	Any differences identified during cross-checking must be explained. For example, as a result of production disruptions, products being unfit for consumption, and so on.	Verify the waste percentage and whether it has been defined, recorded and substantiated. Make a note of the waste percentage and any anomalies.	AR
Personnel					
SP011	Animal Welfare Officer	A minimum of one Animal Welfare Officer holding a valid certificate is present on the work floor with the live animals at the abattoir at all times during the slaughter process.	<p>The slaughter process runs from unloading to killing the animals</p> <p>The certificate must have been obtained before slaughtering for BLL commences.</p> <p>Only certificates issued by training institutes and which are recognised by the competent authority of the relevant European Member State under European Regulation 1099/2009 on the protection of animals during slaughter are permitted.</p> <p>In the Netherlands, the competent authority is the SVO (www.svo.nl).</p> <p>For example, Bristol University's 'Poultry Welfare Officer' certificate is recognised (Bristol University can also run the course in the Netherlands).</p>	Verify that an Animal Welfare Officer holding a valid certificate is present on the work floor with the live animals at the abattoir during the slaughter process. Make a note of the Animal Welfare Officer's name, the training course they took and the date it was completed.	Suspension
SP012	Animal Welfare Officer powers	Animal Welfare Officers are responsible for safeguarding animal welfare and are authorised to intervene. If animal welfare is compromised or is at risk of being compromised, the Animal Welfare Officer intervenes.		Verify whether an Animal Welfare Officer is supervising the welfare of the animals and intervenes in the event of a welfare threat or risk thereof.	Suspension

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SP013	Animal welfare training	Staff handling live animals hold a certificate of competence relating to animal welfare for abattoir staff.	<p>The certificate is issued on completion of a training course approved by the competent authority under EU Regulation 1099/2009.</p> <p>In the Netherlands, a certificate in butchery from the SVO is approved by the NVWA under EU Regulation 1099/2009.</p> <p>In all cases, personnel working with live animals are responsible for:</p> <ul style="list-style-type: none"> a) Transporting animals prior to stunning (b) Stunning animals (c) Assessing the effectiveness of stunning (d) Bleeding live animals, (e) Slaughtering 	Verify staff training.	RI
SP014	Training records	Records of trained personnel are kept, including the training courses they have completed.	The training records are arranged to cover, as a minimum, all personnel who handle live animals.	Make a note of the training course followed by each employee involved in this area of work.	AR
SP015	Refresher course	Personnel working with live animals attend a refresher course in animal welfare approved by the Dutch Society for the Protection of Animals at least once every three years.	<p>The refresher course covers the following subjects as a minimum:</p> <ul style="list-style-type: none"> a) Animal behaviour, physiology and welfare. The course teaches staff to interpret signals in animal behaviour or appearance to identify specific positive or negative causes of such behaviour or appearance. b) Practical examples of staff actions and their effect on animals (in the abattoir and/or using video and photographic material, e.g. examining the carcass of a stressed chicken). c) Introduction to other parts of the supply chain, such as the farm the animals originate from and how they are transported. Preferably by means of a visit to the company/farm. <p>A refresher course is delivered by an external expert in poultry welfare and health, and in stunning and killing chickens.</p> <p>See the Better Life label website for a list of approved courses.</p>	Verify whether staff working with live animals have attended a refresher course in animal welfare recognised by the Dutch Society for the Protection of Animals at least once every three years. Make a note of any nonconformities.	RI
SP016	Work instructions	The participant has a work instruction in place for employees who perform actions, whether directly or indirectly, on live animals. This work instruction describes the correct way of handling animals to ensure they do not suffer pain, stress or injury.	<p>The work instruction contains information about the following, as a minimum:</p> <ul style="list-style-type: none"> - Moving crates - Tilting/rotating crates (if applicable) 	Verify whether a work instruction is available and includes information on unloading (if applicable), killing and stunning, as well as the welfare-related characteristics of poultry.	AR
SP017	Staff	Training and informing personnel ensures that they are aware of the correct way of working with Better Life animals and/or products.	Personnel involved throughout the entire production process (such as purchasing and supplying animals, sales and marketing of Better Life products) are familiar with the criteria for the Better Life label as well as the procedures and work instructions laid down in the quality manual for producing Better Life products.	Interview personnel to verify whether they are fully acquainted with the criteria for the Better Life label as well as the procedures and work instructions laid down in the quality manual for producing Better Life products.	AR

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SP017a	Working with animals	All animals must be handled and treated calmly, quietly, confidently and with respect, to avoid unnecessary agitation and stress. It is prohibited to: (a) strike or kick the animals; (b) exert unnecessary pressure on a particularly sensitive area of the body. (c) to lift or pull the animals by their head, ears, feet or tail, (d) to use prods or other pointed objects; (e) to twist, crush or break the tails of animals or to squeeze the animal's eyes. (f) to cause any other avoidable form of pain, stress or suffering.		Verify, based on interviews and visual observation, whether the personnel work according to this criterion.	Suspension
Camera surveillance					
SP018	Camera surveillance (CCTV)	Within two years of this requirement coming into force, camera surveillance (CCTV) must be installed and used to monitor the animals during the following processes: a. Unloading in the reception area b. Stunning, including arrival at the stunning chamber c. Hanging after stunning d. Bleeding	This footage can also be used by the abattoir itself, for example to evaluate their processes and train staff, or for security purposes. Comes into force on 01/09/2021	Verify and record whether camera surveillance is set up to monitor the specified processes.	Warning Two years after this requirement comes into force: Suspension.
SP019	Video Content Analysis	Video Content Analysis (VCA) is used for the images recorded in the places specified in SP018.	Based on images, a VCA software system can identify and register abnormal patterns in human and animal behaviour (e.g. more or less activity). The software generates an alert list of the camera images with abnormal patterns. The Animal Welfare Officer uses this list to assess the processes. This criterion will come into force after a transitional period that is still to be determined, at the moment that a VCA system for poultry abattoirs has been developed and when the Society for the Protection of Animals has established the necessary conditions in this criterion by means of a supplementary decision.	Verify whether VCA is used.	RECOMMENDATION After criterion takes effect: Suspension
SP020	Position of cameras	The cameras are positioned in such a way that there is always an unobstructed view of the processes being monitored (see SP018).	Comes into force on 01/09/2021	Verify whether the cameras are positioned in such a way that there is always an unobstructed view of the relevant processes.	Warning, two years after this requirement comes into force: Suspension.
SP021	Monitors	It must be possible to clearly see the images from all cameras at all times using one or more monitors.	Comes into force on 01/09/2021 The monitor(s) may be situated in the abattoir office.	Verify whether the images from all cameras are clearly visible on at least one monitor at all times.	Warning, two years after this requirement comes into force: Suspension.
SP022	Recording footage	All camera footage of animals that undergo the specified processes (see SP018) are recorded.	Comes into force on 01/09/2021	Verify whether all camera footage of animals that undergo the specified processes are being recorded.	Warning, two years after this requirement comes into force: Suspension.

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SP023	Recorded footage	The abattoir is obliged to: a. Keep recorded camera footage for at least four weeks b. Make the footage available for inspection by BLL inspectors who conduct audits on behalf of the Certification Body or on behalf of the Better Life label Foundation.	Comes into force on 01/09/2021	Verify whether the abattoir is: a. Keeping recorded camera footage for at least four weeks b. Making the footage available Verify a random sample of camera footage from the previous four weeks to ensure it complies with the BLL criteria.	Warning, two years after this requirement comes into force: Suspension.
Approved suppliers:					
SP024	Registration of suppliers	The abattoir has registered its suppliers of BLL-eligible animals with the Better Life label Foundation.	The supplier is the business location where the BLL animal was last physically present before arriving at the abattoir.	Verify whether the animals supplied come from a supplier registered with the BLLF. For at least three days of the previous year, make a note of the business locations from which the animals were supplied.	AR
SP025	BLL-certified companies	For each delivery, the abattoir verifies whether the animals and/or carcasses classed as BLL do indeed originate from BLL-certified farms.	The BLL register is used to verify certifications: https://beterleven.dierenbescherming.nl/zakelijk/deelnemers/blk-register .	Investigate whether and in what way the abattoir verifies the certifications. Examine the procedure and practice.	Suspension
SP026a	BLL eligibility	The BLL eligibility of the animals delivered is indicated by the presence of the Better Life label (including the species and number of stars), such as "BLL Chicken 1 star", on the delivery documentation accompanying the animals for slaughter.	Simply 'BLL' or 'Better Life' is not sufficient. The documentation also indicates whether there are animals among those delivered that do not (or no longer) meet the Better Life label criteria. If this is the case, the number of animals and their means of identification is stated.	Verify whether deliveries are accompanied by a statement of Better Life eligibility. Verify the documentation pertaining to three deliveries from the previous year.	AR
SP026b	Entry audit	The abattoir verifies before or during receipt of the chickens whether, at the time of the delivery, the poultry farm supplying them is certified for the corresponding Better Life scope (animal species and number of stars).	The animals' BLL eligibility is indicated by the presence of the Better Life label (including the species and number of stars), such as BLL chicken 1, 2, 3 stars or BIO (BLL 3 stars), in the Food Chain Information or other delivery documentation accompanying the animals for slaughter. Simply 'BLL' or 'Better Life' is not sufficient. The abattoir also verifies whether the company supplying the animals is certified for the relevant Better Life scope (animal species and number of stars), based on the register hosted on the Better Life label website. The procedure for entry audits is laid down in the quality manual. Reception control pertains to the inspections the abattoir performs during supply planning.	Examine whether and in what way the abattoir authenticates supplier certifications Examine the procedure and practice.	RI
SP026c	Transport time	BLL animals may not be transported for longer than four hours or more than 250 km to reach the abattoir. This is verified by the abattoir.	Transport time starts when the last crate has been filled and finishes when the animals arrive at the abattoir. The transport time is shown on the transport administration documents. These documents must be kept for at least a year.	Use the Routenet website to calculate the distance a lorry travels between the poultry farm and the abattoir. Inspect a random sample of the transport documentation.	RI

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SP026d	Driver's certificate of professional competence	Drivers transporting live poultry hold a certificate of professional competence as referred to in the European Transport Regulation.	The relevant EU Regulation is No. 1/2005 of 22 December 2004. The certificate in question is referred to in Article 17(2).	Inspect a random sample of five drivers (present at the abattoir) who transport live poultry to verify that they hold the relevant certificate of competence. If there are fewer than five drivers at the abattoir, check all of those present.	AR
SP026e	BLL eligibility cannot be established	If the BLL eligibility of animals supplied cannot be established, these animals are downgraded to non-BLL.	The procedure for downgrading such animals is laid down in the quality manual.	Interview staff to investigate whether the abattoir downgrades animals that are not recognisable as BLL-eligible to non-BLL. Verify that the procedure is laid down in the quality manual.	RI
General					
SP027	Equipment and maintenance	The equipment (including materials used) in all areas where there are live animals (reception area and stunning chamber) is designed and maintained in such a way as to avoid unnecessary stress and/or injury to/wounding of any animals present.	For example, there are no sharp protrusions on which the animals could injure themselves.	Verify that the equipment, materials and maintenance facilities (reception area and stunning chamber) are set up to prevent unnecessary stress or injury/wounding.	RI
SP028	Bright colours	In the abattoir, live animals may not be exposed to bright lights or bright colours. Muted colours such as grey, green and blue are used.		Make a note of any nonconformities.	RI
SP029	Time between unloading and slaughter	All poultry are slaughtered as soon as possible after unloading, up to a maximum of four hours.	Animals must always be slaughtered on the day of arrival; they may not remain until the next day of slaughter.	Examine five deliveries to verify that the time between loading and the moment the last animal in the flock is slaughtered does not exceed four hours.	AR
SP030	Sound material	No material with which the poultry may come into contact from transport through to bleeding may cause any pain, stress or injury to the animals.	For example, any broken crates or container systems are destroyed or repaired immediately after the animals are unloaded. The poultry's body parts (wings, legs, heads) may not protrude in such a way that they can be damaged.	Investigate what happens to broken crates or container systems. Verify that no material that might cause injury to the animals is used.	RI
Reception area					
SP031	Weather impact	Animals in the reception area are sheltered from the weather.	The reception area is shielded from wind, draughts, precipitation, direct sunlight and other weather conditions.	Make a note of any nonconformities.	RI
SP032	Monitoring injuries, heat and cold stress	All transport containers arriving at the abattoir are inspected to identify poultry that are injured, heat stressed or cold stressed.	A sign of heat stress is panting. A sign of cold stress is huddling closely together. Injuries include broken wings, broken legs or wounds.	Investigate whether injuries, heat and cold stress are being monitored.	RI
SP032a	Measures in the event of injury, heat stress or cold stress	Where poultry suffering from injury, heat stress or cold stress are identified, appropriate measures are taken.	A work instruction is available describing the actions to be taken if the animals are injured or showing signs of heat or cold stress. The work instructions specify as a minimum what to look out for to identify injuries, heat or cold stress and what measures are to be taken and when. Examples of measures in the event of heat or cold stress are ventilation, misting, heating and providing drinking water or priority slaughtering. In the event of injury, the animals are slaughtered as a matter of priority.	Investigate whether work instructions for injury, heat or cold stress are available.	RI

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SP033	Temperature	The reception area has a working climate control system which protects the animals from extreme temperatures and temperature fluctuations.		Verify that there is a working climate control system in the reception area.	AR
SP034	Relative humidity and temperature	While in the abattoir reception area, the animals are sheltered from climatic conditions that may cause heat or cold stress through the regulation of the relative humidity and temperature.	Relative humidity and temperature must be measured so that the data can be used as a basis on which to take steps to prevent or remedy cold or heat stress. Information about combinations of humidity and temperature causing heat stress in poultry can be found in the report 'Op de Bres Tegen Hittestress' (Into the Breach Against Heat Stress) which is available on the Better Life label website.	Verify that the relative humidity and temperature in the supply department are being measured.	RI
SP035	Abnormal mortality	Mortality during transport does not exceed 0.25%.	If on a single day the mortality rate during transport is higher than 0.25% for one load of chickens, an investigation is started to identify the cause, and preventive measures are taken to resolve the problem. In the event of a weak flock, this finding is communicated to the poultry farmer.	Verify that in the event of a mortality rate above 0.25%, an investigation is launched to identify its cause.	AR
SP036	Poultry running loose	There may be no poultry running loose at the abattoir.	If loose poultry are found, they must be taken immediately to the stunning chamber or, if injured, they must be killed humanely. If poultry are found to be running loose: - The case is recorded - The cause is identified and rectified immediately - The solution is recorded.	Investigate whether poultry running loose are taken to the stunning chamber or killed humanely if they are injured. Verify that poultry running loose are recorded.	RI
Stunning chamber					
SP037	Drop height	The drop height from the transport crate to the conveyor belt may not exceed 30 centimetres.	When unloading from the transport crates, the animals must not have far to fall down.	Measure and record the drop height.	RI
SP038	Ban on live unloading from transport crates	In new or renovated buildings, and universally from 1/01/2028, poultry must be stunned in their transport crates.	This means that tipping transport crates containing animals that have not been stunned is prohibited in new or renovated buildings and universally from 1/01/2028.	In new and or renovated buildings, verify that the poultry are stunned while in their crates.	Exclusion
SP039	Stunning	The chickens are properly stunned prior to bleeding.	Animals are only bled after they have been stunned. A state of unconsciousness and insensibility is maintained until the animal is dead.	Record whether all animals have been stunned prior to bleeding and which method of stunning is used.	Suspension
SP040	Stunning equipment	Stunning equipment (including spare stunning equipment) is examined for defects at least once a day.		Verify that stunning equipment (including spare stunning equipment) is examined on a daily basis.	RI
SP041	Stunning equipment examination	The daily stunning equipment is examined and any defects found (including on spare stunning equipment) are recorded.	The daily examination of the stunning equipment (including spare stunning equipment) and any defects found are recorded.	Examine the records to verify that the stunning equipment (including spare stunning equipment) is examined on a daily basis. Make a note of any discrepancies between this year and the previous year.	AR
SP042	Spare stunning equipment	Spare operational stunning equipment is available at the slaughter site.	Spare stunning equipment may be a water bath, but only if the water bath is not the standard method used in the slaughter line.	Verify that spare stunning equipment is available. Make a note of the type of spare stunning equipment.	Suspension

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SP043	CAS method	The animals are stunned and killed using the multi-phase CAS (Controlled Atmosphere Stunning) method.		Verify that the animals are stunned and killed by multi-phase CAS.	Suspension
SP044	Gas concentrations	Gas concentrations in the first phase of gas stunning do not cause the poultry excessive irritation, but are enough to cause the animals to lose consciousness. Gas concentrations in the next stage(s) of stunning are applied in accordance with the manufacturer's manual.	Before the animals lose consciousness, gas concentrations are on average up to 30% and never exceed a concentration of 33%.	Examine the gas concentration monitoring data. Make a note of any nonconformities.	RI
SP045	Monitoring gas concentrations	Gas concentrations are continuously monitored at animal level.	Gas concentrations are displayed continuously and recorded regularly.	Verify that the gas concentration is being monitored at animal level.	RI
SP046	Gas concentration sensors	The gas concentration sensors trigger an audible and visible alarm signal in the event of irregularities.	An alarm signal is triggered if the concentration of carbon dioxide becomes too high.	Verify that the sensors trigger alarm signals at the right time.	RI
SP047	Calibrating gas concentration sensors	The gas concentration sensors are calibrated on a regular basis.	The calibration schedule complies with the manufacturer's recommendations.	Verify that the sensors are calibrated regularly.	AR
Effectiveness of stunning					
SP048	Loss of consciousness	The loss of consciousness occurs in a calm manner.	The animals may not show extreme signs of distress or agitation such as vigorous wing flapping or other flight behaviour. During stunning in phase 1, animals may gasp for breath, shake their heads and take deep breaths. However, this should not be exhibited very often in succession or result in very violent reactions. The body and head of the animals going limp is a sign of loss of consciousness.	Observe the animals in the stunning chamber. Make a note of any nonconformities.	RI
SP049	View of the stunning chamber interior	It must be possible to observe the animals inside the stunning chamber by means of windows or camera footage, for example.	If windows are used, they are placed along the entire length of the chamber in such a way that the different phases of stunning can be properly observed. These windows must be clean at all times so that the animals can be properly observed. If camera footage is used, it must be possible to view it in real time or immediately after the footage has been recorded.	Verify that the animals can be observed in the stunning chamber.	RI
SP050	Observing behaviour in the stunning chamber	The behaviour of the poultry is observed at set points during the stunning process to establish whether the onset of unconsciousness occurs in a calm manner.	The set points are: - When the first animals of the day enter the chamber - At least once an hour - Immediately after any interruption to the slaughter process - Immediately after any change in the stunning process that may affect the welfare of poultry during stunning	Verify that the behaviour of animals in the stunning chamber is being observed.	RI
SP051	Extreme signs of distress or agitation	Where there are extreme signs of distress or agitation, the cause is remedied immediately.	The identified cause is remedied before any further animals may be stunned. All causes and actions taken to remedy the issues are recorded.	Examine whether the cause is investigated, remedied and recorded if there are extreme signs of distress or agitation.	RI

Norm	Aspect	Criterion	Interpretation	Method of measurement	Sanction
SP052	Exiting the stunning chamber	Controls are in place to verify that all animals are unconscious and insensible (brain dead) upon exiting the stunning chamber.	Signs of unconsciousness and insensibility (being brain dead) are: - A completely limp body - No signs of breathing - No nictitating membrane reflex - Pupils not reacting to light Checking for unconsciousness and insensibility may take place up to the moment the animals are hung in the shackles.	Investigate whether controls are actively in place to verify that all animals are brain dead.	RI
SP053	Failed attempts to stun	Failed attempts to stun must be remedied immediately by proper stunning of the animals in question.	Animals are not put through the stunning chamber for a second time. An appropriate stunning method would be electrical head stunning.	Interview personnel to ascertain whether they are aware of what corrective actions they should take in the event of a failed attempt to stun the animals. Examine whether the number of failed attempts to stun and the corrective actions taken are being recorded. Make a note of the number of failed attempts to stun and actions taken over the past year.	RI
SP054	Injury record and failed stunning	The number of animals exiting the stunning chamber while still conscious and/or injured is recorded.		Verify that the number of animals leaving the stunning chamber while still conscious and/or injured is being recorded.	AR
SP055	Causes of injury	Causes of injuries to the animals are investigated and remedial action taken; both are recorded.		Verify that causes of injuries are investigated and that remedial actions are taken.	AR
Bleeding					
SP056	Bleeding	All animals are bled immediately after stunning, and the bleeding is sufficiently extensive and rapid to ensure the animal is dead afterwards.		Examine whether the bleeding meets these requirements.	RI
SP057	Interval between bleeding and further processing	Further dressing or scalding only takes place after it has been established that the animal no longer shows any signs of life.	After its neck has been cut, the animal is left untouched for a minimum of 30 seconds until at least all brainstem reflexes have ceased.	Verify that the interval between bleeding and further processing does not exceed 30 seconds.	RI
SP058	Neck cutting	The cut to the neck is checked and the head is removed by hand if necessary.	For this purpose, there is always at least one person with a knife at the automatic neck cutter or after the manual neck cutter.	Verify that neck cutting is being monitored by observing the process.	RI
SP059	Malfunctioning automatic neck cutter	If the automatic neck cutter is not operating correctly, any animals exposed to an inadequate neck cut must be slaughtered using another method and the poultry hanging process must be stopped until the problem is resolved. Animals that are hanging in the line and have already been stunned must be cut manually.	This is described in the quality manual.	Verify that the correct action is taken if necks are not being properly cut.	RI
Slaughter data feedback					
SP060	Health records	The percentage of animals in each flock with the following defects must be recorded: - Footpad dermatitis - Hock burn - Breast blisters - Back scratches - Underweight chicks - Injuries (e.g. bruising) to legs, wings and breast from improper catching - Mortality on arrival	To assess footpad lesions, the method described in Appendix 3 and Appendix 4 of the Animal Keepers Scheme is applied. For other data, the methods described in IKB Kip's 'Appendix 8, Assessment system for broilers' are applied.	Verify that all conditions are being recorded.	AR

Norm	Aspect	Criterion	Interpretation	Method of measurement	Sanction
SP061	Health record feedback to the poultry farmer	The abattoir forwards the slaughter results for the poultry supplied (including any irregularities) in a uniform manner to the poultry farmer.	If a broker was involved in the transaction, the report is sent either to the broker or to the poultry farmer. A copy of the assessment and the report is available at the abattoir. Feedback to the supplier can be provided in writing or electronically.	Verify copies of reports sent with the past year's slaughter results.	AR
Buyers of Better Life products					
SP062	Buyer registration	The abattoir registers buyers of BLL products (according to the certificate scope, species and number of stars) with the Better Life label Foundation.	The buyer is the business location to which the abattoir physically sends the BLL product.	Investigate whether BLL products are transported to a buyer registered with the BLLF. Record the name and address details of the purchasers included in a random sample from at least three days in the previous year.	AR
SP063	Verification of certified buyers	Upon delivery, the abattoir regularly verifies whether the BLL products are being delivered to customers who have been certified for the relevant scope (animal species and number of stars) or are approved by the Better Life label Foundation.	Certifications can be verified either via the register hosted on the Better Life website: https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank or via copies of the letters of approval held by the abattoir's administration department, which are no longer than three months old. Buyers may choose not to participate in the Better Life label scheme. In such cases, the abattoir is either: 1. Required to downgrade the product to non-BLL and make no reference on the delivery note to the fact that the product complies with the Better Life label 2. Able to submit a statement (email or letter) from the buyer indicating that it will not include the Better Life label in any of its communications The abattoir also notifies the Better Life label Foundation of this in writing.	Verify that all buyers are BLL certified or approved. Investigate whether the abattoir verifies certifications/approvals. Make a note of any nonconformities. N/A declaration present.	AR
Supplied Better Life products					
SP064	BLL designation	The Better Life products being supplied are labelled with the corresponding Better Life scope (animal species and number of stars) and the correct number of stars (or lower) in either text or logo form for trade packaging or in logo form for consumer packaging.	Organic products with a 3-star Better Life label can be labelled as organic or BIO instead of 3 stars. This designation is indicated correctly on the packaging of the Better Life product as well as on the delivery note (at line level) and invoice.	Verify that for at least three days in the previous year, the designation on the Better Life product is also stated on the accompanying documents.	AR
SP065	Approved BLL products	Only Better Life products approved by the Better Life label Foundation are supplied. For composite products, a product specification must be submitted to the Better Life label Foundation for approval.	Participants who have received the appropriate permission from the Better Life label Foundation may manufacture registered Better Life products directly and are not required to wait for an assessment by the Better Life label Foundation.	Verify that the Better Life label Foundation has given its approval for the supplied Better Life products. Make a note of any nonconformities.	Suspension
SP066	Delivery note	Deliveries of Better Life products are accompanied by delivery notes.	The delivery note contains the following information as a minimum: - Name and address of the supplier - Name of the buyer - Quantity and amount in kilograms per delivered item - Delivery date - Whether the product (at line level) complies with the Better Life scope (animal species and number of stars).	Verify that deliveries are accompanied by a complete delivery note. Examine the delivery notes from at least three deliveries in the past year.	AR

Norm	Aspect	Criterion	Interpretation	Method of measurement	Sanction
Logistics service providers for Better Life products					
SP067	Registration of logistics service providers 2a and 2c	The abattoir registers the logistics service providers for Better Life products (in accordance with the Better Life scope of the certificate, species and number of stars) with the Better Life label Foundation.	<p>The processor commissions logistics service providers 2a to physically receive the BLL product (at the logistics company location). Logistics service providers do not become owners of the product, nor do they perform any processing. E.g. external storage sites, cold stores, distribution centres. They are the responsibility of the product owner.</p> <p>Logistics service providers 2b become the owner, receive the BLL product physically (at the company location), but do not perform any processing. E.g. order-picking locations, wholesaler. They must be registered as customers with the Better Life Foundation label (in accordance with SP062).</p> <p>Logistics service providers 2c become the owner of the BLL product but do not physically receive the BLL product (at the company location) and do not perform any processing. E.g. online stores, traders etc. They must be registered as customers with the Better Life label Foundation (in accordance with SP062).</p>	Note the name and address details of the logistics service providers included in a random sample from at least three days in the previous year. Investigate whether the logistics service provider is/will be the owner of the Better Life product. If so, verify that the logistics service provider is registered with the BLLF as a customer.	AR
Changes					
SP068	New suppliers	Changes regarding The Better Life label Foundation is notified (directly) of any newly-certified Better Life label suppliers.	The Better Life label Foundation is notified of any changes to the list of certified suppliers before any Better Life-eligible products may be sold to the new suppliers.	Verify that amendments have been communicated. Make a note of any nonconformities.	AR
SP069	New buyers	Changes regarding The Better Life label Foundation is notified (directly) of any newly certified Better Life label buyers.	The Better Life label Foundation is notified of any changes to the list of certified buyers before any Better Life-eligible products may be sold to the new buyers.	Verify that amendments have been communicated. Make a note of any nonconformities.	AR
SP070	Amendments to communications	The processor submits any new or amended communications that bear reference to the Better Life label to the Better Life label Foundation for approval.	Communications must comply with the Better Life label Foundation style guide. The current version of the style guide published on the BLL website prevails in all cases. Approval is obtained before such communications may be used. Participants who have received the appropriate permission from the Better Life label Foundation may use communications directly and are not required to wait for an assessment by the Better Life label Foundation.	Verify that amendments have been communicated. Make a note of any nonconformities.	AR