![eurofins logo]

Genomic Meat Sourcing (GMS)

Meat Sourcing from Supermarket to Animal

You have a premium meat product that claims a certain feature on the label (e.g. organic, from a defined origin or farm, associated to a meat organisation) and you want to recheck its whole production chain?

Genomic Meat Sourcing (GMS) can help you to control your label from animal to supermarket:

How does GMS work?

- You have a group of animals that is used for the production of a premium meat product (see above).

- From this group of animals samples are taken from each individual animal. The samples are used to generate a DNA-profile. Each DNA-profile is individual and unique for its animal (genetic fingerprint).

- The DNA-profiles of your animal collection are stored in your customised database.

- At a later stage of the supply chain a sample is taken e.g. at the meat counter in a shop.

- The DNA profile of this meat sample is generated and compared to your database.

Genomic Meat Sourcing (GMS) thus enables the analytical control of the whole production chain and uncovers an intentional or unintentional substitution of high value meat by low value meat. This is a greate advantage for you as the producer as well as for the end-customer: the analytical verification of the claim increases the trust in the brand.

When, where and how are the Samples taken for the Database Generation?

The sampling can take place either in the slaughterhouse during the slaughter process (swabs, but also tissue, blood or hairs are possible) or at the farm during ear-tagging. For the latter, special ear-tags are available that automatically conserve the punched tissue.
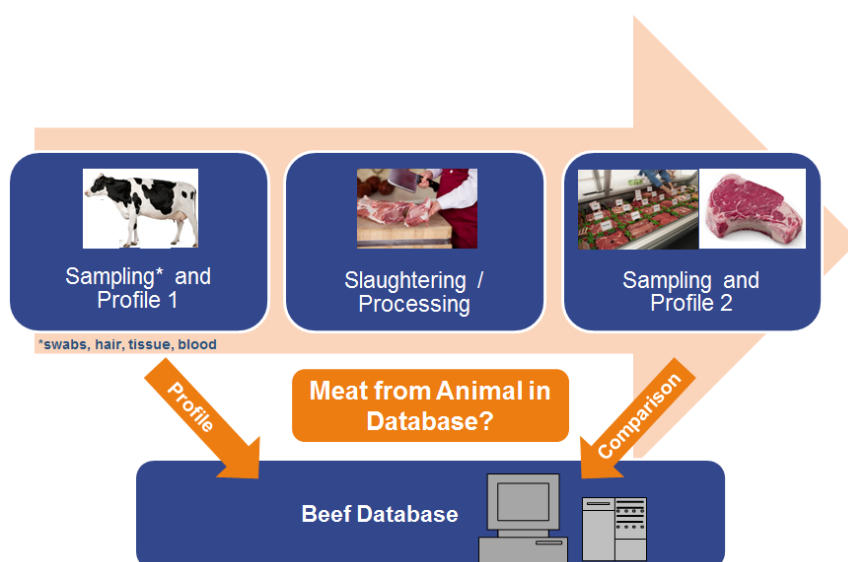
Other sampling points can be discussed if necessary.

For which Animal Species can this Service be used?

The GMS service is mainly offered for premium products from beef and pork. For sheep and goat product sourcing, please contact us.

What are the related Costs?

The costs for the generation of the customised database (DNA profiling of all relevant animals) amounts to only a few additional cents per kg meat related to the end product. These costs can be covered by a slightly higher selling price.

Sampling* and Profile 1 → Slaughtering / Processing → Sampling and Profile 2

*swabs, hair, tissue, blood

Profile

Meat from Animal in Database?

Comparison

Beef Database

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