

The Association of Butchers and Producers of Processed Meat of the Republic of Poland

Association of Butchers and Producers of Processed Meat of the Republic of Poland (Polish abbrev. SRW RP) is the oldest organization working for the meat industry in Poland. It was re-activated in 1990 in Warsaw at the initiative of tradesmen interested in forming a representative body supporting their activities.

The Association of Butchers and Meat Producers of the Republic of Poland currently bands together 210 meat and meat product manufacturers and other companies operating on the meat market, which constitutes a quarter of the total number of Polish manufacturers.

At the same time, the Association covers 55% of the pork meat production market, 48% beef and 45% veal. It is a voluntary and autonomous association of butchers and cold cuts producers who operate in the meat and meat products industry and of other entities operating in related or similar industries.

Association of Butchers and Producers of Processed Meat of the Republic of Poland takes advantage of having a long record of organizing and co-organizing various kinds of undertakings, from fairs, through domestic and international conferences, training sessions, information meetings, competitions and clusters. During the periods 2007–2009 and 2010–2012, The Association carried out two large promotional programs entitled “Meat and meat-derived products – tradition and taste” and “European Table-tradition, modernity, quality” with a substantial contribution of the EU and under the monitoring on the part of the Agricultural Market Agency. The Association is also present in the initiatives related to the implementation of the animal identification system, which is inseparably connected to the conformity of the production standards to the EU requirements.

EUROPEAN MEAT – TRADITION, QUALITY AND TASTE

Promotional and information program “European Meat – tradition, quality and taste” encompasses the promotion of the European fresh, chilled or frozen meat and its products, including beef (such as beef-neck, tenderloin), pork (such as collar, loin, tenderloin, pork shoulder, ham, shank) as well as processed meat products manufactured in accordance with HACCP quality system, the industry ISO standard, requirement set of GMP standards and GHP activities, alongside with high quality poultry meat.