



Transparency regarding the production, quality and origin of our food is becoming increasingly important. This also applies to poultry meat. Under the IKB Kip scheme all the links in the production chain are connected, from breeding location to slaughterhouse. Kiwa VERIN certifies all these links. The IKB Kip certification scheme is a global chain quality system and combi visits with, e.g. the Better Life label scheme, are possible

IKB standards have been established for each link in the chain. Companies that are certified according to the IKB Kip scheme are audited annually to ensure they operate in line with these standards. Both announced and unannounced inspections are performed. The standards are established by the IKB Kip scheme manager and can be found [here](#). These standards relate to components including operational management, animal welfare, housing, medication use and animal health.

Certification

The audit includes an inspection of the premises and poultry houses. During this part of the audit, many of the applicable criteria are already inspected. The administrative records are also inspected. This inspection ensures that the products that are supplied are safe for humans and animals. We arrange inspections as efficiently as possible, and where possible we perform "combi visits". This means that compliance with various quality systems can be inspected in a single visit such as BLk and QS.

[Click here](#) for more information about the IKB Kip scheme and the register

Please contact us for more information and the current fees.

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