

03 May 2017

**Important notice for all farmers handling velvet**

## **Final Measures for Handling Velvet**

### **To All Deer Farmers**

The National Velveting Standards Body wrote to all deer farmers on the 13th March 2017 explaining that the industry would be subject to new hygiene and food safety measures in respect to velvet harvesting and handling.

Our letter explained that the NVSB would be implementing 4 new standards prescribing hygiene measures relating to velveting. Drafts of the first two of these new standards – Hygiene and Cold Chain Management – were included with our letter and feedback from farmers was requested.

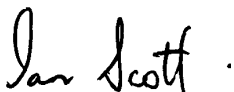
We are grateful for all those who took the time to read the draft standards and respond with feedback. All responses have been considered by the NVSB.

Following feedback from farmers and other industry members and after discussion with the Ministry for Primary Industries, the NVSB has finalised the Hygiene and Cold Chain Management Standards. These are attached to this letter along with the new standards 3 & 4 – Transport and Traceability. All four new standards should now be considered final.

Compliance with these standards is a requirement for all persons and premises removing velvet (including both NVSB members and non NVSB members) from the commencement of the 2017/2018 velveting season.

The NVSB is in the process of developing practical guidelines on how the attached standards can be met, including plain English guidance on cleaning and freezing. This guide will also explain how auditing of these new standards is likely to be undertaken. We aim to have these guidelines distributed amongst farmers prior to the Deer Industry conference on 26 May.

If you wish to discuss any of the standards or content of this letter, please contact DINZ in the first instance via [info@deernz.org](mailto:info@deernz.org) or phone 04 473 4500.



**Ian Scott**  
Chair  
National Velveting Standards Body