



mEAT quality

Linking extensive husbandry practices to the intrinsic quality of pork and broiler meat



Farming

Produce more sustainably through extensive husbandry practices meeting animal welfare and environmental concerns.



Quality

Help farmers to improve the quality of their pork and broiler meat by applying extensive husbandry practices.



Research

Support the EU Farm to Fork strategy's objective to combat food fraud by investigating methods to improve traceability and determine authenticity.



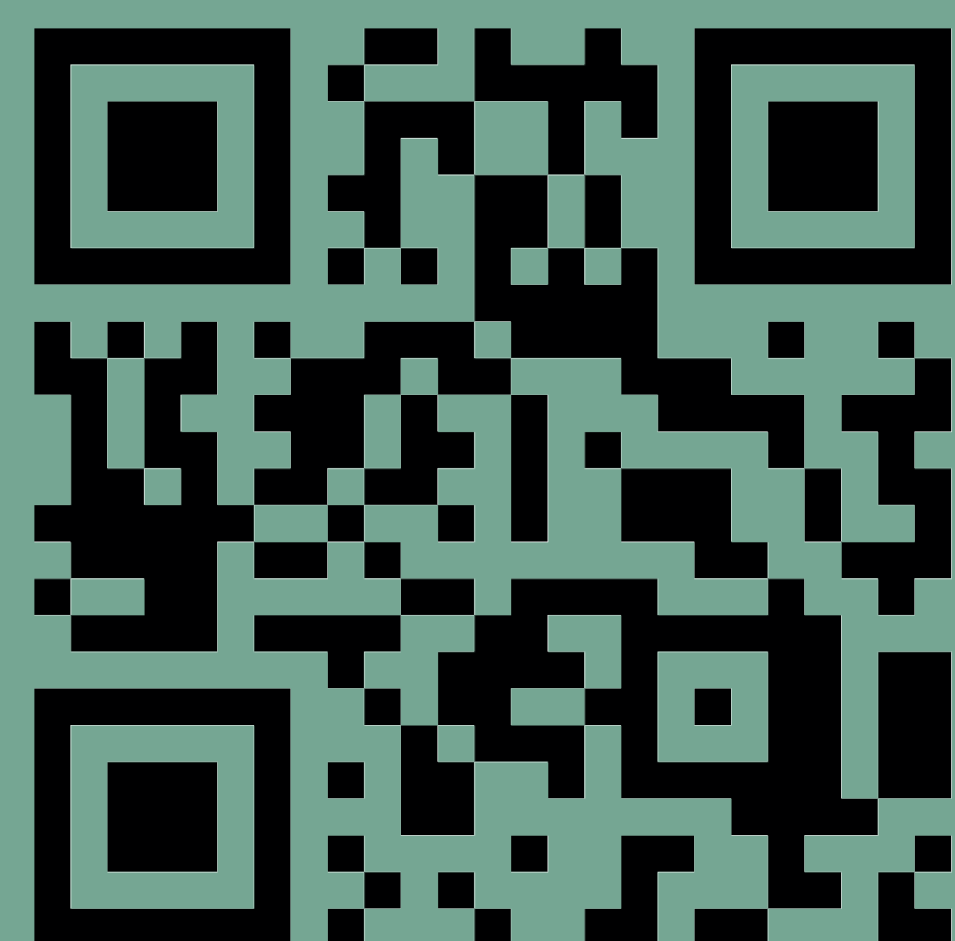
Developing

Support the development of techniques to assess the sustainability of livestock production.






Information

Inform consumers about the extensiveness of production methods regarding the quality of the pork and broiler meat they purchase.



For more information:
www.meatquality.eu

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Contacts:

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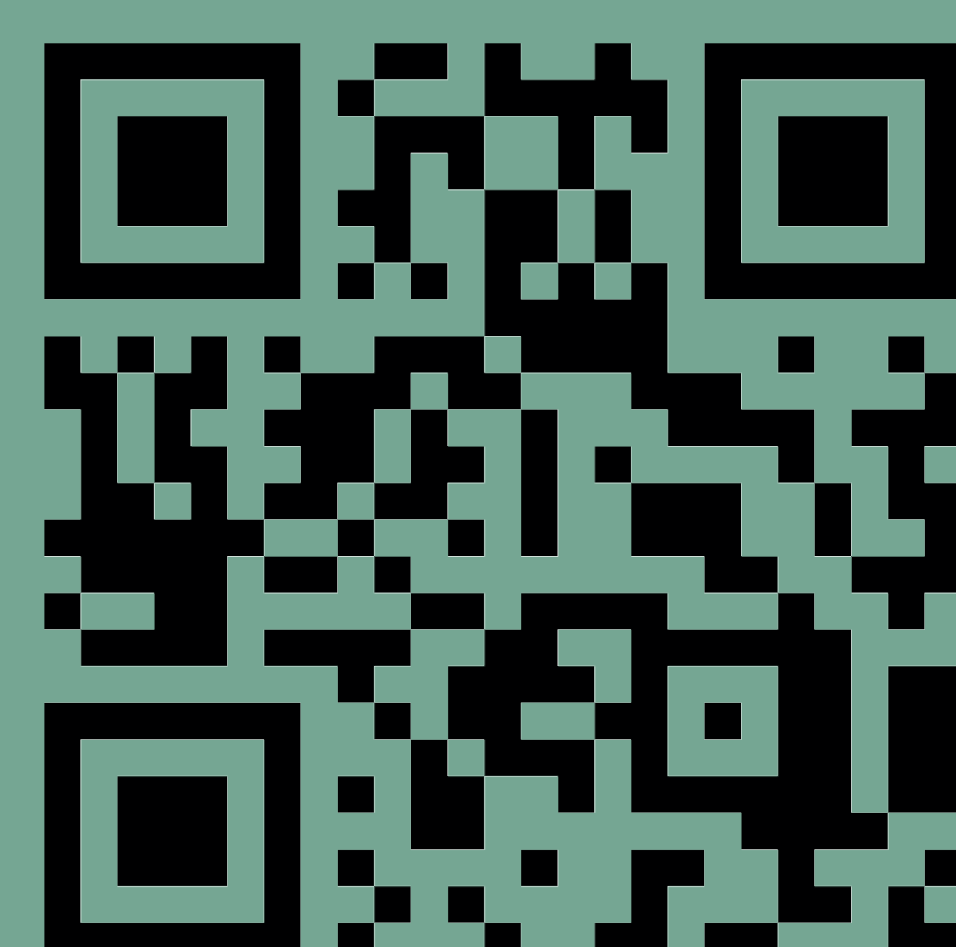
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PARTNERS



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