

1995 No. 458

ANIMALS

Specified Bovine Offal Order (Northern Ireland) 1995

Made 11th December 1995

Coming into operation 21st December 1995

The Department of Agriculture, in exercise of the powers conferred on it by Articles 2(3), 5(1), 19(b), (e), (f), (i) and (k), 29(1) and (2), 32, 44, 46(7A) and 60(1) of the Diseases of Animals (Northern Ireland) Order 1981(a) and of every other power enabling it in that behalf, hereby makes the following Order:

Citation and commencement

1. This Order may be cited as the Specified Bovine Offal Order (Northern Ireland) 1995 and shall come into operation on 21st December 1995.

Interpretation

2.—(1) In this Order—

“animal protein” means any protein material which is derived from the carcase of any kind of mammal except man but does not include milk, any milk product or dicalcium bone phosphate;

“approved disinfectant” means a disinfectant for the time being approved by the Department under the Diseases of Animals (Approval of Disinfectants) Order (Northern Ireland) 1972(b);

“collection centre” means any premises licensed by the Department under Article 5(1) for the purpose of storing and handling specified bovine offal;

“feedingstuff” means fodder and includes pet food;

“intestines” means that part of the digestive tract of a bovine animal from the junction of the abomasum and the duodenum to (and including) the rectum;

“rendering plant” means any premises licensed by the Department under Article 6(1) for the purposes of receiving and processing specified bovine offal, other than manufacturing premises not connected with food and feedingstuffs;

“sell” includes have in possession for sale or offer or expose for sale;

“specified bovine offal” in relation to any bovine animal means—

(a) S.I. 1981/1115 (N.I. 22) as amended by S.I. 1984/702 (N.I. 2) Art. 17 and S.I. 1994/1891 (N.I. 6) Arts. 19, 22, 23(1), (2) and (3), 24(1) and Schedule

(b) S.R. & O. (N.I.) 1972 No. 16 as amended by S.R. 1975 No. 69

- (a) where the animal is over 6 months of age and has died, or been slaughtered, in the United Kingdom, the brain, spinal cord, spleen, thymus, tonsils and intestines;
- (b) where the animal is 2 months of age or over but not over 6 months of age and has died, or been slaughtered, in the United Kingdom, the thymus and intestines only; and
- (c) where the animal is under 2 months of age and has been slaughtered in the United Kingdom for human consumption, the thymus and intestines only, and includes anything left attached to such organ after dissection of the carcase and any animal matter which comes into contact with the organ after it has been removed from the carcase, but does not include a whole carcase;

“tallow” means fat derived from animal tissues by a process of cooking;

“the 1981 Order” means the Diseases of Animals (Northern Ireland) Order 1981;

“the SBOTD Regulations” means the Specified Bovine Offal (Treatment and Disposal) Regulations 1995(a).

(2) Any reference to a head means the head of a bovine animal aged 6 months or over.

(3) The supply of feedingstuffs otherwise than by sale at, in or from any place where feedingstuffs are supplied in the course of a business, shall be deemed to be a sale.

Extension of definition of animals and poultry

3. For the purposes of the 1981 Order in its application to this Order:—

- (a) the list of animals in Part I of Schedule 1 to the 1981 Order is hereby extended so as to comprise—
 - (i) any kind of mammal except man; and
 - (ii) any kind of four-footed beast which is not a mammal; and
- (b) the list of poultry in Part II of Schedule 1 to the 1981 Order is hereby extended so as to comprise birds of any species.

Prohibition on sale, supply and use of certain feedingstuffs for feeding to animals and poultry

4.—(1) Subject to paragraph (2) a person shall not—

- (a) knowingly sell or supply for feeding to ruminant animals any animal protein or any feedingstuffs in which he knows or has reason to suspect any animal protein has been incorporated;
- (b) feed to a ruminant animal any animal protein or any feedingstuffs in which he knows or has reason to suspect that any animal protein has been incorporated;
- (c) knowingly sell or supply for feeding to poultry or animals, other than ruminant animals, any specified bovine offal or any feedingstuffs which he knows, or has reason to suspect, contain such offal;

- (d) feed to poultry or animals, other than ruminant animals, any specified bovine offal or any feedingstuffs which he knows, or has reason to suspect, contain such offal;
- (e) use any specified bovine offal in the preparation of feedingstuffs for poultry or animals; or
- (f) sell any specified bovine offal for use in the preparation of feedingstuffs for poultry or animals.

(2) Nothing in paragraph (1) shall prevent the sale or supply for feeding or the feeding, under and in accordance with the conditions of a licence granted by the Department,

- (a) to ruminant animals of any material referred to in sub-paragraphs (a) or (b) of that paragraph; or
- (b) to poultry or animals, other than ruminant animals, of any material referred to in sub-paragraphs (c) or (d) of that paragraph,

where such sale, supply or feeding is for research purposes in a research establishment.

(3) For the purposes of this Article "specified bovine offal" includes anything derived from it other than fatty acids which have been extracted from tallow subjected to thermal hydrolysis at hyperbaric pressure.

Collection centres

5.—(1) Upon the Department being satisfied that any premises are properly equipped and have sufficient facilities for storing and handling specified bovine offal in a manner which keeps it separate from other animal material it may, on application, licence those premises for the purposes of storing and handling specified bovine offal.

(2) A person shall not take delivery of specified bovine offal at a collection centre, or operate a collection centre for specified bovine offal unless it has been licensed by the Department in accordance with paragraph (1).

(3) A person delivering specified bovine offal to such a collection centre shall state in writing to the operator of the collection centre concerned the place from which that specified bovine offal was collected for delivery to that collection centre.

(4) The operator of such collection centre shall record on the arrival of specified bovine offal at the premises—

- (a) the weight of the specified bovine offal delivered;
- (b) the date of delivery; and
- (c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

(5) The operator of such a collection centre shall ensure that all specified bovine offal in the collection centre is kept separate from all other animal material.

(6) A person shall not remove specified bovine offal from a collection centre except to a rendering plant or to an incinerator which has been approved by the Department in accordance with regulation 11 of the SBOTD Regulations and shall keep a record for 2 years from the date of consignment of the weight of any specified bovine offal consigned, the date of such consignment and the point of destination.

Rendering plants

6.—(1) Upon the Department being satisfied that any premises has the facilities specified in Part I of the Schedule sufficient to enable it to separate the specified bovine offal into protein and tallow by one of the processes specified in Part II of that Schedule it may, on application, licence those premises and facilities for the purposes of receiving and processing specified bovine offal.

(2) A person shall not take delivery of specified bovine offal at a rendering plant, or operate a rendering plant for specified bovine offal, unless it has been licensed by the Department in accordance with paragraph (1).

(3) A person delivering specified bovine offal to such a rendering plant shall state in writing to the operator of the rendering plant concerned the place that bovine offal was collected for delivery to that rendering plant.

(4) The operator of such a rendering plant shall record on arrival of specified bovine offal at the premises—

- (a) the weight of the specified bovine offal delivered;
- (b) the date of delivery; and
- (c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

(5) The operator of such a rendering plant shall ensure that all specified bovine offal in the rendering plant is kept and stored separately from all other material, handled separately from other materials and rendered separately from other materials.

(6) The operator of such a rendering plant shall ensure that specified bovine offal is processed without undue delay and in any event within 7 days of delivery using one of the methods described in Part II of the Schedule.

(7) The operator of the rendering plant shall ensure that any equipment used for processing specified bovine offal is used only for that purpose.

(8) The operator of the rendering plant shall keep a record for 2 years of the weight of protein consigned and a separate record of the weight of tallow consigned and, in each case, the date of such consignment and the point of destination.

(9) The operator of the rendering plant shall ensure that all containers, receptacles and vehicles which have been used for the transport of specified bovine offal are cleansed and disinfected with an approved disinfectant before they leave the premises.

(10) A person shall not move from the unclean section of the rendering plant (as specified by the occupier in accordance with paragraph 5 of Part I of the Schedule) into the clean section without first changing their working clothes and footwear or cleansing and disinfecting the latter with an approved disinfectant.

(11) A person shall not take equipment and utensils from the unclean section into the clean section of the rendering plant unless the equipment and utensils are first washed and disinfected.

Rendering whole carcasses

7. A person rendering a whole bovine carcass shall do so in accordance with the provisions of Article 6 in the same way as if the carcass was specified bovine offal.

Manufacturing premises not connected with food and feedingstuffs

8.—(1) Upon the Department being satisfied that—

(a) any premises are suitable to process specified bovine offal for use in a manufacturing process; and

(b) that such manufacture is not in any way connected with food or feedingstuffs and does not pose a risk to human or animal health,

it may licence those premises for the purposes of processing specified bovine offal for use in a manufacturing process.

(2) Any person delivering specified bovine offal to premises licensed by the Department in accordance with paragraph (1) shall state in writing to the operator of the premises concerned the place from which the specified bovine offal was collected for delivery to those premises.

(3) The operator of such premises shall record on the arrival of specified bovine offal at the premises—

(a) the weight of the specified bovine offal delivered;

(b) the date of delivery; and

(c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

Consignment of specified bovine offal

9.—(1) Once specified bovine offal has been removed from the carcass and treated in accordance with the requirements of the SBOTD Regulations, the person responsible for its removal shall, without undue delay, send it directly to—

(a) a collection centre;

(b) a rendering plant;

(c) veterinary or laboratory premises specified in regulation 7 of the SBOTD Regulations;

(d) an incinerator which has been approved by the Department in accordance with regulation 11 of the SBOTD Regulations;

- (e) in the case of heads, to a head boning plant which has been approved by the Department in accordance with regulation 10 of the SBOTD Regulations; or
- (f) any other premises licensed by the Department which are not connected with the manufacture or preparation of food or feedingstuffs.

(2) A person consigning specified bovine offal from the place where it was removed from the carcase shall keep a record for 2 years from the date of consignment of the weight consigned, the date on which it was consigned and the destination of the specified bovine offal.

Transport

10.—(1) The person in control of a vehicle transporting specified bovine offal shall ensure that it is conveyed either in an impervious container which contains nothing but specified bovine offal or in a part of the vehicle which is impervious and contains nothing but specified bovine offal and which in either case is kept covered at all times except when necessary for loading or unloading or examination by an inspector.

(2) A person transporting specified bovine offal shall ensure that the part of the vehicle in which specified bovine offal has been conveyed is thoroughly cleansed and disinfected with an approved disinfectant before any other food, feedingstuffs or animal material is subsequently placed in that part of the vehicle.

(3) In this Article the expression “vehicle” means, in any case where specified bovine offal is conveyed in a bulk container, that container.

(4) The requirements of this Article shall not apply in the case of heads of bovine animals which are transferred from a slaughterhouse to a head boning plant which has been approved by the Department in accordance with regulation 10 of the SBOTD Regulations for removal of meat from those heads.

Importation of specified bovine offal

11.—(1) A person shall not bring any specified bovine offal into Northern Ireland from Great Britain, the Isle of Man or the Channel Islands unless it has been stained in accordance with the requirements of regulation 5 or 6 of the SBOTD Regulations.

(2) A person importing specified bovine offal from Great Britain, the Isle of Man or the Channel Islands shall immediately transport it to one of the destinations specified in Article 9(1).

(3) The requirements of paragraph (1) shall not apply to specified bovine offal which has been brought into Northern Ireland for use in veterinary or laboratory premises as specified in Article 9(1)(c).

Export

12.—(1) A person shall not export specified bovine offal or protein or tallow derived from it from Northern Ireland to Great Britain, the Isle of Man, any of the Channel Islands or to another member State except in accordance with the conditions of a licence granted by the Department.

(2) Any person wishing to obtain an export licence shall apply to the Department in such form and manner and within such time as the Department may require.

Samples

13. Where an inspector has reasonable grounds for suspecting that any person has contravened, is contravening or is likely to contravene any of the provisions of this Order he may take such samples from any carcase or part of a carcase, or from any tallow, protein, offal, food or feedingstuff as he considers necessary to establish the correctness of that suspicion.

Licences

14. A licence granted under the Order—

(a) shall be in writing;

(b) may be granted subject to conditions; and

(c) may be modified, suspended or revoked by notice in writing given to the holder thereof at any time.

Production of licences

15. Where specified bovine offal or protein or tallow derived from it is being exported in accordance with a licence granted under Article 12, the person in charge of the specified bovine offal, protein or tallow being exported shall carry the licence during the export and shall, on demand made by an inspector or by a constable,

(a) produce the licence and allow a copy or extract to be taken; and

(b) furnish his name and address.

Records

16.—(1) A record required by this Order to be kept shall be made in permanent and legible form.

(2) A person required by this Order to keep a record shall on demand by a veterinary officer or other authorised officer of the Department produce to him that record and such inspector or officer shall be entitled to inspect that record at any reasonable time and to copy or to take extracts therefrom.

Power to give directions

17.—(1) Where the Department is satisfied that specified bovine offal cannot be disposed of in accordance with the provisions of this Order, whether for reasons of mechanical breakdown or otherwise, it may give written directions to the owner or person in control of the specified bovine offal for its disposal in a safe manner.

(2) In the event of any person not complying with such directions, the Department may, without prejudice to any proceedings for an offence arising out of such default, carry out or make arrangements for the disposal of the specified bovine offal.

Transitional provisions

18.—(1) Any requirements under this Order relating to the granting of a licence for a rendering plant shall not operate until 6 months after the coming into operation of this Order.

(2) Any requirement under this Order relating to the granting of a licence for premises other than a rendering plant shall not operate until 3 months after the coming into operation of this Order.

Revocation

19. The Diseases of Animals (Feedingstuffs) Order (Northern Ireland) 1992(a) is hereby revoked.

Sealed with the Official Seal of the Department of Agriculture for Northern Ireland on 11th December 1995.

(L.S.)

P. T. Toal

Assistant Secretary

PART I

Requirements to be met where specified bovine offal is rendered

1. The premises shall be adequately separated from the public road and other premises. Notwithstanding this, they may occupy the same site as premises rendering other animal products which are not specified bovine offal provided that specified bovine offal is stored, handled and processed separately from other animal material and by means of equipment used only for specified bovine offal.

2. Unauthorised persons and animals shall not be permitted to have access to the premises.

3. Systematic measures shall be taken to control birds, rodents, insects and other vermin on the premises.

4. The premises and equipment shall be kept in a good state of repair and measuring equipment shall be calibrated at regular intervals.

5. The premises or part of the premises used to process specified bovine offal must have a clean and an unclean section, adequately separated. The unclean section must have a covered place to receive and store the specified bovine offal for processing and must be constructed in such a way that it is easy to clean and disinfect. Floors must be laid in such a way as to facilitate the draining of liquids. The premises must have adequate lavatories, changing rooms and washbasins for staff.

6. The premises shall have sufficient capacity of hot water and steam production to render specified bovine offal in accordance with the method in this Schedule chosen by the operator.

7. The equipment used to render specified bovine offal shall include—

- (a) measuring equipment to check temperature and, if necessary, pressure at critical points;
- (b) recording devices to record continuously the results of measurements;
- (c) an adequate safety system to prevent insufficient heating.

8. To prevent recontamination of processed specified bovine offal by incoming specified bovine offal, there must be clear separation between the area of the premises where the incoming specified bovine offal is unloaded and rendered and the area set aside for further processing of the heated specified bovine offal and the storage of finished specified bovine offal products.

9. The premises must have adequate facilities for cleaning and disinfecting the containers or receptacles in which unprocessed specified bovine offal is received and the vehicles in which it is transported.

10. Adequate facilities must be provided for disinfecting the wheels of any vehicle transporting specified bovine offal immediately before it leaves the unclean section of the premises or, in any event, before its departure from the premises.

Method 1*Natural fat batch atmospheric (150mm particle size)**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 150mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process shall be recorded in a permanent form. During the course of cooking, the material shall be maintained at a temperature in excess of 100°C for at least 125 minutes, a temperature in excess of 110°C for at least 120 minutes and a temperature in excess of 120°C for at least 50 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

Method 2*Natural fat batch atmospheric (30 mm particle size)**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall be heated in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process must be recorded in permanent form. During the course of cooking, the material must be maintained at a temperature in excess of 100°C for at least 95 minutes, a temperature in excess of 110°C for at least 55 minutes and a temperature in excess of 120°C for at least 13 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

Method 3*Added fat batch atmospheric (30 mm particle size)**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated with added tallow in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system. During the course of cooking, the material shall be maintained at a temperature in excess of 100°C for at least 16 minutes, a temperature in excess of 110°C for at least 13 minutes, and a temperature in excess of 130°C for at least 3 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

*Natural fat batch (batch pressure) (50mm particle size)**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 50mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material should then be heated in a steam jacketed vessel. After all air in the vessel has been displaced by steam, the vessel shall be sealed and heating continued until the pressure reaches 3 bar and the temperature reaches at least 133°C. This state should be held for at least 20 minutes after which the pressure should be lowered back to atmospheric pressure. The product should then be dried to remove all of its inherent moisture. The times, temperatures and pressures achieved during the cooking process must be recorded on a permanent recording system.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein fractions. Protein and tallow shall be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

Method 5*Natural fat continuous atmospheric (30 mm particle size)**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. The material shall be passed into a steam heated vessel. Passage of the raw material through the vessel shall be controlled by means of displacement and

mechanical restrictions to ensure that the cooked dried material is discharged with all of its residual moisture removed as water vapour.

The maximum feed rate for raw material and the minimum discharge temperature will be set for the vessel in the licence for the premises granted under this Order. The material shall be maintained at a temperature in excess of 100°C for at least 95 minutes, a temperature in excess of 110°C for at least 55 minutes and a temperature in excess of 120°C for at least 13 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time. The times, temperatures and pressures achieved during the cooking process must be recorded on a permanent recording system.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

Method 6

Added fat continuous atmospheric (30mm particle size)

Equipment

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. The material shall be passed into a steam heated vessel where a consistent level of hot liquid tallow is maintained by recycling tallow as appropriate. Passage of the raw material through the vessel shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked dried material is discharged with all of its residual moisture removed as water vapour.

The maximum feed rate for raw material, the maximum tallow recycle rate, and the minimum discharge temperature will be set for the vessel in the licence for the premises granted under this Order. The material shall be maintained at a temperature in excess of 100°C for at least 16 minutes, a temperature in excess of 110°C for at least 13 minutes, a temperature in excess of 120°C for at least 8 minutes and a temperature in excess of 130°C for at least 3 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time. The times, temperatures and pressures achieved during the cooking process must be recorded on a permanent recording system.

Separation and storage of final products

4. On discharge from the vessel, any surplus tallow not required to maintain the vessel's operating level shall be removed, and the material separated into its tallow and protein components. Protein and tallow should be stored separately.

Records

5. All records required in paragraphs 2 and 3 shall be kept for one year.

Method 7*Defatted continuous atmospheric**Equipment*

1. The premises shall be equipped with apparatus to crush specified bovine offal to the appropriate particle size, at least one cooker to cook the specified bovine offal, sufficient capacity of hot water and steam production to render specified bovine offal in accordance with this method and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 150mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Preheating

3. The crushed material shall be passed to a pre-heater. Passage of the raw material through the pre-heater shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked material is discharged at a temperature of at least 80°C and in a form in which water and tallow can be removed from the protein residue.

Pressing

4. The material discharged from the pre-heater must be passed through a screw press so adjusted that all water and tallow are removed from the protein residue.

Drying

5. The protein residue shall be passed into a steam heated vessel. Passage of the protein residue through the vessel shall be controlled by means of displacement and mechanical restriction to ensure that the cooked dried protein is discharged with all of its residual moisture removed as water vapour.

A maximum feed rate for protein residue and a minimum discharge temperature will be set for the vessel by an officer of the Department. The material shall be maintained at a temperature in excess of 80°C for at least 120 minutes and a temperature in excess of 100°C for at least 60 minutes. Material may be cooked so that both time/temperature requirements are carried out at the same time. The times, temperature and pressures achieved during the cooking process must be recorded on a permanent recording system.

Storage of final products

6. Protein and tallow should be stored separately.

Records

7. All records required in paragraphs 2 and 5 shall be kept for one year.

EXPLANATORY NOTE

(This note is not part of the Order.)

This Order controls specified bovine offal, being material which may contain the agent causing bovine spongiform encephalopathy and implements in respect of specified bovine offal—

- (a) paragraph 1(b) of Article 3 of Commission Decision 94/474/EC (concerning certain protection measures relating to bovine spongiform encephalopathy and repealing Decisions 89/469/EEC and 90/200/EEC)(a); and
- (b) the provisions relating to animal waste of Council Directive 90/667/EEC (laying down the veterinary rules for the disposal and processing of animal waste, for its placing on the market and for the prevention of pathogens in feedingstuffs of animal or fish origin and amending Directive 90/425/EEC)(b).

The Order replaces and extends the current provisions of the Diseases of Animals (Feedingstuffs) Order (Northern Ireland) 1992 (as amended).

The Order controls the sale and use of specified bovine offal for animal consumption (Article 4) and regulates the rendering of whole carcasses (Article 7). It also regulates the importation of specified bovine offal from Great Britain (Article 11) and the consignment of bovine offal once it has been removed from the carcass (Article 9). It controls collection centres, rendering plants and manufacturing premises not connected with food and feedingstuffs by requiring these to be licensed and by regulating the manner in which they deal with specified bovine offal (Articles 5, 6 and 8 and the Schedule).

The Order contains provisions on the transport (Article 10) and export (Article 12) of specified bovine offal and makes general provision for the taking of samples by inspectors (Article 13) and the issue and production of licences (Articles 14 and 15).

Any person who without lawful authority or excuse, proof of which shall lie on him, contravenes any provision of the Order shall be guilty of an offence against the Diseases of Animals (Northern Ireland) Order 1981. The penalty on summary conviction is in the case of an offence committed in relation to carcasses or other inanimate things, a fine at level 5 on the standard scale (currently £5,000) together with a further fine at level 3 on the standard scale (currently £1,000) in respect of every 508 kilograms in weight of the carcasses or other things after the first 508 kilograms.

(a) O.J. No. L194, 29.7.94, p. 96

(b) O.J. No. L363, 27.12.90, p. 51, as read with Commission Decision 92/562/EEC (O.J. No. L359, 9.12.92, p. 23) and Commission Decision 94/382/EC (O.J. No. L172, 7.7.94, p. 25), which was amended by Commission Decision 95/29/EC (O.J. No. L38, 18.2.95, p. 17)