

SCHEDULE 2

Rendering

Part II

Rendering Methods

Method 4

Added Fat

Continuous or Batch

Time and temperature

2. After reduction the animal by-products shall be placed in a vessel with added fat and heated to a core temperature greater than 100°C for at least 16 minutes, a core temperature greater than 110°C for at least 13 minutes, a core temperature greater than 120°C for at least 8 minutes and a core temperature greater than 130°C for at least 3 minutes.