**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

#### SCHEDULE 2

### Rendering

# Part II

## **Rendering Methods**

## Method 6

### **Aquatic Animals**

#### **Combined Acidification and Heat Treatment**

1. The animal by-products shall be reduced to a size specified in the approval. They shall then be mixed with formic acid to reduce the pH to a level specified in the approval. They shall then be stored for a period specified in the approval.

2. They shall then be heated to the temperature and time criteria specified in the approval.

3. After heat treatment, the product shall be separated into liquid, fat and greaves by mechanical means. In order to obtain an animal protein concentrate, the liquid shall be pumped into two heat exchangers which are steam heated and equipped with vacuum chambers in order for its moisture to be removed in the form of water vapour. The greaves shall then be added to the protein concentrate.