

SCHEDULE 5

SPECIFIC HYGIENE STANDARDS FOR THE MANUFACTURE OF OTHER PRODUCTS OF ANIMAL ORIGIN INTENDED FOR HUMAN CONSUMPTION

PART II

SPECIAL CONDITIONS FOR RENDERED ANIMAL FATS, GREAVES AND BY-PRODUCTS

In addition to the conditions in Schedule 1, the following conditions apply.

Standards applicable to premises collecting or processing raw materials

A

1. Centres for the collection of raw materials and further transport to processing premises shall be equipped with a cold store to store raw materials at a temperature of 7°C or less, unless the raw materials are collected and rendered within the time limits laid down in paragraph B(c)(ii) and (iii) below.

2. The processing premises shall have at least:

- (a) a cold store, unless the raw materials are collected and rendered within the time limits laid down in paragraph B(c)(ii) and (iii) below;
- (b) a room or place to receive raw materials;
- (c) an installation to facilitate the visual inspection of raw materials;
- (d) if appropriate, an installation to crush raw materials;
- (e) equipment for the rendering of raw materials by heat or pressure or other appropriate method;
- (f) containers or tanks in which the fat can be kept in liquid state;
- (g) apparatus for plastification or crystallisation of the fat to facilitate market preparation and packaging, unless the establishment dispatches liquid rendered animal fat only;
- (h) a dispatch room, unless the establishment dispatches melted animal fat only by means of tankers;
- (i) watertight containers for the disposal of raw materials unfit for human consumption;
- (j) if appropriate, suitable equipment for the preparation of products consisting of rendered animal fat mixed with other foodstuffs and/or seasonings;
- (k) if greaves are produced, suitable facilities ensuring their hygienic collection, wrapping and packaging and storage under the conditions laid down in paragraph B(i) below.

Additional hygiene requirements relating to the preparation of rendered animal fat, greaves and by-products

B

1. Raw materials shall originate from animals which received ante and post mortem inspection and the raw materials were found fit for human consumption.

2. The raw materials shall consist of adipose tissues or bones found fit for human consumption and which are reasonably free from blood and impurities. They shall not show signs of deterioration and shall be obtained under hygienic conditions.

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3. Subject to paragraphs 4 and 5 below, for the preparation of rendered animal fat, only adipose tissues or bones, collected at slaughterhouses, cutting plants or meat products premises shall be used. Raw materials shall be transported and stored until rendering in hygienic conditions and at an internal temperature of 7°C or less.

4. Raw materials may be stored and transported unrefrigerated provided that they are rendered within twelve hours after the day on which they were obtained.

5. Raw materials collected at retail shops or in premises adjacent to sales points, where the cutting and the storage of meat or poultry meat is performed for the sole purpose of supplying the final consumer directly, may be used for the preparation of rendered animal fat, provided they are in a satisfactory hygienic condition and properly packed. When the raw materials are collected daily the temperature requirements laid down in paragraph 3 above shall be complied with. If the raw materials are not collected daily, they shall be refrigerated immediately after they have been obtained.

6. Vehicles and containers for the collection and transport of raw materials shall have smooth internal surfaces, easy to wash, clean and disinfect and vehicles shall be adequately covered. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.

7. Before rendering, raw materials shall be inspected for the presence of raw materials unfit for human consumption, or extraneous matter. When present these shall be removed.

8. Raw materials shall be rendered by heat, pressure or other appropriate method, followed by separation of the fat by decantation, centrifugation, filtration or other appropriate method. The use of dissolvents is prohibited.

9. Rendered animal fat which is prepared in accordance with the foregoing paragraphs may for the production of raw materials be refined in the same or other premises to improve its physico-chemical quality when the fat for refining satisfies the standards laid down in paragraph 10 below.

10. Rendered animal fat, depending on type, shall meet the following standards:

Bovines							
Edible tallow Premier jus(1)	Other	Tallow for refining	Pigs				
Edible lard(2)	Lard for refining	Other animal fat					
Edible	For refining						
FFA (m/ m % oleic acid) maximum	0.75	1.25	3.0	0.75	2.0	1.25	3.00
Peroxyd maximum	4 meg/kg	4 meg/kg	6 meg/kg	4 meg/kg	6 meg/kg	4 meg/kg	10 meg/kg

(1) Rendered animal fat obtained by the low-temperature rendering of fresh fat from the heart, caul, kidneys and mesentery of bovine animals, and fat from cutting rooms.

(2) Fresh fat obtained from rendering the adipose tissues of swine.

Bovines		
Edible tallow		
Premier jus(1)	Other	Tallow for refining
Pigs		
Edible lard(2)	Lard for refining	
Other animal fat		
Edible	For refining	
Moisture and impurities	maximum 0.5%	
Odour, taste, colour	normal	

11. Greaves intended for human consumption shall be stored:

- (a) when rendered at a temperature of 70°C or less: at a temperature of less than 7°C for a period not exceeding 24 hours or at -18°C or lower;
- (b) when rendered at a temperature of more than 70°C and having a moisture content of 10% (m/m) or more either:
 - at a temperature of less than 7°C for a period not exceeding 48 hours or at a time/temperature ratio offering an equivalent guarantee, or
 - at -18deg;C or lower;
- (c) when rendered at a temperature of more than 70°C and having a moisture content of less than 10% (m/m): no specific requirement.

(1) Rendered animal fat obtained by the low-temperature rendering of fresh fat from the heart, caul, kidneys and mesentery of bovine animals, and fat from cutting rooms.

(2) Fresh fat obtained from rendering the adipose tissues of swine.