

## **SCHEDULE 6**

**Regulations 56(2)(b), 65(2), 67(1) and  
68(2)**

### **Rendering requirements**

#### **Part 1**

##### **Requirements for premises used for rendering specified risk material**

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

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

3. The premises or part of the premises used to process specified risk material must have a clean and an unclean section specified by the occupier, adequately separated. The unclean section must have a covered place to receive and store the specified risk material 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.

4. The premises must have sufficient capacity of hot water and steam production to render specified risk material in accordance with the method in Part II of this Schedule chosen by the operator.

5. The equipment used to render specified risk material must include—

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

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

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

8. Adequate facilities must be provided for disinfecting the wheels, immediately before their departure, of vehicles transporting specified risk material or leaving the unclean section of the premises.

## **Part II**

### **Methods of Rendering**

#### **METHOD 1**

##### **NATURAL FAT BATCH**

###### **Reduction**

1. If the particle size of the animal by-products to be rendered is more than 150 millimetres, the animal by-products must be reduced in size using equipment specified in the licence, set so that the particle size after reduction is no greater than 150 millimetres or such smaller size as the licence shall specify. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than is permitted in the licence, the process must be stopped and repairs made before the process is resumed.

###### **Time and temperature**

2. After reduction the animal by-products must be heated to a core temperature greater than 100°C for at least 125 minutes, a core temperature greater than 110°C for at least 120 minutes and a core temperature greater than 120°C for at least 50 minutes.

3. The rendering must be carried out in a batch system.

4. The animal by-products may be cooked such that the time-temperature requirements are achieved at the same time.

#### **METHOD 2**

##### **NATURAL FAT**

##### **CONTINUOUS OR BATCH**

###### **Reduction**

1. If the particle size of the animal by-products to be rendered is more than 30 millimetres, the animal by-products must be reduced in size using equipment specified in the licence, set so that the particle size after reduction is no greater than 30 millimetres or such smaller size as the licence shall specify. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than is permitted in the licence, the process must be stopped and repairs made before the process is resumed.

###### **Time and temperature**

2. After reduction, the animal by-products must be heated to a core temperature greater than 100°C for at least 95 minutes, a core temperature greater than 110°C for at least 55 minutes and a core temperature greater than 120°C for at least 13 minutes.

3. The rendering may be carried out in batch or continuous systems.

4. The animal by-products may be cooked such that the time-temperature requirements are achieved at the same time.

**METHOD 3**  
**ADDED FAT**  
**CONTINUOUS OR BATCH**

**Reduction**

1. If the particle size of the animal by-products to be rendered is more than 30 millimetres, the animal by-products must be reduced in size using equipment specified in the licence, set so that the particle size after reduction is no greater than 30 millimetres or such smaller size as the licence shall specify. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than is permitted in the licence, the process must be stopped and repairs made before the process is resumed.

**Time and temperature**

2. After reduction the animal by-products must 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.

3. The rendering may be carried out in batch or continuous systems.

4. The animal by-products may be cooked such that the time-temperature requirements are achieved at the same time.

**METHOD 4**  
**CONTINUOUS OR BATCH PRESSURE**

**Reduction**

1. If the particle size of the animal by-products to be rendered is more than 50 millimetres, the animal by-products must be reduced in size using equipment specified in the licence, set so that the particle size after reduction is no greater than 50 millimetres or such smaller size as the licence shall specify. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than is permitted in the licence, the process must be stopped and repairs made before the process is resumed.

**Time and temperature**

2. After reduction the animal by-products must be heated to a core temperature of more than 133°C for at least 20 minutes without interruption at a pressure of at least 3 bar.

3. The rendering may be carried out in batch or continuous systems.

**METHOD 5**  
**DEFATTED**  
**CONTINUOUS OR BATCH**

**Reduction**

1. If the particle size of the animal by-products to be rendered is more than 20 millimetres, the animal by-products must be reduced in size using equipment specified in the licence, set so that the particle size after reduction is no greater than 20 millimetres or such smaller size as the licence shall

*Status: This is the original version (as it was originally made).*

specify. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than is permitted in the licence, the process must be stopped and repairs made before the process is resumed.

### **Time and temperature**

2. After reduction the animal by-products must be heated until they coagulate and then pressed so that fat and water are removed from the proteinaceous material. The proteinaceous material shall then be heated to a core temperature greater than 80°C for at least 120 minutes and a core temperature greater than 100°C for at least 60 minutes.

3. The rendering may be carried out in batch or continuous systems.

4. The animal by-products may be cooked such that the time-temperature requirements are achieved at the same time.

## **METHOD 6**

### **ADDED FAT CONTINUOUS ATMOSPHERIC**

#### **Equipment**

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

#### **Crushing**

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

#### **Cooking**

3. The material must 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 must 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 these Regulations. The material must be cooked 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 and temperatures 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 must be removed, and the material separated into its tallow and protein components. Protein and tallow must be stored separately.

## **Records**

5. All records must be kept for one year.

## **METHOD 7**

### **DEFATTED CONTINUOUS ATMOSPHERIC**

## **Equipment**

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

## **Crushing**

2. The raw material must be reduced in size by crushing so that the particle size does not exceed 20 mm. Final reduction equipment must be checked daily and its condition recorded. Any broken equipment must be repaired without delay to ensure that the final particle size is achieved.

## **Pre-heating**

3. The crushed material must then be passed to a pre-heater. Passage of the raw material through the pre-heater must 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 must be passed into a steam heated vessel. Passage of the protein residue through the vessel must be controlled by means of displacement and mechanical restrictions 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 in the licence for the premises granted under these Regulations. The material must 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 and temperatures achieved during the cooking process must be recorded on a permanent recording system.

## **Storage of final products**

6. Protein and tallow must be stored separately.

## **Records**

7. All records must be kept for one year.