

ANNEX I

SPECIFIC ANIMAL HEALTH REQUIREMENTS

CHAPTER 9

[^{F1}Lard and rendered fats intended for human consumption]

2. Where there has been an outbreak of a serious transmissible disease in the previous 12 months before export in a country mentioned in paragraph 1, each consignment of lard or rendered fats must be accompanied by a certificate referred to in Article 10 (2) of this Directive stating that:
 - A. the lard or rendered fats have been subjected to one of the following heat treatment processes:
 - (i) at least 70 °C for at least 30 minutes; or
 - (ii) at least 90 °C for at least 15 minutes; or
 - (iii) a minimum temperature of 80 °C in a continuous rendering system;
 - B. where the lard or rendered fats are packaged, they have been packed in new containers and all precautions have been taken to prevent their recontamination;
 - C. where bulk transport of the product is intended, the pipes, pumps and bulk tank and any other bulk container tanks or bulk road tanker used in the transportation of the products from the manufacturing plant either directly on to the ship or into shore tanks or direct to establishments were inspected and found to be clean before use.

Textual Amendments

- F1** Substituted by [Commission Regulation \(EC\) No 445/2004 of 10 March 2004 amending Annex I to Council Directive 92/118/EEC as regards animal casings, lard and rendered fats and rabbit meat and farmed game meat \(Text with EEA relevance\)](#).