

[^{XI}ANNEX III

SPECIFIC REQUIREMENTS

Editorial Information

- XI** Substituted by [Corrigendum to Regulation \(EC\) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin \(Official Journal of the European Union L 139 of 30 April 2004\)](#).

SECTION XII:

RENDERED ANIMAL FATS AND GREAVES

CHAPTER I:

REQUIREMENTS APPLICABLE TO ESTABLISHMENTS COLLECTING OR PROCESSING RAW MATERIALS

Food business operators must ensure that establishments collecting or processing raw materials for the production of rendered animal fats and greaves comply with the following requirements.

1. Centres for the collection of raw materials and further transport to processing establishments must be equipped with facilities for the storage of raw materials at a temperature of not more than 7 °C.
2. Each processing establishment must have:
 - (a) refrigeration facilities;
 - (b) a dispatch room, unless the establishment dispatches rendered animal fat only in tankers;and
 - (c) if appropriate, suitable equipment for the preparation of products consisting of rendered animal fats mixed with other foodstuffs and/or seasonings.
3. However, the refrigeration facilities required under points 1 and 2(a) are not necessary if the arrangements for the supply of raw materials ensure that they are never stored or transported without active refrigeration otherwise than as provided for in Chapter II, point 1(d).

CHAPTER II:

HYGIENE REQUIREMENTS FOR THE PREPARATION OF RENDERED ANIMAL FAT AND GREAVES

Food business operators preparing rendered animal fats and greaves must ensure compliance with the following requirements.

1. Raw materials must:

Changes to legislation: There are currently no known outstanding effects for the Regulation (EC) No 853/2004 of the European Parliament and of the Council, SECTION XII.: (See end of Document for details)

- (a) derive from animals which have been slaughtered in a slaughterhouse, and which have been found fit for human consumption following ante-mortem and post-mortem inspection;
 - (b) consist of adipose tissues or bones, which are reasonably free from blood and impurities;
 - (c) come from establishments registered or approved pursuant to Regulation (EC) No 852/2003 or in accordance with this Regulation;
- and
- (d) be transported, and stored until rendering, in hygienic conditions and at an internal temperature of not more than 7 °C. However, raw materials may be stored and transported without active refrigeration if rendered within 12 hours after the day on which they were obtained.
2. During rendering the use of solvents is prohibited.
 3. When the fat for refining meets the standards laid down in point 4, rendered animal fat prepared in accordance with points 1 and 2 may be refined in the same establishment or in another establishment with a view to improving its physico-chemical quality.
 4. Rendered animal fat, depending on type, must meet the following standards:

	Ruminants			Porcine animals			Other animal fat	
	Edible tallow		Tallow for refining	Edible fat		Lard and other fat for refining	Edible	For refining
	Premier jus ^a	Other		Lard ^b	Other			
FFA (m/m % oleic acid) maximum	0,75	1,25	3,0	0,75	1,25	2,0	1,25	3,0
Peroxide maximum/kg	4 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	10 meq/kg
Total insoluble impurities	Maximum 0,15 %			Maximum 0,5 %				
Odour, taste, colour	Normal							

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

b Rendered animal fat obtained from the adipose tissues of porcine animals.

5. Greaves intended for human consumption must be stored in accordance with the following temperature requirements.

Changes to legislation: There are currently no known outstanding effects for the Regulation (EC) No 853/2004 of the European Parliament and of the Council, SECTION XII.: (See end of Document for details)

- (a) When greaves are rendered at a temperature of not more than 70 °C, they must be stored:
 - (i) at a temperature of not more than 7 °C for a period not exceeding 24 hours;
 - or
 - (ii) at a temperature of not more than –18 °C.
- (b) When greaves are rendered at a temperature of more than 70 °C and have a moisture content of 10 % (m/m) or more, they must be stored:
 - (i) at a temperature of not more than 7 °C for a period not exceeding 48 hours or a time/temperature ratio giving an equivalent guarantee;
 - or
 - (ii) at a temperature of not more than –18 °C.
- (c) When greaves are rendered at a temperature of more than 70 °C and have a moisture content of less than 10 % (m/m), there are no specific requirements.]

Changes to legislation:

There are currently no known outstanding effects for the Regulation (EC) No 853/2004 of the European Parliament and of the Council, SECTION XII.