

## ANNEX IV

### PROCESSING

#### CHAPTER III

##### STANDARD PROCESSING METHODS

###### D. Processing method 4 Reduction

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

###### Time, temperature and pressure

2. After reduction the animal by-products must be placed in a vessel with added fat and heated in a manner which ensures that a core temperature greater than 100 °C is achieved for at least 16 minutes, a core temperature greater than 110 °C is achieved for at least 13 minutes, a core temperature greater than 120 °C is achieved for at least eight minutes and a core temperature greater than 130 °C is achieved for at least three minutes.

The core temperatures may be achieved consecutively or through a coincidental combination of the time periods indicated.

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

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EU) No 142/2011, Division D..