
Status: Point in time view as at 31/12/2020.

*Changes to legislation: There are currently no known outstanding effects for the
Commission Regulation (EU) No 142/2011, Division E.. (See end of Document for details)*

ANNEX IV

PROCESSING

CHAPTER III

STANDARD PROCESSING METHODS

E. Processing method 5 Reduction

1. If the particle size of the animal by-products to be processed is more than 20 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 20 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 20 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 heated until they coagulate and then pressed so that fat and water are removed from the proteinaceous material. The proteinaceous material must then be heated in a manner which ensures that a core temperature greater than 80 °C is achieved for at least 120 minutes and a core temperature greater than 100 °C is achieved for at least 60 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.

Status:

Point in time view as at 31/12/2020.

Changes to legislation:

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