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

### ANNEX IV

## PROCESSING

## CHAPTER III

### STANDARD PROCESSING METHODS

F. Processing method 6 (for Category 3 animal by-products originating from aquatic animal or aquatic invertebrates only)

Reduction

- 1. The animal by-products must be reduced to a particle size which is no greater than:
- (a) 50 mm, in case of heat treatment in accordance with point 2(a); or
- (b) 30 mm, in case of heat treatment in accordance with point 2(b).

They must then be mixed with formic acid to reduce and maintain the pH to 4,0 or lower. The mixture must be stored for at least 24 hours pending further treatment. Time, temperature and pressure

- 2. After reduction, the mixture must be heated to:
- (a) a core temperature of at least 90 °C for at least 60 minutes; or
- (b) a core temperature of at least 70 °C for at least 60 minutes.

When using a continuous flow system, the progression of the product through the heat converter must be controlled by means of mechanical commands limiting its displacement in such way that at the end of the heat treatment operation the product has undergone a cycle which is sufficient in both time and temperature.

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 F..