SCHEDULE 5

Specific Hygiene Standards for the Manufacture of Other Products of Animal Origin Intended for Human Consumption

Part II
Special Conditions for Rendered Animal Fats, Greaves and By-Products

B. Additional hygiene requirements relating to the preparation of rendered animal fat, greaves and by-products

10. Rendered animal fat, depending on type, shall meet the following standards:

	Bovines			Pigs			Other animal fat	
	Edible tallow		Tallow for refining	Edible pig fat		Lard and other pork fat for refining		
	Premier jus ⁽¹⁾	Other		Lard ⁽²⁾	Other fat	2	Edible	For refining
FFA (m/ m% oleic acid) maximum	0.75	1.25	3.0	0.75	1.25	2.0	1.25	3.00
Peroxyd maximum (meg/kg)		4	6	4	6	6	4	10
Moisture and impurities	maximum 0.5%							
Odour, taste, and colour	normal							

- (1) Rendered animal fat obtained by the low-temperature rendering of fresh fat from the heart, caul, kidneys and mesentery of bovine animals, and fat from cutting rooms.
 - (1) Melted fat obtained from rendering the adipose tissues of swine.