

## 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***

1. Raw materials shall originate from animals which received ante and post mortem inspection and the raw materials were found fit for human consumption.
2. The raw materials shall consist of adipose tissues or bones found fit for human consumption and which are reasonably free from blood and impurities. They shall not show signs of deterioration and shall be obtained under hygienic conditions.
3. Subject to paragraphs 4 and 5, for the preparation of rendered animal fat, only adipose tissues or bones, collected at slaughterhouses, cutting plants or meat products premises shall be used. Raw materials shall be transported and stored until rendering in hygienic conditions and at an internal temperature of 7°C or less.
4. Raw materials may be stored and transported unrefrigerated provided that they are rendered within twelve hours after the day on which they were obtained.
5. Raw materials collected at retail shops or in premises adjacent to sales points, where the cutting and the storage of meat or poultry meat is performed for the sole purpose of supplying the final consumer directly, may be used for the preparation of rendered animal fat, provided they are in a satisfactory hygienic condition and properly packed. When the raw materials are collected daily the temperature requirements laid down in paragraph 3 shall be complied with. If the raw materials are not collected daily, they shall be refrigerated immediately after they have been obtained.
6. Vehicles and containers for the collection and transport of raw materials shall have smooth internal surfaces, easy to wash, clean and disinfect and vehicles shall be adequately covered. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.
7. Before rendering, raw materials shall be inspected for the presence of raw materials unfit for human consumption, or extraneous matter. When present these shall be removed.
8. Raw materials shall be rendered by heat, pressure or other appropriate method, followed by separation of the fat by decantation, centrifugation, filtration or other appropriate method. The use of solvents is prohibited.
9. Rendered animal fat which is prepared in accordance with the foregoing paragraphs may be refined in the same or other premises to improve its physico-chemical quality when the fat for refining satisfies the standards laid down in paragraph 10.
10. Rendered animal fat, depending on type, shall meet the following standards:

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

	Bovines		Tallow for refining	Pigs		Lard and other pork fat for refining	Other animal fat	
	Edible tallow			Edible pig fat			Edible	For refining
	Premier jus <sup>(1)</sup>	Other		Lard <sup>(2)</sup>	Other fat			
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	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.

11. Greaves intended for human consumption shall be stored:

- (a) when rendered at a temperature of 70°C or less: at a temperature of less than 7°C for a period not exceeding 24 hours or at -18°C or lower;
- (b) when rendered at a temperature of more than 70°C and having a moisture content of 10% (m/m) or more either:
  - (i) at a temperature of less than 7°C for a period not exceeding 48 hours or at a time/temperature ratio offering an equivalent guarantee, or
  - (ii) at -18°C or lower;
- (c) when rendered at a temperature of more than 70°C and having a moisture content of less than 10% (m/m): no specific requirement.