

Australian Standard<sup>®</sup>

**Hygienic rendering of animal products**



This Australian Standard® was prepared by Committee FT-021, Meat for Human and Animal Consumption. It was approved on behalf of the Council of Standards Australia on 8 November 2007.

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The following are represented on Committee FT-021:

- ACT Health
  - Australian Chicken Meat Federation and Australian Poultry Industries Association
  - Australian Meat Industry Council
  - Australian Quarantine and Inspection Service
  - Australian Renderers' Association
  - Department of Health, WA
  - Department of Primary Industries and Water, Tas.
  - Department of Primary Industry, Fisheries and Mines, NT
  - Food Standards Australia New Zealand
  - Meat & Livestock Australia
  - Meat Standards Committee
  - NSW Food Authority
  - Primary Industries Standing Committee
  - Primary Industries and Resources, SA
  - PrimeSafe
  - Safe Food Queensland
  - South Australian Meat Hygiene Advisory Council
  - The Australian Game Meat Producers Association
  - WA Meat Industry Authority
- 

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## Hygienic rendering of animal products

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## PREFACE

### The Standard

This Standard has been approved by the Primary Industries Ministerial Council (PIMC) and implementation forms part of a broader national framework for managing risks associated with animal feed controls in Australia. The focus is on the safety of end products of rendering operations and provides for standards that are consistent with the principles and objectives of the world standards contained in *Codex Alimentarius*.

### Objective

The prime objective of this Standard is to provide for the production of safe rendered products by ensuring the hygienic rendering of biological material from animals.

### Scope

This Standard applies to all rendering premises operating in Australia and to all products of rendering operations including, but not restricted to:

- meat meal;
- meat and bone meal;
- bone meal;
- poultry meal;
- poultry by-product meal;
- feather meal;
- fish meal;
- blood meal;
- tallow;
- poultry oil;
- fish oil.

Minimum requirements for construction and equipment and rendering operations are prescribed in this Standard. Rendered products intended for human consumption must also comply with the *Australia New Zealand Food Standards Code*.

*Note* For the meaning of *meal* see Section 1 – Definitions.

### Guidelines

This Standard should be read in conjunction with guidelines as developed by the Animal Health Committee (AHC) from time to time.

### Equivalence

Requirements of this Standard are mandatory unless alternative compliance has been approved by the controlling authority.

Alternative compliance to that mandated in this Standard may be used by operators providing compliance with the overall goal can be independently validated through the use of Hazard Analysis Critical Control Point (HACCP) based programs.

Where the operator of a rendering premises proposes a technique different from that detailed in this Standard the assessment of equivalence is to be determined by AHC. This Committee will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique is to supply sufficient supporting information to validate the procedure to the relevant controlling authority, who will advise AHC. The submission must include a HACCP plan that ensures equivalence is maintained. Where AHC cannot reach agreement on the approval of an alternative technique the final decision shall be made by PIMC.

*Note* For the meaning of *controlling authority* see Section 1 – Definitions.

### Primary Industries Ministerial Council

PIMC comprises the Australian Commonwealth, state and territory, and New Zealand ministers responsible for agriculture, soil, water and rural adjustment policy issues. The objective of PIMC is to develop integrated and sustainable agricultural land and water management policies, strategies and practices for the benefit of the community. This Standard falls within the jurisdiction of PIMC.

Under the PIMC arrangement, the Primary Industries Standing Committee (PISC) supports the Council in the achievement of objectives and develops cooperative and coordinated approaches to matters of concern to the Council. PISC is subsequently underpinned by three committees, one of which is the Primary Industries Health Committee (PIHC).

PIHC manages and reports to PISC on national and strategic issues in relation to quarantine policy; animal, fish (aquatic animal), plant and forest health; agricultural and veterinary chemicals; and related matters.

PIHC receives advice on meat issues involving non-food products from AHC, which advises on standards, codes of practice and guidelines covering rendering, pet food and animal feed.

This publication has been approved as an Australian Standard. Other Standards in the series are:

- AS 4467:1997 *Australian Standard for the Hygienic Production of Crocodile Meat for Human Consumption* (SCARM Report No. 67)
- AS 4466:1997 *Australian Standard for the Hygienic Production of Rabbit Meat for Human Consumption* (SCARM Report No. 59)
- AS 5011:2001 *Australian Standard for the Hygienic Production of Natural Casings for Human Consumption* (SCARM Report No. 68)
- AS 5010:2001 *Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption* (SCARM Report No. 71)
- AS 4465:2005 *Australian Standard for the Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption* (3rd Edition) (FRSC Technical Report No. 1)
- AS 4841:2006 *Australian Standard for the Hygienic Production of Pet Meat* (PISC Report No. 88)
- AS 4696:2007 *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* (FRSC Technical Report No. 3)
- AS 4464:2007 *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption* (FRSC Technical Report No. 2)

# 1 DEFINITIONS

|   |   |
|---|---|
| <b>Approved arrangement</b>                           | When used in relation to a provision of this Standard applying to a rendering business, means the arrangement for the business that is approved by the controlling authority.   |
| <b>Approved laboratory</b>                            | Means a laboratory that has been certified by the National Association of Testing Authorities, Australia (NATA) and approved to test product for <i>Salmonella</i> and <i>Clostridium perfringens</i> or a laboratory approved by the controlling authority.                |
| <b>Audit</b>  | A systematic and independent examination to determine whether activities and related results comply with planned and documented arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.                             |
| <b>Clean</b>  | When used in relation to rendering premises, means free of extraneous visible matter.   |
| <b>Contamination</b>                                  | When used in relation to rendered product, means the presence of objectionable matter, including substances or micro-organisms, such as <i>Salmonella</i> , that makes rendered product unsafe.   |
| <b>Controlling authority</b>                          | Means the Commonwealth, state or territory authority that is responsible for the enforcement of this Standard as it applies to rendered product.  |
| <b>Critical control point (CCP)</b>                   | Means a point, procedure, operation or stage in the rendering process, including raw materials, at which control can be applied and is essential to prevent or eliminate a hazard or reduce it to an acceptable level.  |
| <b>Hazard analysis critical control point (HACCP)</b> | Means a system that identifies, evaluates and controls hazards that are significant for product safety.   |
| <b>Heat treatment</b>                                 | The process of heating the product during the rendering process at temperatures and for times which, in combination, are sufficient to destroy those target contaminant micro-organisms which represent a hazard and which are normally capable of being destroyed by heat. |
| <b>Meal</b>   | Defatted and dried solid product of rendering after milling.  |
| <b>Operator</b>                                       | The person, owner or manager who at the time is in attendance and responsible for the operation of the registered premises.   |
| <b>Potable</b>  | When used in relation to water, means water that is acceptable for human consumption.   |
| <b>Processed animal protein</b>                       | Meal derived from rendering, defatting and drying animal material.  |
| <b>Processing area</b>                                | Any area of the plant where a rendering process takes place.  |
| <b>Raw material</b>                                   | Any biological material from animals used for the purpose of processing into fats, oils, processed animal protein or fertiliser.  |