



## **ANIMAL BY-PRODUCTS LEGISLATION – AN EXPLANATORY GUIDE**

<b>1</b>	<b>INTRODUCTION - MEAT PROCESSOR WASTE AND ANIMAL BY-PRODUCTS.....</b>	<b>2</b>
<b>2</b>	<b>CATEGORIES OF MEAT PROCESSOR WASTE AND RESTRICTIONS ON THE MANAGEMENT AND USE OF ANIMAL BY-PRODUCTS .....</b>	<b>2</b>
<b>3</b>	<b>DISPOSAL ROUTES FOR MEAT PROCESSOR WASTE.....</b>	<b>3</b>
<b>4.</b>	<b>COMPLETE SEPARATION OF BUILDINGS.....</b>	<b>6</b>
<b>6.</b>	<b>COLLECTION, STORAGE, TRANSPORTATION AND PROCESSING.....</b>	<b>6</b>
<b>7.</b>	<b>WHICH FOOD BUSINESSES ARE AFFECTED BY THE REGULATIONS.....</b>	<b>7</b>
<b>8.</b>	<b>CURRENT/FUTURE AMENDMENTS TO LEGISLATION.....</b>	<b>7</b>
<b>9.</b>	<b>FURTHER INFORMATION.....</b>	<b>8</b>



## **1 Introduction - Meat processor waste and animal by-products**

Legislation on the disposal or recycling of animal carcasses, by-products and waste is carried out in accordance with EU regulations. On 3rd October 2002 the EU adopted *Regulation EC 1774/2002* governing animal by-products. The regulation laid down strict rules for the collection, transport, storage, handling, processing and use or disposal of all animal by-products. The regulations were transposed into Irish Law by the *Animal By-Products Regulations 2003 (S.I. No. 248 of 2003)* and by the *Animal By-Products (Amendment) Regulations 2005 (S.I. 707 of 2005)*. This legislation has since been replaced by *SI 252 of 2008 European Communities (Transmissible Spongiform Encephalopathies and Animal By-Products) Regulations 2008* and *SI 253 Diseases of Animals Act 1966 (Transmissible Spongiform Encephalopathies) (Fertilizer and Soil Improvers) order 2008*. The Animal By-Products Regulations are a separate legislative entity to the Waste Management Act.

## **2 Categories of Meat Processor Waste and Restrictions on the management and use of Animal By-Products**

Article 2 of the regulation defines an animal by-product as any part of an animal carcass or any material of animal origin not intended for human consumption. They include animals which die on farm, surplus or waste materials from slaughterhouses and a range of surplus or rejected materials that contain products of animal origin whether cooked or uncooked. The regulations divide animal by-products into 3 categories based on their potential risk to animals, the public or to the environment, and sets out how each category must or may be disposed. The regulation restricts the type of by-products that may be used for feeding animals, so that only material fit for human consumption may be used for livestock and pet feed. The regulation also prohibits intra species recycling and the feeding of catering waste to livestock.



In the context of meat processing,

- Category 1 waste includes:- Very high risk material including the carcasses of animals suspected or confirmed of being infected with BSE; parts of animals that have been administered certain prohibited substances; and floor waste where specified risk material (SRM) is generated.
- Category 2 waste includes:- Animals that die on-farm; manure and the digestive tract content; and by-products from animals that exceed permitted residue levels of certain substances (e.g. therapeutic drugs).
- Category 3 waste includes:- Material which has previously been fit for human consumption, including catering waste, raw meat and fish, hides and skins; parts of slaughtered animals which are fit for human consumption but which are not intended for human consumption for commercial reasons, or due to problems of manufacturing or packaging defects; animal by-products derived from the processing of products intended for human consumption (e.g. degreased bones and greaves); and blood from non-diseased ruminants.

### **3 Disposal Routes for Meat Processor Waste**

There are a number of permissible disposal routes for each category as follows:-

- Category 1 - Incineration; rendering followed by incineration or landfilling;
- Category 2 - Incineration; rendering\*; use as a fertiliser; treatment of manure and/or digestive tract contents in a biogas or composting plant; use in an oleochemical plant to produce tallow for technical use.

\* There are no category 2 rendering plants in Ireland. Category 2 material is rendered with category 1 material to produce category 1 tallow.

- Category 3 (i) - Incineration; rendering followed by incineration or landfilling; rendering followed by use in feedstuffs or fertiliser; use in pet food; transformation in a technical plant; treatment in a biogas or composting plant; for feeding fish; use in an oleochemical plant to produce tallow derivatives.
- Category 3 (ii) – Former Foodstuffs. In May 2005 the European Commission proposed that member states should make their own risk analysis of which former foodstuffs could safely be disposed of to landfill. The Regulation divides former foodstuffs into 3 categories:
  - (I) Former foodstuffs which member states consider to pose a risk to public and animal health if disposed of to landfill.
  - (II) Former foodstuffs that the member states consider can be safely disposed of to landfill.
  - (III) Former foodstuffs which can also safely be fed to animals (in accordance with strict separation from other products of animal origin)

Material which is suitable and may be fed to livestock subject to strict separation from animal by-products includes:

- Bakery products, pasta, confectionary and similar products such as breakfast cereals – these products can contain ingredients such as fats, milk, eggs, honey or gelatine of non-ruminant origin. They must not contain raw eggs, meat or fish or products which are derived from or incorporate meat or fish;
- Dairy products including pasteurised milk, cheese, whey, yoghurt, butter, milk based desserts and ice cream.

Material which may go to landfill but cannot be fed to livestock, includes:



- Meat/fish products that are fully pre-cooked;
  - Shells from cooked seafood and eggs;
  - Highly processed meat/fish products in cans and jars. etc;
  - Dried products of animal origin;
  - Highly processed products such as flavourings;
  - Stock cubes;
  - Processed animal fats;
  - Greaves.
- 
- **Note: If any doubts exist about the classification or disposal options for animal by-products businesses must consult the formal regulations and enquiries should be made to the Department of Agriculture.**

### **Products & By-products from Meat Processing**

Products and By-products from the beef processing sector include: -

- Boned meat
- Edible offal (tongue, liver, heart, kidneys for human consumption);
- Edible fats (shortening, margarine, sweets, chewing gum);
- Bones (soups for humans; buttons, bone meal);
- Blood (human & animal consumption, pharmaceutical & food additives such as emulsifiers, stabilisers, clarifiers, nutritional additives);
- Glycerin (chemical additive, solvent, food preservatives, plasticisers);
- Intestines (sausage casings, surgical ligatures);
- Gelatin (confectionary additive);
- Rennin (cheese making additive);
- Numerous pharmaceutical products;
- Livestock feed;



- Pet food and fish food;
- Hides/skins;
- Hair;
- Glue;
- Inedible fats for industrial use in tyres, lubricants, insecticides, germicides.

#### **4. Complete Separation of Buildings**

Annex 5 of the Regulation requires “complete separation of building between a processing plant and a slaughterhouse”. This is to ensure no cross contamination or substitution (voluntary or otherwise) between “material intended for human consumption”, “material intended for animal consumption” and “material destined for disposal or recovery”. Processing plants are approved by the Department of Agriculture. An approved establishment must meet the required level of separation.

#### **5. Labelling**

Animal by-products e.g. livers , kidneys etc. and other products of animal origin that are intended to go into the food chain should not be labelled as animal by- product . Under the regulations they only become animal by- product when they are no longer intended for human consumption. Labelling is clear evidence of this intention. There is a requirement under the regulations to clearly label containers and vehicles detailing the category of animal by-product.

#### **6. Collection, Storage, Transportation and Processing**

Animal by-products can only be collected and transported by approved licensed hauliers and can only be stored and processed at licensed facilities. These licences are issued by the Department of Agriculture. Pet food facilities also require a license to operate from the same Department.

## 7. Which Food Businesses are Affected by the Regulations

- **Food Manufacturers** – any manufacturer of products that contain meat, fish or any other animal by-product as ingredients;
- **Butchers** – most waste from butcher's premises is raw and must be disposed of in accordance with the Regulations (i.e. landfill is not permitted);
- **Fishmongers** – raw fish waste has to be disposed of in accordance with the Regulations;
- **Bakers** – many bakeries produce and sell a wide range of meat products. If these have been cooked, disposal to landfill is acceptable. Bakery products not containing animal by-products are suitable for feeding to livestock as long as strict measures are in place to prevent cross contamination with other animal by-products;
- **Retailers** – raw meat and raw fish cannot be disposed of to landfill. Products containing cooked meat and fish may be disposed of to landfill as part of the transition period for former foodstuffs;
- **Caterers** – catering wastes are only controlled by the regulations if it goes to composting or biogas, is fed to animals or is derived from international transport. If the catering operation shares premises with another food activity such as retail, bakery, or butchery, then the non-catering waste must be disposed of in accordance with Section 3(ii) above (former foodstuffs);
- **Distributors** – where these businesses generate or handle any former foodstuffs or other animal by-products, they must abide by the regulations.

## 8. Current/Future Amendments to Legislation



The controls in the Regulation work well in the majority of cases. However, feedback from member states and Industry have highlighted a number of areas where changes are necessary. Examples include the use of processed ingredients in cosmetics and the issue of processed animal protein-only pet food plants. Uncertainties also exist about the scope of the legislation – including possible duplication with other legislation. Clarification is therefore needed. In early 2007 the commission intends to submit a number of proposals for amendments to the Regulation to Council and Parliament.

## 9. Further Information

- [The Department of Agriculture Animal By-Products – Approved Establishments](#)  
this link provides information on approved establishments in Ireland including collection plants, rendering and technical plants, storage facilities and composting facilities.
- [The Department of Agriculture Information Notes – The import of Animal By-Products that could be used as a feed material or for technical purposes](#)
- [DEFRA – the UK Department for the Environment, Food and Rural Affairs](#)
- [European Union Animal By-Products webpage](#)