



Importing Country Requirements for Meat and Bone Meal

1997



MEAT & LIVESTOCK
AUSTRALIA

Australia exports 150,000 tonnes of meat and bone meal a year, or more than one-third of the total meal production. Main importers are Japan, 55%; Indonesia, 17%; USA, 10%; Philippines, 8%; and Taiwan, 4%.

Although Australian meat and bone meal exports do not require an export permit and are not subject to any conditions or restrictions under the Export Control Act, some importing countries have specific requirements. The Australian Quarantine Inspection Service (AQIS) can certify that importing country requirements have been met.

Specific requirements of importing countries are outlined in the information that follows.

European Union (EU) Countries

European Union legislation relating to the import of processed animal protein has been developing over the past 10 years or more. Although EU legislation is the most complex and extensive of the meal importing countries, requirements are not entirely clear because new legislation continues to be issued which may or may not supersede previous legislation.

The Balai Directive, the main legislation affecting EU meat and bone meal imports (and other non-meat animal products), requires that establishments exporting meat and bone meal to the EU must be sanctioned by the competent authority – AQIS.

The Directive also insists that exporters show that they comply with the specific requirements for production of the various Balai products. This is generally taken to mean that the establishments must have an auditable Quality Assurance program.

In the case of animal protein meals – meat and bone meal, specific requirements relate to heat treatment of the raw material and testing for *Salmonella* in the finished product.

Currently all meat meal made from mammalian should be exposed to a heat treatment of 133°C at 3-bar pressure for 20 minutes and have a particle size of no more than 50mm.

Non-mammalian material does not have to receive this heat treatment. Non-mammalian materials must be processed using heat treatments that have been shown to eliminate *Clostridium perfringens* in

samples collected daily over a one-month period. The rendering process must be one of five described in EU legislation.

Precautions must be taken after heat treatment to prevent product contamination. Five samples should be taken from each meat meal load and tested for *Salmonella* before it leaves the country of origin. *Salmonella* must be absent in 25g of each sample.

Non-mammalian low-risk material does not have to be rendered according to any nominated heat treatment, but the material must be sampled and tested for *Salmonella* and *Enterobacteriaceae*. Five samples must be collected from each batch and *Salmonella* must be absent in 25g of each sample.

No more than 300 *Enterobacteriaceae* per gram may be present in any one of the five samples and no more than two of the five samples should fall in the 10-300 *Enterobacteriaceae* per gram range. Likewise, loads should be sampled and tested for *Salmonella* before exporting.

All meat meal products must be stored in enclosed storage facilities, packed in new packaging material or dispatched in bulk transport or containers that have been cleaned and disinfected with an approved disinfectant.

The Australian Renderers Association has prepared a submission on the equivalence of Australian rendering conditions with EU requirements. This submission is being negotiated with the EU by AQIS. If the equivalence argument is accepted, some of the EU requirements as applied to Australia may change.

Japan

Certification is required to export meat and bone meal to Japan. Although the wording on the certificate implies that meal must be sterilised, no specific sterilising conditions are prescribed.

The certificate, however, must have time and temperature of the heat treatment entered on it.

After treatment, every precaution must be taken to prevent re-infection of the sterilised product.

Malaysia, Mauritius and Singapore

Malaysia, Mauritius and Singapore require meat and bone meal to be processed according to one of the following heat treatments:

- A dry heat of 140°C for not less than three hours

- Moist heat under steam pressure of not less than 1.4kg per cm² (1.4 atmospheres) for 15 minutes
- Treatment of the bones, after they are broken, with the vapour of benzine boiling between 95°C and 115°C for not less than four hours, with live steam admitted thereafter for one hour

As well as the heat treatment, every precaution must be taken to prevent reinfection of sterilised meal, and sterilised meal must be packed in new or sterilised bags.

Singapore and Malaysia require that meat meal from non-export establishments must be produced in a factory approved by the Department of Primary Industries and Energy.

Taiwan

An export certificate is required, but no special conditions are endorsed.

Philippines

Non-export establishments must be approved by the inspection service.

New Caledonia

All products of animal origin intended for animal feed must undergo a sterilising thermal treatment. Specific treatments are not prescribed.

USA and Canada

Ovine meals, exported to North America for use in pet-foods and subsequently exported to the EU, must be made from materials that exclude dead stock and possibly other materials defined as high risk by the EU.

Because AQIS is negotiating the requirements for export of ovine meals to North America, specific requirements may change. For example, re-negotiated requirements may allow export meat meal from materials containing dead stock if the material has been subjected to a heat treatment of 133°C at 3-bar pressure for 20 minutes.

Certification

If countries have specific requirements for imported meat and bone meal, the requirements are communicated to AQIS, and AQIS usually certifies that the exporter has complied with the specific requirements.

Exporters should check with AQIS to find requirements needed to export meat and bone meal to certain destinations.



MEAT & LIVESTOCK
A U S T R A L I A

Meat & Livestock Australia Ltd
Processing and Product Innovation
PO Box 991
North Sydney NSW 2059
Phone (02) 9463 9166
Fax (02) 9463 9182