

## What are Animal Byproducts?

Factsheet FABRA-FS-001

## **ANIMAL PRODUCTS**

The slaughter of animals for human consumption and the subsequent processing of meat at cutting plants and butchers gives rise to three product groups:

- Edible products or meat intended for human consumption.
- Edible co-products (ECP) also intended for human consumption but requiring further processing.
- Animal by-products (ABPs) those parts of the animal that are not intended for human consumption.

These three groups are illustrated below in Figure 1.

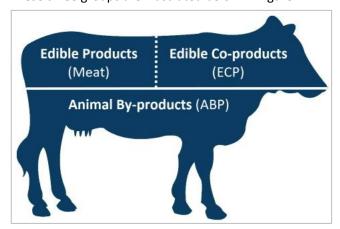


Figure 1 - Product groups from an animal<sup>1</sup>

Before they are processed, ECPs may sometimes be referred to as by-products, a practice which can cause confusion with ABPs. Any ECP that is handled incorrectly MUST be downgraded to ABP. Whilst this will mean a loss of revenue, it is essential to prevent a very serious risk to the public and to other animals in the food chain.

Examples of edible products, co-products and animal by-products are given in Figure 2.

## **ANIMAL BY-PRODUCTS**

ABPs also arise from the manufacture of products of animal origin, such as dairy products, catering waste, fallen stock and disease control culls of livestock, e.g. for bird flu outbreaks.

ABPs are grouped into three categories according to the health risk posed to other animals and humans. Material in each of the categories must be kept separate after removal from the animal and the higher risk materials

are colour marked with a dye: Category 1 material must be stained blue and Category 2 stained black.

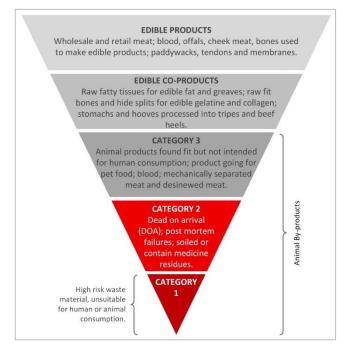


Figure 2 – Animal products hierarchy<sup>2</sup>

If in doubt, it is recommended to check the categorisation with the Animal and Plant Health Authority (APHA) in England, Wales and Scotland and with the Department of Agriculture, Environment and Rural Affairs (DAERA) in Northern Ireland.

ABPs can only be sent to a processing facility approved by APHA or DAERA for the relevant ABP Category. It is permissible to downgrade material i.e. send Category 3 material to Category 2 or Category 1 plant, but Category 1 material can only be sent to a Category 1 approved facility.

Any mixtures of ABPs are downgraded to the highest risk category, for example mixing Category 2 and Category 3 in the same load downgrades the whole load to Category 2, subject to Category 2 rules. This includes manure and gut content if mixed with other Category 2 ABPs.

Dead livestock that might contain specified risk material (SRM) is downgraded to Category 1.

Blood not collected for human consumption is ABP and subject to ABPs rules. Blood that has not been heat treated or rendered in ABP-approved premises cannot be sent for landspreading or used as fertiliser.

Examples of ABPs by category are shown in Figure 3. The material included with specified risk materials (SRM), listed as part of Category 1 APB, varies according to the Bovine spongiform encephalopathy (BSE) risk status of the country of origin. Some materials categorised as SRM

from countries of controlled or undetermined BSE may, subject to suitable controls, be categorised as fit for feed and/or food when the source is a country with negligible BSE risk. The full details are given in the TSE Regulation<sup>3</sup>.

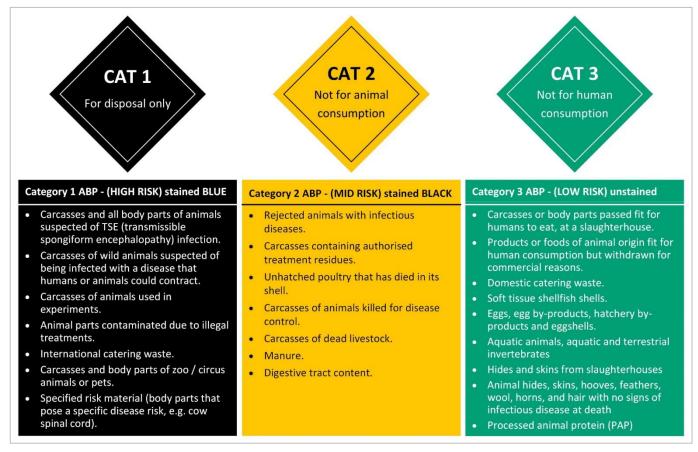


Figure 3 - ABP examples by category

## **REFERENCES**

- FABRA Training Animal By-Products Operations at a Food Business Operator. Module 1: What are Animal By-products?
- Adapted from: Wrap, March 2017, Improving efficiency, generating better returns and tackling environmental impacts in beef supply chains.
- 3. Regulation (EC) No 999/2001 of the European Parliament and of the Council of 22 May 2001 laying down rules of the prevention, control and eradication of certain transmissible spongiform encephalopathies (Annex V, page 67).

This factsheet is produced by FABRA UK, the Foodchain & Biomass Renewables Association and is based on our current understanding only and is subject to change. This factsheet must not be relied upon as reflecting the official UK Gov position and FABRA UK takes no responsibility for the accuracy of this information.

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