

## SCHEDULE

### **Part II**

#### ***Method 7***

##### *Defatted continuous atmospheric*

#### **Preheating**

3. The crushed material shall be passed to a pre-heater. Passage of the raw material through the pre-heater shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked material is discharged at a temperature of at least 80°C and in a form in which water and tallow can be removed from the protein residue.