

## SCHEDULE

### Part II

#### *Method 7*

#### *Defatted continuous atmospheric*

#### **Equipment**

1. The premises shall be equipped with apparatus to crush specified bovine material to the appropriate particle size, at least one cooker to cook the specified bovine material, sufficient capacity of hot water and steam production to render specified bovine material in accordance with this method and equipment to separate protein from tallow and store those products.

#### **Crushing**

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 150 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

#### **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.

#### **Pressing**

4. The material discharged from the pre-heater must be passed through a screw press so adjusted that all water and tallow are removed from the protein residue.

#### **Drying**

5. The protein residue shall be passed into a steam heated vessel. Passage of the protein residue through the vessel shall be controlled by means of displacement and mechanical restriction to ensure that the cooked dried protein is discharged with all of its residual moisture removed as water vapour.

A maximum feed rate for protein residue and a minimum discharge temperature will be set for the vessel by an officer of the Department. The material shall be maintained at a temperature in excess of 80°C for at least 120 minutes and a temperature in excess of 100°C for at least 60 minutes. Material may be cooked so that both time/temperature requirements are carried out at the same time. The times, temperatures and pressures achieved during the cooking process must be recorded on a permanent recording system.

#### **Storage of final products**

6. Protein and tallow shall be stored separately.

#### **Records**

7. All records required in paragraphs 2 and 5 shall be kept for one year.