

SCHEDULE 1

Rendering requirements

Part II

Methods of rendering

Method 5

Natural fat continuous atmospheric

Cooking

3. The material should be passed into a steam heated vessel. Passage of the raw material through the vessel shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked dried material is discharged with all of its residual moisture removed as water vapour. The maximum feed rate for raw material and the minimum discharge temperature will be set for the vessel in the approval for the premises granted under this Order. The material shall be maintained at a temperature in excess of 100°C for at least 95 minutes, a temperature in excess of 110°C for at least 55 minutes and a temperature in excess of 120°C for at least 13 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system.