

Category 3 ABP

Definition

The list below provides a summary of Category 3 Animal By-Products, as defined in Article 10 of Regulation (EC) 1069/2009. These may be used for the production of pet food, subject to the provisions of (EC) 1069/2009, Article 35:

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- Carcasses and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with Community legislation, but are not intended for human consumption for commercial reasons.
- Carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection, or bodies and the following parts of animals from game killed for human consumption in accordance with Community legislation:
- Carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with Community legislation at post mortem inspection, but which did not show any signs of disease communicable to humans or animals
- Heads of poultry
- Hides and skins (including trimmings and splitting), horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones, of:
 - animals, other than ruminants requiring TSE testing, and ruminants which have been tested with a negative result in accordance with Article 6(1) of Regulation (EC) No. 999/2001
- Pig bristles
- Feathers
- Animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3) (d) of Regulation (EC) No 853/2004, which did not show any signs of disease communicable to humans or animals.
- Blood of animals which did not show any signs of disease communicable through blood to humans or animals obtained from the following animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an antemortem inspection:
- Animals other than ruminants requiring TSE testing, and

- Ruminants which have been tested with a negative result in accordance with Article 6(1) of Regulation (EC) No. 999/2001
- Animal by-products arising from the production of products intended for human consumption, including degreased bones and greaves.

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- Products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise. It is important to note that these products are not to be despatched bearing the original ID mark if already wrapped / packed.
- Blood, placenta, wool, feathers, hair, horns and hoof cuts originating from live animals that did not show any signs of disease communicable through that product to humans or animals.
- Adipose tissue from animals that did not show any signs of disease communicable through that material to humans or animals, which were slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection.

1.5.2 Examples of Category 3

The list below provides some examples of the nature of Category 3 animal by products FSA staff encounter. The list is intended for guidance and is not exhaustive.

- Carcasses or parts of carcasses which have passed ante and post-mortem inspection, but for commercial or other reasons are not intended for human consumption.
- Examples: incised pig offal, pig spleens, stomachs and intestines from mammals or ratites empty of digestive material (except the last four metres of bovine small intestine and caecum and ovine and caprine ileum which are Category 1), bovine head meat not intended for human consumption, bovine udders from animals that have passed ante and post mortem inspection and show no sign of any disease communicable to humans or animals, provided that the udders are not contaminated to the extent that they present a risk to human or animal health, skinned young lamb heads, sheep head meat, poultry necks, poultry intestines, testicles, pig rind, bones from a cutting plant.
- Unskinned bovine, ovine and caprine feet from animals that have passed ante mortem inspection, provided they are not contaminated to the extent that they present a risk to animal or public health.
- Unskinned bovine ears derived from carcasses that have passed ante mortem and post-mortem inspection and are free from ear tags, infection and abscesses.

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- Unskinned young lamb heads from animals that have passed ante and post mortem inspection, and are not suspected of suffering from any disease communicable to humans or animals. Where such a suspicion exists, the heads should be skinned and inspected prior to making a decision regarding their classification.

- Unskinned pig heads from pigs that have been skinned rather than scalded, singed or depilated, and are from animals that have passed both ante and post mortem inspection. Such heads should show no signs of disease communicable to humans or animals, and must be visibly clean and free from contamination.
- Parts of a carcass or offal that are not permitted by the Hygiene Regulations to be used for human consumption but which are nevertheless no risk to animal or human health. Examples include livers with fluke lesions, milk spot lesions, Muellerius lung lesions, melanosis, material trimmed from the sticking point.
- Any carcass, part of a carcass or offal not produced, stored or transported in accordance with the Hygiene Regulations which consequently renders the meat unfit for human consumption. Examples include traceable meat with no health mark, meat stored or found over temperature to the extent of making it unfit for human consumption.
- Meat which falls on a visibly clean floor, is picked up promptly and which is rejected as unfit for human consumption for that reason.
- Material collected in drain traps or screens in non-ruminant slaughterhouses, where it is established that water is being used to transport ABPs that are exclusively Category 3 in origin, and the water is not being discharged from the establishment as waste water (such as feathers and hairs from water flumes).
- Trimmed fat or waste carcass meat, that having passed ante and postmortem inspection, is not intended for human consumption.
- Fat trimmed prior to post-mortem inspection, provided this originates from animals which did not show any disease communicable through that fat to humans or animals.
- Obvious lymph nodes and nervous tissue removed during cutting of fat from bovine animals.
- Meat rejected by the producer because it no longer meets specification.
- Poultry heads and feet that have passed post-mortem inspection on the line attached to the carcass.

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- Poultry heads and feet separated from the carcass prior to post-mortem inspection but which have passed ante mortem inspection.
- Hides, skins, hooves / feet, horns, pig bristles and feathers derived from animals, other than ruminants requiring TSE testing or with a negative result, that have passed ante mortem inspection.
- Heads, feet and feathers of small wild game.

Further examples of poultry Category 3

The following rejected poultry meat can be treated as Category 3, provided it has passed an official post-mortem inspection point (inspection at whole-bird point is deemed sufficient and carcass can be removed at that point).

Post mortem rejections caused by the slaughterhouse process (for example, machine damage, overscald, uncut, badly bled).

- Product that is not intended for human consumption even though it is fit for human consumption (runts; carcasses partially affected by abnormalities once the abnormalities are removed).
- Traumatic lesions such as bruises and fractures that are not infected.
- Carcasses affected with ascites, when such condition is proven to be caused by cardiac insufficiency.
- Carcasses contaminated by crop, upper digestive tract spillage or bile staining during the slaughter process.
- Unemptied poultry digestive track.