

## Application Form AP49 Processing Categories Tables

- Processing categories are used to aid in the registration of a Risk Management Programme or Amendment to a RMP as required under sections 20 and 25 of the Animal Products Act 1999 (APA) and for the purposes of review and/or update as required under section 26 of the APA.
- These tables are to be used in conjunction with either an AP4 (registration of a risk management programme), AP6 (registration of amendment to a risk management programme) or an AP50 (notification of update to a risk management programme).
- Processing Categories are held on file by MPI and are reported to the web register for the purposes of publishing the scope of the RMP.
- Any changes to the processing categories registered with MPI may result in a significant amendment to the RMP (refer RMP Manual Appendix G). As a result when completing this document care should be taken to ensure that it is completed as accurately as possible.

1. RMP Identification	
Provide the RMP identifier to which these tables relate.	
RMP ID	
Unique Location Identifier (ULI) (Dairy processors only)	

2. Full Legal Name
Registered company name or partnership names (including the trading name) or individual name.

3. Application Details	
Record the type of application to which these tables apply and the date of application.	
Name	<input type="checkbox"/> Registration of New Risk Management Programme (AP4) <input type="checkbox"/> Registration of an Amendment to a Risk Management Programme (AP6) <input type="checkbox"/> Notification of an update to a RMP (AP50)
Date	

## 4. Guide to Processing Categories Tables

There are 6 tables within this document.

**Table 1:** Primary processing for human consumption (including horticultural produce)

**Table 2:** Secondary processing for human consumption (including non-animal product foods)

**Table 3:** Primary processing for animal consumption

**Table 4:** Secondary processing for animal consumption

**Table 5:** Secondary processing not for human or animal consumption

**Table 6:** Categories of processing for dairy processors

**You only have to complete the tables relevant to your operation. For example, if you only produce canned pet food, you only need to complete table 4 (secondary processing for animal consumption). Additional explanation including rules explaining what activities are included in each processing category is given in the Appendix at the end of this form.**

### Instructions

Tick the appropriate process categories and the type(s) of animal material and animal product to which your operation applies. If submitting electronically please select by changing the font in the relevant table cell to ***Bold Italics***.

Either

- record all the categories and type(s) that relate to the RMP at the time of applying for initial registration, or
- for amendments/updates record any additions and or deletions that have been made to the categories and/or type(s). These should be clearly distinguished from categories under your initial registration.

Note: Refer to [Appendix G of the RMP Manual](#) for information as to whether an addition is a significant amendment or notification. If determined not a significant amendment you must notify MPI (approvals, production and processing) of the change in writing.

(The colour coding is for internal MPI use.)

Table 1: Primary Processing for Human Consumption											
Process Category		Animal material or product									
<b>Mammals</b>											
Slaughter	Dressing	Alpacas/Llamas									
		Bobby calves									
		Cattle	Wild cattle					Farmed gone feral cattle			
		Wild Chamois	Game estate chamois								
		Farmed deer	Wild deer			Game estate deer		Farmed gone feral deer			
		Farmed goats	Wild goats			Game estate goats		Farmed gone feral goats			
		Wild Hares									
		Horses (includes mules, donkeys & hinnies)				Wild horses					
		Ostriches and emus									
		Farmed pigs	Wild pigs			Game estate pigs		Farmed gone feral pigs			
		Wild possums									
		Farmed rabbits				Wild rabbits					
		Sheep	Wild sheep					Farmed gone feral sheep			
		Wild thar			Game estate thar						
		Wild wallabies			Game estate wallabies						
		Game estate water buffaloes			Water buffaloes/Bison/Cattle hybrids						
<b>Birds</b>											
Slaughter	Dressing	Ducks	Geese	Pheasant	Quail	Chickens	Layer hens	Guinea Fowl	Turkey		
Dressing		Wild ducks			Wild geese			Wild birds (ground-living)			
<b>Seafood – Refer to <a href="#">Appendix G of the RMP Manual</a> for information as to whether an addition is a significant amendment or notification</b>											
Live		Fish		Farmed Fish			Bivalve Molluscan Shellfish		Crustaceans (includes rock lobsters)		
		Paua		Farmed Paua			Gastropods (other than Paua)		Eels		
Whole		Fish	Farmed Fish	Squid / Cephalopods			Crustaceans (includes rock lobsters)		Eels		
Heading/ Filleting		Fish					Farmed Fish				
Gutting		Fish					Farmed Fish		Eels		
Washing		Fish					Farmed Fish				
Tubing		Squid / Cephalopods									
Shucking		Bivalve Molluscan Shellfish		Paua		Farmed Paua		Gastropods (other than Paua)	Kina		
Tailing		Crustaceans (includes rock lobsters)									
Heat Shocking		Bivalve Molluscan Shellfish		Paua		Farmed Paua		Gastropods (other than Paua)			
Wet Storage		Bivalve Molluscan Shellfish		Paua		Farmed Paua		Gastropods (other than Paua)			
Depuration		Bivalve Molluscan Shellfish		Paua		Farmed Paua		Gastropods (other than Paua)			
<b>Miscellaneous</b>											
Harvesting		Eggs									
Candling											
Packing											
Drying		Deer velvet									
Slicing											
Grinding											
Growing/packing		Horticultural produce									

**Table 2: Secondary Processing for Human Consumption**

Process Category	Animal material or product									
Acidification	Red meat	Poultry	Fish	BMS	Hides & skins	Eggs	Non-AP			
Aseptic packaging	Red meat	Poultry	Fish	BMS	Paua	Bee Products	Eggs	Non-AP		
Blending / Mixing	Red meat	Poultry	Fish	BMS	Eggs	Gelatine	Bee Products	Deer Velvet	Non-AP	
Boning / Cutting	Red meat	Poultry	Ostrich & Emu	Fish	BMS	Non-AP				
Collection	Red meat	Poultry	Fish	BMS	Foetal blood	Foetal tissue	Beeswax	Hides and skins (refer rules)		
Drying / reduction of water activity	Red meat	Poultry	Bee Products	Fish	BMS	Eggs	Non-AP			
	Pollen	Propolis	Gelatine	Deer Velvet	Deer Co-products					
Dual Operator Butchering	Animal Products (refer rules)									
Extraction	Red meat	Poultry	Fish	BMS	Eggs	Honey	Gelatine	Propolis	Non-AP	
Fermentation	Red meat	Poultry	Fish	BMS	Eggs	Non-AP				
Food service	Animal Products					Non-AP				
Formulation	Red meat	Poultry	Bee Products	Fish	Velvet	BMS	Eggs	Non-AP		
High pressure processing	Red meat	Poultry	Fish	BMS	Eggs	Non-AP				
Hydrolysis	Red meat	Poultry	Fish	BMS	Eggs	Non-AP				
In-container retorting	Red meat	Poultry	Fish	BMS	Paua	Eggs	Non-AP			
Labelling	Animal Products					Non-AP				
Melting	Beeswax									
Mobile Extraction	Honey									
Non-refrigerated storage (processes & receives external product)	Animal products			Fats/oils		Bee Products		Non-AP		
Non-refrigerated storage (standalone)	Animal products			Fats/oils		Bee Products		Non-AP		
Packing / Repacking	Animal products				Comb Honey			Non-AP		
Pharmaceutical / Biological processing	Red meat	Poultry	Bee Products	Fish	BMS	Eggs	Non-AP			
Processing	Green Offals		Red Offals		Surimi		Green Runners			
Pulping	Eggs									
Refining	Animal fat				Fish oil			Non-AP		
Refrigerated storage (processes & receives external product)	Animal products			Bee Products				Non-AP		
Refrigerated storage (standalone)	Animal products			Comb Honey		Bee Products		Non-AP		
Refrigeration	Red meat	Poultry	Fish	BMS		Eggs		Possums		
	Co-products			Deer Velvet		Non-AP		Animal products (refer rules)		
Rendering	Animal fat			Fish oil			Gel bone			
Retail sale	Animal Products					Non-AP				
Salting / Curing / Brining	Red meat	Casings	Poultry	Fish	Eggs		BMS	Non-AP		
Size reduction	Red meat	Poultry	Fish	BMS		Eggs	Non-AP			
Smoking	Red meat	Poultry	Fish	BMS		Eggs	Non-AP			
Supplement Manufacture	Red meat	Poultry	Fish	BMS	Eggs	Deer velvet	Bee products	Non-AP		
Thermal processing (other than in-container retorting/UHT)	Red meat	Poultry	Fish	BMS	Gelatine	Eggs	Bee Products	Velvet	Non-AP	
Transport	Red meat	Poultry	Bee Products	Fish	BMS	Eggs	Non-AP	Animal products (refer rules)		

UHT	Red meat	Poultry	Fish	BMS	Paua	Eggs	Bee Products	Non-AP
Washing	Eggs							
Wrapping	Comb Honey							

Table 3: Primary Processing for Animal Consumption (solely for animal consumption)								
Process Category		Animal material or product						
<b>Mammals</b>								
Slaughter	Dressing	Alpacas/Llamas						
		Bobby calves						
		Cattle	Wild cattle		Farmed gone feral cattle			
		Wild Chamois			Game estate chamois			
		Farmed deer	Wild deer	Game estate deer		Farmed gone feral deer		
		Farmed goats	Wild goats	Game estate goats		Farmed gone feral goats		
		Wild Hares						
		Horses (includes mules, donkeys & hinnies)			Wild horses			
		Ostriches and emus						
		Farmed pigs	Wild pigs	Game estate pigs		Farmed gone feral pigs		
		Wild possums						
		Farmed rabbits			Wild rabbits			
		Sheep	Wild sheep		Farmed gone feral sheep			
		Wild thar			Game estate thar			
		Wild wallabies			Game estate wallabies			
		Game estate water buffaloes			Water buffaloes/Bison/Cattle hybrids			
		<b>Birds</b>						
Slaughter	Dressing	Ducks	Quail	Geese	Wild geese		Pheasant	Wild ducks
		Chickens	Layer Hens		Guinea Fowl	Turkey	Wild birds (ground-living)	
<b>Miscellaneous</b>								
Harvesting	Eggs							
Candling								
Packing								

Table 4: Secondary Processing for Animal Consumption											
Process Category	Animal material or product										
Product intended for: (tick one or both boxes as appropriate)	Feeds <input type="checkbox"/>										
	Petfood <input type="checkbox"/>										
Acidification	Red meat		Poultry		Fish		BMS		Eggs		
Aseptic packaging	Red meat	Poultry		Fish		BMS		Bee Products	Paua	Eggs	
Blending / Mixing	Red meat		Poultry		Fish		BMS		Bee Products	Eggs	
Boning / Cutting	Red meat		Poultry		Possums		Fish		BMS		
Collection	Red meat		Poultry		Possums		Fish		BMS		
	Foetal blood		Foetal tissue		Offal		Hides and skins				
Drying / reduction of water activity	Red meat	Poultry		Possums	Fish		BMS		Bee products	Eggs	
Extraction	Red meat	Poultry		Possums		Fish		BMS		Eggs	
Formulation	Red meat		Poultry	Fish		BMS		Eggs	Bee Products		
Hydrolysis	Red meat		Poultry		Fish		BMS		Eggs		
In-container retorting	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Labelling	Animal Products										
Melting	Beeswax										
Mobile Extraction	Honey										
Non-refrigerated storage (processes & receives external product)	Animal Products					Fats/oils		Bee Products			
Non-refrigerated storage (standalone)	Animal Products					Fats/oils		Bee Products			
Packing / Repacking	Animal products										
Pharmaceutical/biological processing	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Refining	Tallow				Fish oil						
Refrigerated storage (processes & receives external product)	Animal Products					Bee Products					
Refrigerated storage (standalone)	Animal Products					Bee Products					
Refrigeration	Red meat		Poultry			Possums			Fish		
	Animal products (refer rules)					Eggs			BMS		
Rendering	Meat and bone meal	Meat meal	Blood and bone meal	Dried blood	Fish meal		Poultry meal	Feather meal		Gel bone	
	Tallow		Chicken fat		Fish oil			Crackle			
Salting / Curing / Brining	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Size reduction	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Smoking	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Supplement Manufacture	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Thermal processing (other than in-container retorting/UHT)	Red meat	Poultry	Possums		Fish		BMS		Eggs		
Transport	Red meat	Poultry	Possums		Fish	Eggs		BMS	Animal products (refer rules)		
UHT	Red meat	Poultry		Fish		BMS		Bee Products	Paua	Eggs	

<b>Table 5: Secondary Processing not for Human or Animal Consumption</b>					
<b>Process Category</b>	<b>Animal material or product</b>				
Industrial use	Hides and Skins	Bees Wax	Wool/ Fibre	Tallow	Other Animal products



**Table 6: Dairy Processing Capabilities**

For a multi-business RMP use a separate page for each Dairy Business Operator (other than farm dairies). Please refer to Product Descriptions and Qualifiers List for clarification: [Dairy Product Descriptors](#).

PROCESSES		PRODUCTS (manufacture of)	
<b>Farm Dairy</b>		Anhydrous milk fat	<input type="checkbox"/>
Collection of colostrum	<input type="checkbox"/>	Butter	<input type="checkbox"/>
Collection of raw milk for pasteurised products	<input type="checkbox"/>	Casein	<input type="checkbox"/>
Collection of raw milk for unpasteurised products	<input type="checkbox"/>	Caseinate	<input type="checkbox"/>
<b>Species of Milking Animal*</b>		Colostrum products	<input type="checkbox"/>
Buffalo	<input type="checkbox"/>	Complex lipids	<input type="checkbox"/>
Cow	<input type="checkbox"/>	Cottage cheese	<input type="checkbox"/>
Deer	<input type="checkbox"/>	Cream cheese	<input type="checkbox"/>
Goat	<input type="checkbox"/>	Fat Blends	<input type="checkbox"/>
Sheep	<input type="checkbox"/>	Fermented milk products	<input type="checkbox"/>
*if you want to register a milking operation for an animal not on the list, please contact <a href="mailto:animal.products@mpi.govt.nz">animal.products@mpi.govt.nz</a> to discuss		Firm and hard cheese (MSNF ≤60%)	<input type="checkbox"/>
<b>Manufacturing</b>		Follow-on formula	<input type="checkbox"/>
Acidification	<input type="checkbox"/>	Frozen cream	<input type="checkbox"/>
Aseptic packaging	<input type="checkbox"/>	Frozen milk products	<input type="checkbox"/>
Blending/mixing	<input type="checkbox"/>	Hydrolysates	<input type="checkbox"/>
Collection	<input type="checkbox"/>	Infant formula	<input type="checkbox"/>
Concentration	<input type="checkbox"/>	Lactose	<input type="checkbox"/>
Drying/reduction of water activity	<input type="checkbox"/>	Milk and cream	<input type="checkbox"/>
Encapsulation/tabletting	<input type="checkbox"/>	Milk and cream based formulations	<input type="checkbox"/>
Evaporation	<input type="checkbox"/>	Milk powders	<input type="checkbox"/>
Extraction	<input type="checkbox"/>	Milk proteins	<input type="checkbox"/>
Filtration	<input type="checkbox"/>	Nutritional powders excl IF & FOF	<input type="checkbox"/>
Formulation	<input type="checkbox"/>	Preserved milks	<input type="checkbox"/>
High-pressure processing	<input type="checkbox"/>	Processed cheese	<input type="checkbox"/>
Hydrolysis	<input type="checkbox"/>	Soft and semi soft cheese (MSNF >60%)	<input type="checkbox"/>
In-container retorting	<input type="checkbox"/>	Specialty powders	<input type="checkbox"/>
Labelling	<input type="checkbox"/>	Unpasteurised milk products - cheese	<input type="checkbox"/>
Packing/repacking (product exposed)	<input type="checkbox"/>	Unpasteurised milk products – milk & cream	<input type="checkbox"/>
Product Development	<input type="checkbox"/>	Whey products	<input type="checkbox"/>
Refining	<input type="checkbox"/>	<b>Intended Use / Consumer</b>	
Refrigeration	<input type="checkbox"/>	Human consumption	<input type="checkbox"/>
Repacking (product not exposed)	<input type="checkbox"/>	Animal consumption	<input type="checkbox"/>
Salting/curing/brining	<input type="checkbox"/>	Sensitive population	<input type="checkbox"/>
Separation	<input type="checkbox"/>	Inedible	<input type="checkbox"/>
Size reduction	<input type="checkbox"/>	<b>Transport</b>	
Smoking	<input type="checkbox"/>	Transfer station	<input type="checkbox"/>
Supplement Manufacture	<input type="checkbox"/>	Transport of dairy material	<input type="checkbox"/>
Thermal processing (other than in-container retorting/UHT)	<input type="checkbox"/>	Transport of dairy product	<input type="checkbox"/>
UHT	<input type="checkbox"/>	<b>Storage</b>	
<b>Storage</b>		Non-refrigerated (processes and receives external product)	<input type="checkbox"/>
Non-refrigerated (processes and receives external product)	<input type="checkbox"/>	Non-refrigerated (stand-alone)	<input type="checkbox"/>
Non-refrigerated (stand-alone)	<input type="checkbox"/>	Refrigerated (processes and receives external product)	<input type="checkbox"/>
Refrigerated (processes and receives external product)	<input type="checkbox"/>	Refrigerated (stand-alone)	<input type="checkbox"/>
Refrigerated (stand-alone)	<input type="checkbox"/>		

## Appendix: Rules and Guidance on Process Categories

Rules	
Principal category	Comment
<b>Animal Products</b>	When used in conjunction with Refrigeration, "Animal Products" applies only to standalone stores that blast chill or blast freeze a variety of animal products from an external source. When used in conjunction with Transport, "Animal Products" applies to transporters that transport a variety of animal products.
<b>Bait</b>	Is not included in a RMP. It is considered that this is not intended for human or animal consumption.
<b>BMS</b>	Means bivalve molluscan shellfish.
<b>Bee Products</b>	Includes honey, blended or formulated honey, propolis, pollen, beeswax, and venom unless otherwise stated.
<b>Casings</b>	Includes bungs.
<b>Dairy</b>	Separate table. Includes all dairy processing. Dairy categories have been aligned where possible (refer processing definitions)
<b>Fish (primary processing)</b>	Includes all seafood other than bivalve molluscan shellfish, squid, paua, crustaceans, eels and kina.
<b>Fish (secondary processing)</b>	Includes all seafood other than bivalve molluscan shellfish.
<b>Hides and skins</b>	Is limited to the collection where they are intended to be further processed for either human consumption e.g. for gelatine manufacture or animal consumption e.g. dog chews.
<b>Horticultural produce</b>	Includes (but is not limited to) fruit, vegetables, herbs, spices, nuts, cereal grains, seeds, fungi, and grasses
<b>Ostrich and Emu (Secondary processing)</b>	For secondary processing ostrich and emu are considered "Red Meat".
<b>Non-AP</b>	Means non-animal product foods, including fruits, vegetables, vegetable proteins, alcoholic and non-alcoholic beverages, nuts and seeds. See Schedules 1 and 2 of the Food Act 2014 for more information.
<b>Packing (Primary)</b>	Used where packing forms part of the primary process (e.g. packing of eggs).
<b>Poultry</b>	Includes chickens, ducks, geese, turkey, pheasant, quail and guinea fowl. Does not include layer hens.
<b>Red meat</b>	Includes except where provided for: meat, offal, blood, bone from the following species: Alpacas/llamas, bobby calves, cattle (including wild, game estate, farmed gone feral), wild chamois, deer (including wild, game estate, farmed gone feral), goats (including wild, game estate, farmed gone feral), wild hares, horses (including mules, donkeys, hinnies and wild horses), pigs (including wild, game estate, farmed gone feral), rabbits (including wild), sheep (including wild, game estate, farmed gone feral), wild thar, wild wallabies, water buffaloes, bison and cattle hybrids, ostrich and emu.
<b>Wild birds (ground-living)</b>	Ground-living birds are birds who do are capable of flying short distances, such as turkey, peacock, peafowl, quail, pheasant, and guinea fowl. Does not include pigeons or flying birds.

Process Category Guidance	
Principal category	Includes (but not necessarily limited to unless stated)
<b>Process operations/steps for specific products</b>	
Dual operator butchering of animal products	This category is used for <b>all</b> dual operator butchers. The all activities undertaken within the RMP e.g. smoking <b>must</b> be separately identified.
Processing of green offal	Processing of green offal excluding runners that occur after collection and emptying and washing including cleaning, bleaching and cooking. Collection, which includes emptying and washing, is recorded separately.
Processing of green runners	Pulling, emptying, stripping and cleaning of green runners.
Growing/packing of horticultural produce	Growing, harvesting, sorting, grading, and minimal processing including (but not limited to) rinsing, trimming, shelling, and post-harvest treatments (for example, waxing, packing, storing, and transport)
<b>Process operations applicable to various products</b>	
Acidification	Limited to the addition of acids e.g. marinating (where pH is sufficient to preserve the product otherwise marinating (flavouring) should be covered by formulation). Use for hides and skins in the manufacture of Gelatine for HC consumption. <u>Not</u> for tanning of Hides and Skins (refer table 5).
Aseptic packaging	Commercial sterilisation of shelf stable product for human or animal consumption involving aseptic packaging.
Blending / Mixing	Mixing animal products where the blended product remains the same or has the same characteristics. Mostly limited to powders and honey. Not to be used where mixing and blending is a standard part of processing (e.g. brining, drying or acidification).
Collection	Unless described here, collection does not include any further processing activities. Collection of red meat includes casings, glands, offal (red, green and Asian edibles), blood, petfood, pharmaceuticals etc. Offal collection includes emptying and washing where appropriate. In relation to: <ul style="list-style-type: none"> <li>- blood, includes defribination, chilling, packaging or other function that prepares blood for transport off site for further processing;</li> <li>- foetal tissue, this includes placenta.</li> </ul>

	Collection of dairy material is limited to the collection of milk from milking animals and collection of colostrum
Cutting/Boning	Where not part of the primary process.
Concentration/Evaporation/ Drying / reduction of water activity	All processes intended to reduce water activity ( $a_w$ ) including: <ul style="list-style-type: none"> <li>- mechanical processes, e.g. concentration, evaporation, intermediate moisture products, using all means e.g. freeze drying, oven drying, vacuum drying, spray drying etc. Examples of products are animal biscuits, dried powders and preserved milks (evaporated milk) ;</li> <li>- use of additives e.g. humectants.</li> </ul>
Extraction	Boiling, centrifuging, chemical extraction, enzyme digestion, filtration and hydrolysis.
Food service	The preparation or manufacturing and serving of meals, snacks, or beverages for consumers' immediate consumption
Formulation	Addition of any other ingredients i.e. most further processors will have this activity , includes breadding, coating, assembling, saucing, crumbing, and non-animal ingredient addition – a process that does not have a preservation effect. Where other animal products are added as ingredients only (i.e. are not subject to any other processes prior to mixing or blending) this can also be covered by formulation (e.g. the addition of purchased deer velvet or colostrum for addition to liquid honey or other animal products)
High-pressure processing	Subjecting liquid or solid foods, with or without packaging, to pressures of between 100 and 1000 MPa to inactivate pathogens and extend a product's shelf life. Also known as high hydrostatic pressure (HHP) and ultra high pressure processing (UHP)).
In container retorting/ Canning	Commercial sterilisation of shelf stable product for human or animal consumption includes cans, pouches etc.
Labelling	Limited to processes other than normal labelling at the end of the process e.g. product brought onto premises for the purpose of labelling and no other process takes place.
Mobile Extraction	In-field extraction of honey using transportable extraction units.
Non-refrigerated storage (standalone)	Standalone stores only. Should not be used where storage is just a standard part of processing.
Non-refrigerated storage (processes & receives external product)	Operations that process and accept product from other processors for storage e.g. a BPW that produces meat & bone meal as well as receiving and storing it from other premise(s).
Packing / Repacking	Limited to processes other than normal packing at the end of the process e.g. product brought onto premises for the purpose of repacking or replacing packaging and no other process takes place.
Pharmaceutical / biological processing	Limited to processing for use in pharmaceutical or biological products including extraction. The collection of animal product for subsequent processing is not included (e.g. collection of colostrum or foetal tissue).
Refining	All tallow processing following rendering e.g. deodorisation and fractionation.
Refrigerated storage (standalone)	Standalone stores only that hold product received at preservation (chilled and/or frozen) temperature. Should not be used where storage is just a standard part of processing.  Actively chilling and/or freezing product (i.e. temperature reduction) is generally classified as refrigeration.
Refrigerated storage (processes & receives external product)	Holding product at preservation (chilled and/or frozen) temperature. Product is processed on site as well as receiving and storing product from other premise(s). Actively chilling and/or freezing product (i.e. temperature reduction) is generally classified as refrigeration.
Refrigeration	Any operation involving active chilling and/or freezing product with the equipment necessary to be able to undertake this operation.  <b>Note:</b> <ul style="list-style-type: none"> <li>- chilling and freezing are not identified separately;</li> <li>- the process of receipt of product below 7°C and reduction to chilled preservation temperature is not considered refrigeration.</li> </ul> In the case of stores where product is also held at chilled and/or frozen temperatures “refrigerated storage” classification <b>must</b> also be used.
Rendering	Meals and tallows (for animal consumption).  In the case of meals for human consumption this is recorded as thermal processing (other than in-container retorting/UHT).
Retail sale	The preparation, handling or manufacturing of food for direct retail sale to consumers
Size reduction	Dicing, mincing, milling and grinding.
Smoking	Limited to hot and cold smoking product in a smoke house.  <b>Note:</b> addition of smoke flavours is covered by formulation.
Supplement Manufacture	Used for nutritional/ dietary supplement manufacture only, includes drying/water reduction, formulation, mixing and blending. Encapsulation and tableting.  To be used where any of the above processes are undertaken for the purposes of producing dietary supplements or material intended for use as a dietary supplement ingredient.

Thermal processing (other than in-container retorting/UHT)	Cooking and pasteurisation intended to reduce microbiological levels (specified kill) and subsequent cooling. Excludes in-container retorting, aseptic packaging and UHT. Does not include low heat treatment or heat treatment for technological effect e.g. flash frying.
Transport	Operators whose RMP covers transportation. Does not include transportation on fishing vessels.
UHT	Ultra High Temperature processing