

**ANIMALS PRODUCTS ACT 1999  
OVERSEAS MARKET ACCESS NOTIFICATION**

## 02/076 Export Certification: Cascade Type Meat Meal Driers

Meat/Seafood Overseas Market Access Requirements		Priority	Normal
From:	John Lee, Programme Manager (Market Access)	File:	M600-999
Date:	2 August 2002 (4)	Publication Ref:	OMAR

<b>1</b>	<b>Purpose</b>
1.1	<p><b>Incorporation of Overseas Market Access Requirements By Reference:</b></p> <p>All overseas market access requirements pertaining to meat meal issued under the Animal Products Act 1999 are incorporated into this notice, in their current edition, under sections 60 and 168 of the Animal Products Act 1999, for the purpose of regulating the export of that product.</p>
1.2	<p><b>Export Specifications Applicable to New Zealand Products:</b></p> <p>The specifications contained in this notice are issued under section 60 Animal Products Act 1999 for the purpose of enabling the issue of official assurances to the authorities in overseas countries with confidence that the overseas requirements have been complied with.</p>
1.3	<p>This notice is entitled "OMAR Specification 02/76 Export Certification: Cascade Type Meat Meal Driers" and takes effect from the date of signing. Dated at Wellington this 2nd day of August 2002.</p> <p>(Signed)</p> <p>Tony Zohrab Director (Animal Products) (Acting under delegated authority)</p> <p>Certified in order for signature</p> <p>(Signed)</p> <p>Legal Services 02/08/02</p>

<b>2</b>	<b>Incorporation of Overseas Market Access Requirements</b>
2.1	<p>Pursuant to section 60 and 168 of the Animal Products Act 1999 all Overseas Market Access Requirements issued pertaining to meat meal are treated as being relevant are incorporated by reference in their current edition into this Notice.</p> <p>The Overseas Market Access Requirements are available from</p> <p>Manor House Press Ltd, P.O. Box 38-071, Wellington Mail Centre,</p> <p>or from the MAF website located at</p> <p><a href="https://www.foodsafety.govt.nz/industry/exporting/market-access/">https://www.foodsafety.govt.nz/industry/exporting/market-access/</a></p>
<b>3</b>	<b>Specifications for Meat Meal Driers When Moist Heat Sterilisation is Required for Export Certification</b>
3.1	Meat meal produced by cascade type rotary meat meal driers that is intended for export certification to markets (notified by OMAR) requiring sterilisation by moist heat at 115°C for 60 minutes must meet the specifications set out in this Notice.
3.2	<p>Operators must ensure that "Flow-Dry" and "Duske" cascade rotary meat meal driers meet one of the following sets of criteria to be recognised as being equivalent with the heat sterilisation standard in 2.1 above.</p> <p>Input gas temperature &gt;640°C</p> <p>Particle size &lt; (30x20x10) mm</p> <p>Input meal moisture content &lt; 1.35 kg/kg (57.4%)</p> <p>Input meal temperature &gt; 50°C; or</p> <p>Input gas temperature &gt;640°C</p> <p>Particle size &lt; (15x8x8) mm</p> <p>Input meal moisture content &lt; 1.5 kg/kg (60%)</p> <p>Input meal temperature &gt; 30°C or</p> <p>Input gas temperature &gt; 800°C</p> <p>Particle size &lt; (15x8x8) mm</p> <p>Input meal moisture content &lt; 1.5 kg/kg (60%)</p> <p>Input meal temperature &gt; 15°C.</p>
3.3	<p>Operators must ensure that the following additional criteria are also met:</p> <ol style="list-style-type: none"> <li>1. The required particle size must be maintained at all times. A grinder may be necessary.</li> <li>2. The addition of water or any other liquids to meal at entry to or within the drier is unacceptable.</li> <li>3. The manufacturers recommend rotation rates are not to be exceeded because the influence of residency periods in the drier is variable.</li> <li>4. Input gas and input meal temperatures must be monitored. The drier must be operated/controlled to ensure these temperatures do not fall below the prescribed limits.</li> <li>5. Meal is not to enter the drier during the system warm up or shut down if the input gas temperature falls below the prescribed limit.</li> </ol>

	<p>The input meal temperature must not fall below the prescribed limit. Such falls are likely where equipment has not been in continuous use.</p> <p>Any other types of cascade rotary meal drier remain unacceptable for complete sterilisation until such time as they are similarly approved.</p>
<b>4</b>	<b>Revocations</b>
4.1	OMAR Notification 02/66, dated 30 July 2002 is hereby revoked.
<b>5</b>	<b>Definitions</b>
5.1	<p>For the purposes of this document:</p> <p><b>Cascade drier</b> is a rotating cylinder where hot gases at specified temperatures dry meals as they progress through in order to achieve sterilisation requirements</p> <p><b>export certificate</b> is the form of an official assurance determined by the Director-General pursuant to section 62 of the Act</p> <p><b>meat meal</b> means the fibrous residue of animal material which has been subjected to a rendering process which includes the extraction of water and tallow</p> <p><b>render</b> means any animal tissue intended as a by-product that has not undergone any treatment or has not been modified in any way. Raw material may be refrigerated, or stabilised by chemical treatment.</p>
7.2	Any term or expression that is defined in the Animal Products Act 1999 and used but not defined in this document has the same meaning as in this Act.

*Explanatory note*

*This OMAR repeats the requirements of OMAR 02/66, with an amendment to clause 3.3.5, last sentence from 'acceptable' to 'unacceptable'.*