

Department of Agriculture, Food and the Marine

Trader Notice MH 6/2018

To: Food Business Operators at Department of Agriculture, Food and the Marine approved Bovine and Ovine Slaughter Premises

Subject: Harvesting of Hides and Skins Destined for the Production of Gelatine for Human Consumption

Background:

The use of hides and skins for production of gelatine for human consumption is regulated by Section XIV, Chapter I of Regulation (EC) No 853/2004. Commission Regulation 1243/2007 is an amendment to Regulation 853/2004 which *inter alia* stipulates the format of the Commercial Document to be used to accompany raw materials destined for the production of gelatine or collagen for human consumption.

Scope

This Trader Notice sets out the FBO compliance elements for the harvesting of Hides and Skins destined for production of gelatine or collagen for human consumption.

Clean Livestock Policy

Hides from animals that comply with the cleanliness aspect of Regulation 853/2004, and that pass ante-mortem examination (AME) and post-mortem examination (PME) are eligible for harvesting for edible gelatine production.

Only Category A hides or skins, or Category B hides or skins that have been subjected to a remedial process (as described below) may be selected for edible gelatine production.

Role of the FBO

All FBOs must clearly set out in their FSMS and HACCP plan the intended use of all hides produced by slaughter of sheep or cattle. If FBOs wish to harvest hides or skins for the production of gelatine for human consumption they must apply to **Meat Hygiene Division** for approval to do so, copying the VI and RSVI. The [application form](#) to be used is available on DAFM's website at: <https://www.agriculture.gov.ie/foodsafetyconsumerissues/dafmapprovedestablishments/>

The FBO must then draft a standard operating procedure to demonstrate how they will comply with the criteria for the harvesting of hides/skins for edible gelatine production.

The following are the minimum requirements:

1. Hides/skins destined for gelatine production will only derive from animals whose carcasses have been found fit for human consumption following ante-mortem and post-mortem inspection.
2. This SOP should include describing any remedial action required to ensure hides/skins classified as Category B on CLP evaluation are made eligible for edible gelatine production. This remedial

action must include stretching the hides on a rack or table so that the hide can be clipped or trimmed, or an equivalent procedure.

3. Hides/skins eligible for gelatine production will be segregated from hides/skins categorised as Category 1 or Category 3 under Regulation (EC) No 1069/2009.
4. A procedure to record and verify the segregation of eligible and ineligible hides and skins for human consumption.
5. A procedure to exclude and record the exclusion of the hides/skins of condemned carcasses from consignments
6. A procedure to exclude and record the exclusion of the hides/skins of detained carcasses from consignments of hides/skins destined for gelatine production that leave the plant **before** a final disposition is given on the carcass.
7. Hides/skins will be stored in storage rooms with hard floors and smooth walls that are easy to clean and disinfect and, where appropriate, provided with refrigeration facilities (unless the hides/skins are processed within 24 hours after their departure).
8. Where refrigeration is not carried out, a procedure will be in place to verify that the hides/skins are processed within 24 hours after their departure. This may be by way of Letter of Guarantee from the consignee.
9. Hides/skins destined for the production of gelatine for human consumption will be accompanied by a company customised¹ version of the commercial document template at [Annex 1](#). This commercial document will be signed by the FBO or their designated representatives.
10. Hides/skins will be transported and stored chilled unless they are processed within 24 hours after their departure. Verification of this will be as per point 8 above.
11. The permitted on-site treatments for hides and skins are:
 - treatment with alkali to establish a pH > 12 to the core followed by salting for at least 7 days,
 - drying for at least 42 days at a temperature of at least 20 °C,
 - acid treatment such that the pH is maintained at less than 5 to the core for a minimum of 1 hour,
 - alkali treatment throughout at a pH > 12 for at least 8 hours;

The FBO may not commence harvesting hides and skins for edible gelatine production until they have received **approval** in writing from Meat Hygiene Division to do so.

Audrey Lyons
Meat Hygiene Division

7 June 2018

¹ FBOs are required to insert their company name, contact details and logo onto the template commercial document.

Annex 1

**MODEL DOCUMENT TO ACCOMPANY RAW MATERIAL DESTINED FOR THE PRODUCTION OF
GELATINE OR COLLAGEN INTENDED FOR HUMAN CONSUMPTION**

Number of the commercial document:

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I. Identification of raw material

Nature of the raw material:

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Animal species:

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Type of packaging:

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Number of packages:

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Net weight (kg):

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II. Origin of raw material

Type, name, address and approval/registration/special authorisation number of the establishment of origin:

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Name and address of the consignor (1):

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III. Destination of raw material

Type, name, address and approval/registration/special authorisation number of the production establishment of

destination:

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Name and address of the consignee (2):

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IV. Means of transport:

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Done at, on

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(Signature of the operator of the establishment of origin or its representatives)

(1) Only if different from the establishment of origin.

(2) Only if different from the establishment of destination