## [ BAI Memorandum Order No. 9, s. 2015, February 06, 2015 ]

## GUIDELINES IN THE ACCREDITATION OF FOREIGN RENDERING PLANTS EXPORTING PROCESSED ANIMAL PROTEINS TO THE PHILIPPINES FOR ANIMAL FEED USE

Adopted: 06 February 2015 Date Filed: 13 March 2015

In view of the approval of DA-Administrative Order No. 06, series of 2008, dated 01 February 2008, requiring the mandatory accreditation of foreign rendering plants exporting processed animal proteins such as but not limited to meat and bone meal, pork/porcine meal, poultry meal, feather meal, blood meal, blood plasma, hemoglobin meal and other animal by-products to the Philippines, the following guidelines are hereby adopted for the implementation of the Department of Agriculture (DA)-Bureau of Animal Industry (BAI), and for the information and guidance of all concerned:

**Section 1. TITLE.** This Order shall be known as the Guidelines in the Accreditation of Foreign Rendering Plants Exporting Processed Animal Proteins to the Philippines for Animal Feed Use.

**Section 2. DEFINITION OF TERMS.** For purposes of these rules and regulations, the following definitions are hereby adopted:

- 2.1 **Accreditation** refers to the privilege granted by the DA-BAI to a rendering plant to export its processed animal proteins to the Philippines after due evaluation, validation, on-site inspection and conduct of import risk analysis based on a set of rules, regulations, recommendations and standard to determine the soundness of the veterinary services, feed inspection system, quality and safety of their products.
  - It also refers to all the activities and processes involved in the inspection, evaluation, validation and review of documents and facilities for the purpose of giving recognition to facilities producing processed animal proteins in accordance with recognized and accepted standards by which an authoritative body gives formal recognition that the entity is competent to carry out specific tasks.
- 2.2 **Batch** refers to a unit of production produced in a single plant using uniform production parameters or a number of such units, when stored together- and that can be identified for traceability purposes such as during recall and retreatment or disposal of the concerned products when tests show that to be necessary.

- 2.3 Blood Meal refers to blood used as an ingredient in animal feeds prepared by heating the blood until coagulated and treated chemically or with a steam current or by some other method, pressing out the excess moisture and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens as a result of good manufacturing practices.
- 2.4 Blood Plasma refers to the processed blood after hemoglobin has been removed and separated, used as an ingredient in animal feeds prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bioavailable and to ensure that the product is free from pathogens as a result of good manufacturing practice.
- 2.5 **Certificate of Analysis** refers to the document issued by the competent authority or by a laboratory showing the quantitative and/or qualitative values resulting from the analysis of a particular product which are used in determining the quality of the product.
- 2.6 **Certificate of Free Sale** refers to the document issued by the competent authority in the country of origin declaring that a product for export is freely sold in their country and that the same product is fit and safe for export to other countries.
- 2.7 **Competent Authority** refers to a bureau or agency, mandated by law, with having responsibility and competence to ensure compliance with the requirements of this regulation, in particular for the quality and safety of processed animal proteins used as feeds.
- 2.8 **Feather Meal** refers to feathers and parts of feathers of poultry that have been treated chemically or with a steam current or by some other method to make the product digestible and bio-available and to ensure that the product is free from pathogens following good manufacturing practice.
- 2.9 **Good Manufacturing Practice (GMP)** refers to the system of quality assurance aimed at ensuring that the products are consistently manufactured to a quality appropriate for intended use. It is thus concerned with both manufacturing and quality control processes and procedures.
- 2.10 Hazard Analysis and Critical Control Points (HACCP) refers to a systematic preventive approach to feed safety and quality that addresses physical, chemical and biological hazards as a means of prevention rather than finished product inspection. It also refers "HACCP" System and Guidelines for its Application" issued by the Codex Alimentarius Commission.
- 2.11Hemoglobin Meal refers to the processed blood after plasma has been removed and separated, used as an ingredient in animal feeds prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture and drying the solid residues to make the product digestible and bio-available and the product is free from pathogens following good manufacturing practice.

- 2.12Label refers to any written, printed or graphic matter attached, affixed to or found in any package, bag, bale, sack, barrel, bin, can, canister or any other container of mixed feed, feed ingredients or other feed products for animal consumption.
- 2.13Meat and Bone Meal refers to the finely ground dry rendered residue from animal tissues used as an ingredient in animal feeds, exclusive of hair, hoof, hide, trimming, blood meal, manure and stomach contents except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens.
- 2.14**Pork Meal** refers to the finely ground, dry-rendered residue from swine tissues used as an ingredient in animal feeds exclusive of hair, hoof, hide, trimmings, blood meal, manure and stomach contents, except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens.
- 2.15Poultry Meal refers to the finely ground, dry-rendered residue from poultry tissues used as an ingredient in animal feeds, exclusive of feathers, blood meal, manure and stomach contents, except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens following good manufacturing practice.
- 2.16Processed Animal Proteins refers to animal proteins derived from livestock and poultry which have been manufactured and produced in accordance with good manufacturing practices so as to render them suitable for direct use as feed ingredient for animal and aquaculture feeds and pet foods. Processed animal proteins may include meat and bone meal, pork/porcine meal, poultry meal, blood meal, hemoglobin meal, blood plasma, feather meal and other animal by-products.
- 2.17Rendering Plants refers to a plant facility manufacturing and producing processed animal proteins for use in animal feeds.
- 2.18**Risk Management Program** refers to the program used as standard operation procedure being followed and implemented by the rendering plants in the manufacture and production of processed animal proteins.
- 2.19**Veterinary Health Certificate** refers to the document issued by the concerned bureau or agency from the country of origin prior to importation to ensure that the processed animal protein products being exported meet the standards

to protect human or animal life or health, ensuring that the products are safe for use and to prevent the spread of pests or diseases among animals or plants. Such document also prescribes the conditions to be complied with by the importer for the maintenance of quality and suitability of the product for the intended purpose.

## **Section 3. COVERAGE**

- 3.1All foreign rendering plants desiring to export processed animal proteins to the Philippines shall be accredited by the BAI prior to the exportation of their products.
- 3.2Bilateral agreement applies only to those rendering plants/ establishments that were inspected by the Technical Inspection & Evaluation Team.
- 3.30nly processed animal proteins in particular category 3 can be exported to the Philippines.
- 3.4The Accreditation application and procedures should be done within one (1) month after receipt of the importer's application to import animal proteins.
- 3.5Accreditation Certificate Expiry and Cancellation This Accreditation Certificate expires and is automatically cancelled after three (3) years from issuance date but is subject to renewal after the submission by the importer's renewal application.
- 3.6BAI registration shall be required for processed animal proteins that are intended for export to the Philippines.

**Section 4. GROUNDS FOR ACCREDITATION CERTIFICATE FORFEITURE.** This Accreditation Certificate shall be automatically temporarily or cancelled under the following situations:

- 4.1Based on recognized world notification of outbreak and quarantine for the unexpired term.
- 4.2Forfeiture is lifted based on world notification of outbreak and quarantine
- 4.3Any violation by the supplier on provisions of D.A.-A.O. No. 6

## **Section 5. REQUIREMENTS**

- 5.1 The following documents shall be complied and submitted by the foreign rendering plants to BAI-Animal Feed Standard Division (AFSD) as requirements for their accreditation:
  - 5.1.1 The Official Establishment Registration Certificate or equivalent;