



FEMAS Sector Note No. 1 – Former Foodstuffs

These Sector Notes apply to businesses processing or trading Former Foodstuffs for use as animal feed. Relevant products include: biscuits, bakery products, confectionery, pasta, pastry, ice-cream and other products originally intended for use as human food.

These Notes are not exhaustive, and are intended to assist in the application of the corresponding requirements of the FEMAS Standard and are not to be considered in isolation.

Section 1 of these Sector Notes includes definitions of specific relevance to this sector.

Section 2 of these Sector Notes includes those additional requirements of the FEMAS Scheme specific to this sector and with which Participants **must** comply in order to achieve certification under the FEMAS Scheme.

Section 3 of these Sector Notes includes additional guidance (shown in italics) specific to this sector, which will assist Participants in interpreting the FEMAS Standard for their sector.

The assistance of the United Kingdom Former Foodstuffs Processors Association (UKFFPA) in preparing these Sector Notes is gratefully acknowledged.

For further information on the UKFFPA please contact:

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1 Definitions

Former Foodstuffs	Products surplus to food industry requirements, such as: biscuits, bakery products, confectionery products, pasta products, pastry products, ice-cream and other products intended for use as human food but subsequently used in animal feed. Also products derived from any part of a food production stream (including in-process products) that are removed from that food stream and designated for feed use.
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2 Additional Sector-Specific Requirements

C 1.1	Raw Material Suppliers	Participants must carry out effective physical audits of all sites supplying raw materials and / or feed prior to first supply unless these sites are already certified in their own right to a scheme recognised by AIC and with a scope including the raw materials and / or feed supplied.
C 1.1	Raw Material Suppliers	For all suppliers, Participants must have in place contracts which specify, as a minimum, the following feed safety criteria: <ul style="list-style-type: none"> • A statement indicating the intended use as animal feed • A specification listing the types of surplus food included in the contract, and as, appropriate those that must be excluded • The requirement for all businesses in the supply chain (including 3rd-party 'waste' contractors and hauliers) to be registered as feed businesses.
D 3.2	Approval of Suppliers of Non-assured Feed (Gatekeeper)	The FEMAS Former Foodstuffs Direct Deliveries Decision Tree must be used to establish the suitability of a specific material / supplier combination for direct delivery without further processing.
D 3.3	Approval of Suppliers of Non-assured Feed (Gatekeeper)	Participants must supply the outcomes of the Decision Tree in Appendix 1 and copies of supplier audit reports to the Certification Body for approval, prior to first supply.
D 3.4	Supplier Approval	Suppliers of former foodstuffs within the EU must be Feed Business Operators registered or approved by their national authorities under the Feed Hygiene Regulations 183/2005 as amended.
E 3.2	Third Party Contracted Hauliers	Direct deliveries of feed to farm must be made by certificated Participants of a scheme recognised by AIC (unless providing traction only).
F3.1	Labelling	Feed products produced from Genetically Modified crops must be labelled in accordance with any Regulatory requirements applicable in the countries where they are sold.
G 1.13	Physical contamination control	Where animal products are stored, produced or available on site, they must not contaminate raw materials or feeds.

I 1.1	Sampling and Analysis Schedules	<p>Sampling and analysis schedules must include measurement of residual food packaging on a weekly basis as a minimum, unless the former foodstuff(s) has never been packaged.</p> <p>The rejection limit for presence of residual food packaging must be set at the <i>de facto</i> tolerance agreed with the Competent Authorities. Any batch failing this test must be rejected or reworked and the reasons for the failure be investigated.</p>
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3 Sector-Specific Guidance

B 1.7	HACCP and Feed Safety Risk Assessment	<p><i>Sector-specific potential hazards include but are not limited to:</i></p> <ul style="list-style-type: none"> • <i>Different types of packaging and residual packaging</i> • <i>Flavourings and colourants</i> • <i>Variability in levels of ingredients (e.g. Sodium bicarbonate, salt)</i> • <i>Rejected products</i> • <i>Foreign bodies</i>
C 1.1	Raw Material Suppliers	<p><i>The Certification Body will select a number of raw material supply chains to be visited each year. This will typically be at least two collection sites per FEMAS certified site unless robust risk assessments and controls operated by the Participant allow this to be reduced.</i></p>
E3.3	Third Party Contracted Hauliers	<p><i>Hauliers who transport the Participant's own demountable containers are considered to be traction only.</i></p>
I 7.1	Testing Facilities	<p>Control of Packaging Residues <i>The approved method for monitoring residual packaging can be found here:</i> https://www.aictradeassurance.org.uk/latest-documents/acaf-13-05-paper-packaging-in-surplus-foods/</p>

Appendix 1 Former Foodstuffs Direct Deliveries Decision Tree

