



## FEMAS Sector Note No. 12 – Vegetable Fats and Oils

These Sector Notes apply to businesses processing and blending vegetable fats and oils for use in animal feed.

Where oilseeds and / or oil fruit are processed on the same site and included in the certification scope, Sector Note No. 6 Oil Seed and Oil Fruit Processing must also be applied.

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 Feed Fat Association (*ffa*) in preparing these Sector Notes is gratefully acknowledged.

### 1 Definitions

<b>Vegetable Fats and Oils</b>	Oil and fat obtained from oilseeds or oil fruits (excluding castor oil from the Ricinus plant), it may be degummed, refined and /or hydrogenated.
<b>Used Cooking Oil (UCO)</b>	Vegetable oils having been used by catering establishments, or oils from food factories which have been in contact with meat, animal fats, fish or aquatic animals.
<b>Used food factory vegetable oils</b>	Vegetable oils having been used by food business operators in accordance with Regulation (EC) No 852/2004 for cooking purposes and which have not been in contact with meat, animal fats, fish or aquatic animals.
<b>Products derived from oils and fats</b>	Any product derived directly or indirectly from crude, refined or recovered oils and fats by oleochemical or biodiesel processing or distillation, chemical or physical refining, other than the refined oil or feed additives.

## 2 Additional Sector-Specific Requirements

C 1.1	Raw Material Suppliers	Participants must carry out effective physical audits of all sites supplying used food factory vegetable oils 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	<p>For all suppliers of used food factory vegetable oils, Participants must have in place contracts which specify, as a minimum, the following feed safety criteria:</p> <ul style="list-style-type: none"> <li>• A statement indicating the intended use as animal feed</li> <li>• A specification listing the types of used food factory vegetable oils included in the contract, and as, appropriate those which must be excluded</li> <li>• The requirement for all businesses in the supply chain (including 3rd party 'waste' contractors and hauliers) to be registered as feed businesses.</li> </ul>
C1.1	Raw Material Suppliers	Suppliers of used food factory vegetable oils within the EU must be Feed Business Operators registered or approved by their national authorities under the Feed Hygiene Regulations 183/2005 as amended.
C 2	Selection and Approval of Raw Materials	<p>Where the following fats and oils are used, the indicated specifications must apply:</p> <p><b>Acid Oils</b> Moisture &amp; Impurities: &lt;3% Fatty Acid Profile: Reflects parent oil (e.g. Soya Acid Oil will have the fatty acid profile of Soybean Oil)</p> <p><b>Food Factory Vegetable Oil:</b> Vegetable oil directly sourced from factories processing food products. Fatty acid profile must match the constituent oils. Free Fatty Acid maximum 5%.</p> <p><b>Mixed Unused Vegetable Oils / De-Packaged Oils:</b> Produced from unused vegetable oils, margarines, shortenings and spreads that are returned in original packaging to the producer, or a processor, or have never left the producer's site as they are deemed unacceptable due to reasons such as: shelf life, unacceptable colour or smell, failed QC, etc. These may</p>

		<p>also include material held in bulk storage tanks on the producer's site. Fatty Acid profile must match constituent oils.</p> <p>The following materials must NOT be used in FEMAS-certified feeds:</p> <ul style="list-style-type: none"> <li>• Food factory vegetable oils which have been in direct contact with meat, fish or other animal by-products prohibited in feed</li> <li>• Tank Bottoms</li> <li>• Tanker Washings</li> <li>• Effluent Processing Material</li> <li>• Used Cooking Oil (UCO)</li> <li>• Oil Recovered from Mineral Filters</li> <li>• Distillation Residues</li> </ul>
<b>F 3.1</b>	<b>Labelling</b>	<p>All feed labels or delivery documents must carry the following statement:</p> <p><b>'The batch, or all batches of the components thereof, from which this delivery is drawn have been tested (as required) and are all in compliance with Commission Regulation (EU) 183/2005 as amended.'</b></p>
<b>H 9.1</b>	<b>Process Cross-Contamination Controls</b>	<p>Where blanking plates and / or locked valves are used to segregate feed products from non-feed products, validation must be undertaken initially, and on a regular subsequent basis not exceeding 12 months, to confirm that the initial and ongoing integrity of each blanking plate and valve. Records must be kept to demonstrate this.</p>

I 5.3	Analysis	<p>The batch, or all batches of the components thereof, from which any delivery has been drawn must have been tested for the following parameters prior to blending or sale:</p> <ul style="list-style-type: none"> <li>• Free Fatty Acid (FFA)</li> <li>• Moisture &amp; Impurities (M&amp;I)</li> <li>• Monomeric Fatty Acids (Elutables)</li> <li>• Fatty Acid Profile</li> </ul> <p>The following parameters must be analysed in accordance with legislation and the requirements of the FEMAS Calculator</p> <ul style="list-style-type: none"> <li>• Pesticides</li> <li>• Dioxins</li> <li>• Dioxin-like PCBs</li> <li>• Non-Dioxin-like PCBs</li> </ul>
I 7.1	Testing Facilities	<p>Analysis of Dioxins and Dioxin-like PCBs must be undertaken by laboratories that utilise analytical methods in accordance with <b>Commission Regulation (EC) 152/2009 (as amended)</b>, which prescribes the methods to be used.</p>
I 8.2	Evaluation of Test Results	<p>Where Dioxin and Dioxin-like PCB results exceed the action limits in <b>Annex II of Directive EC 2002/32 (as amended)</b>, an investigation as to the cause must be carried out.</p>

### 3 Sector-Specific Guidance

<b>B1.7</b>	<b>HACCP and Feed Safety Risk Assessment</b>	<i>Sector-specific potential hazards in raw materials include but are not limited to:</i> <ul style="list-style-type: none"><li>• <i>Pesticides</i></li><li>• <i>Dioxins and Dioxin-like PCBs</i></li><li>• <i>The presence of animal fats</i></li></ul>
<b>C 1.1</b>	<b>Raw Material Suppliers</b>	<i>Where used food factory vegetable oils are sourced, the Certification Body will select a number of suppliers to be visited each year. This will typically be at least two collection sites per processing plant unless robust risk assessments and controls operated by the Participant allow this to be reduced.</i>
<b>I 3.1</b>	<b>Feed Samples</b>	<i>Where Crude Vegetable Oils are received or delivered by ship, analysis should be available for each vessel. Where material is received from a number of ship's tanks into a number of land tanks, each land tank should be tested.</i>