

Application Form AP49 Production and Processing Categories Tables

- Production and processing categories are used to aid in the registration of a Risk Management Programme or Amendment to a RMP as required under sections 20 and 25 of the Animal Products Act 1999 (APA) and for the purposes of review and/or update as required under section 26 of the APA.
- These tables are to be used in conjunction with either an AP4 (registration of a risk management programme), AP6 (registration of amendment to a risk management programme) or an AP50 (notification of update to a risk management programme).
- Production and Processing Categories are held on file by MPI and are reported to the web register for the purposes of publishing the scope of the RMP.
- Any changes to the production or processing categories registered with MPI may result in a significant amendment to the RMP (refer RMP Manual Appendix G). As a result when completing this document care should be taken to ensure that it is completed as accurately as possible.

1. RMP Identification

Provide the RMP identifier to which these tables relate.

| | |
|---|--|
| RMP ID | |
| Unique Location Identifier (ULI) (Dairy processors only) | |

2. Full Legal Name

Registered company name or partnership names (including the trading name) or individual name.

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3. Application Details

Record the type of application to which these tables apply and the date of application.

| | |
|-------------|--|
| Name | <input type="checkbox"/> Registration of New Risk Management Programme (AP4) <input type="checkbox"/> Registration of an Amendment to a Risk Management Programme (AP6) <input type="checkbox"/> Notification of an update to a RMP (AP50) |
| Date | |

4. Guide to Production and Processing Categories Tables

There are 7 tables within this document.

Table 1: Primary production*

Table 2: Primary processing for human consumption (including horticultural produce)

Table 3: Secondary processing for human consumption (including non-animal product foods)

Table 4: Primary processing for animal consumption

Table 5: Secondary processing for animal consumption

Table 6: Secondary processing not for human or animal consumption

Table 7: Categories of processing for dairy processors

You only have to complete the tables relevant to your operation. For example, if you only produce canned pet food, you only need to complete table 5 (secondary processing for animal consumption). Additional explanation including rules explaining what activities are included in each processing category is given in the Appendix at the end of this form.

Instructions

Tick the appropriate process categories and the type(s) of animal material and animal product to which your operation applies. If submitting electronically please select by changing the font in the relevant table cell to ***Bold Italics***.

Either

- record all the categories and type(s) that relate to the RMP at the time of applying for initial registration, or
- for amendments/updates record any additions and or deletions that have been made to the categories and/or type(s). These should be clearly distinguished from categories under your initial registration.

Note: Refer to [Appendix G of the RMP Manual](#) for information as to whether an addition is a significant amendment or notification. If determined not a significant amendment you must notify MPI (approvals, production and processing) of the change in writing.

(The colour coding is for internal MPI use.)

* RMPs for primary production is currently only in relation to chicken producers. Contact approvals@mpi.govt.nz if you wish to register an RMP for any other area of primary production.

| Table 1: Primary Production | | | |
|-----------------------------|------------------|-------------------------|------------------------|
| Production Category | Animal material | | |
| Chicken Producers | Breeder chickens | Broiler (meat) chickens | Day-old chicks |
| | Fertile eggs | Layer chickens | Rearer laying chickens |

| Table 2: Primary Processing for Human Consumption | | | | | | | | | | | |
|--|----------|--|---------------------|---------------------|--------------------------------------|--------------------------------------|----------------------------|--------------------------------------|--------|--|--|
| Process Category | | Animal material or product | | | | | | | | | |
| Mammals | | | | | | | | | | | |
| Slaughter | Dressing | Alpacas/Llamas | | | | | | | | | |
| | | Bobby calves | | | | | | | | | |
| | | Cattle | Wild cattle | | | | | Farmed gone feral cattle | | | |
| | | Wild Chamois | Game estate chamois | | | | | | | | |
| | | Farmed deer | Wild deer | | Game estate deer | | Farmed gone feral deer | | | | |
| | | Farmed goats | Wild goats | | Game estate goats | | Farmed gone feral goats | | | | |
| | | Wild Hares | | | | | | | | | |
| | | Horses (includes mules, donkeys & hinnies) | | | | Wild horses | | | | | |
| | | Ostriches and emus | | | | | | | | | |
| | | Farmed pigs | Wild pigs | | Game estate pigs | | Farmed gone feral pigs | | | | |
| | | Wild possums | | | | | | | | | |
| | | Farmed rabbits | | | | Wild rabbits | | | | | |
| | | Sheep | Wild sheep | | | | | Farmed gone feral sheep | | | |
| | | Wild thar | | | Game estate thar | | | | | | |
| | | Wild wallabies | | | Game estate wallabies | | | | | | |
| | | Game estate water buffaloes | | | Water buffaloes/Bison/Cattle hybrids | | | | | | |
| Birds | | | | | | | | | | | |
| Slaughter | Dressing | Ducks | Geese | Pheasant | Quail | Chickens | Layer hens | Guinea Fowl | Turkey | | |
| Dressing | | Wild ducks | | Wild geese | | | Wild birds (ground-living) | | | | |
| Seafood – Refer to Appendix G of the RMP Manual for information as to whether an addition is a significant amendment or notification | | | | | | | | | | | |
| Live | | Fish | | Farmed Fish | | Bivalve Molluscan Shellfish | | Crustaceans (includes rock lobsters) | | | |
| | | Paua | | Farmed Paua | | Gastropods (other than Paua) | | Eels | | | |
| Whole | | Fish | Farmed Fish | Squid / Cephalopods | | Crustaceans (includes rock lobsters) | | Eels | | | |
| Heading/ Filleting | | Fish | | | | Farmed Fish | | | | | |
| Gutting | | Fish | | | | Farmed Fish | | Eels | | | |
| Washing | | Fish | | | | Farmed Fish | | | | | |
| Tubing | | Squid / Cephalopods | | | | | | | | | |
| Shucking | | Bivalve Molluscan Shellfish | | Paua | | Farmed Paua | | Gastropods (other than Paua) | | | |
| Tailing | | Crustaceans (includes rock lobsters) | | | | | | | | | |
| Heat Shocking | | Bivalve Molluscan Shellfish | | Paua | | Farmed Paua | | Gastropods (other than Paua) | | | |
| Wet Storage | | Bivalve Molluscan Shellfish | | Paua | | Farmed Paua | | Gastropods (other than Paua) | | | |
| Depuration | | Bivalve Molluscan Shellfish | | Paua | | Farmed Paua | | Gastropods (other than Paua) | | | |
| Miscellaneous | | | | | | | | | | | |
| Harvesting | | Eggs | | | | | | | | | |
| Candling | | | | | | | | | | | |
| Packing | | | | | | | | | | | |
| Drying | | Deer velvet | | | | | | | | | |
| Slicing | | | | | | | | | | | |
| Grinding | | | | | | | | | | | |
| Growing/packing | | Horticultural produce | | | | | | | | | |

| Table 3: Secondary Processing for Human Consumption | | | | | | | | | | | | |
|--|-------------------------------|---------|--------------|--------------|--------------|---------------|---------------|-------------------------------|-------------------------------|-------------------------------|--|--|
| Process Category | Animal material or product | | | | | | | | | | | |
| Acidification | Red meat | Poultry | Fish | | BMS | Hides & skins | | Eggs | Non-AP | | | |
| Aseptic packaging | Red meat | Poultry | | Fish | | BMS | Paua | Bee Products | Eggs | Non-AP | | |
| Blending / Mixing | Red meat | Poultry | Fish | BMS | Eggs | Gelatine | | Bee Products | Deer Velvet | Non-AP | | |
| Boning / Cutting | Red meat | | Poultry | | | Ostrich & Emu | | Fish | BMS | Non-AP | | |
| Collection | Red meat | Poultry | Fish | BMS | Foetal blood | | Foetal tissue | Beeswax | Hides and skins (refer rules) | | | |
| Drying / reduction of water activity | Red meat | | Poultry | Bee Products | | Fish | BMS | | Eggs | Non-AP | | |
| | Pollen | | Propolis | | Gelatine | | Deer Velvet | | Deer Co-products | | | |
| Dual Operator Butchering | Animal Products (refer rules) | | | | | | | | | | | |
| Extraction | Red meat | Poultry | Fish | BMS | Eggs | Honey | Gelatine | Propolis | Non-AP | | | |
| Fermentation | Red meat | | Poultry | | | Fish | | BMS | Eggs | Non-AP | | |
| Food service | Animal Products | | | | | | Non-AP | | | | | |
| Formulation | Red meat | Poultry | Bee Products | | Fish | | Velvet | BMS | Eggs | Non-AP | | |
| High pressure processing | Red meat | | Poultry | | Fish | | | BMS | Eggs | Non-AP | | |
| Hydrolysis | Red meat | | Poultry | | Fish | | BMS | Eggs | Non-AP | | | |
| In-container retorting | Red meat | Poultry | Fish | | BMS | | Paua | Eggs | Non-AP | | | |
| Labelling | Animal Products | | | | | | Non-AP | | | | | |
| Melting | Beeswax | | | | | | | | | | | |
| Mobile Extraction | Honey | | | | | | | | | | | |
| Non-refrigerated storage (processes & receives external product) | Animal products | | | Fats/oils | | Bee Products | | Non-AP | | | | |
| Non-refrigerated storage (standalone) | Animal products | | | Fats/oils | | Bee Products | | Non-AP | | | | |
| Packing / Repacking | Animal products | | | | Comb Honey | | | | | Non-AP | | |
| Pharmaceutical / Biological processing | Red meat | Poultry | Bee Products | | Fish | BMS | | Eggs | Non-AP | | | |
| Processing | Green Offals | | Red Offals | | Surimi | | | | Green Runners | | | |
| Pulping | Eggs | | | | | | | | | | | |
| Refining | Animal fat | | | | Fish oil | | | | Non-AP | | | |
| Refrigerated storage (processes & receives external product) | Animal products | | | Bee Products | | | | | Non-AP | | | |
| Refrigerated storage (standalone) | Animal products | | | Comb Honey | | Bee Products | | Non-AP | | | | |
| Refrigeration | Red meat | Poultry | Fish | BMS | | | Eggs | | Possums | | | |
| | Co-products | | | Deer Velvet | | Non-AP | | Animal products (refer rules) | | | | |
| Rendering | Animal fat | | | Fish oil | | | | | Gel bone | | | |
| Retail sale | Animal Products | | | | | | Non-AP | | | | | |
| Salting / Curing / Brining | Red meat | Casings | | Poultry | Fish | Eggs | | BMS | Non-AP | | | |
| Size reduction | Red meat | | Poultry | | Fish | | BMS | Eggs | Non-AP | | | |
| Smoking | Red meat | | Poultry | | Fish | | BMS | Eggs | Non-AP | | | |
| Supplement Manufacture | Red meat | Poultry | Fish | | BMS | Eggs | Deer velvet | Bee products | Non-AP | | | |
| Thermal processing (other than in-container retorting/UHT) | Red meat | Poultry | Fish | BMS | Gelatine | Eggs | Bee Products | Velvet | Non-AP | | | |
| Transport | Red meat | | Poultry | Bee Products | | Fish | BMS | Eggs | Non-AP | Animal products (refer rules) | | |
| UHT | Red meat | Poultry | | Fish | | BMS | Paua | Eggs | Bee Products | Non-AP | | |

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|----------|------------|
| Washing | Eggs |
| Wrapping | Comb Honey |

| Table 4: Primary Processing for Animal Consumption (solely for animal consumption) | | | | | | | | | |
|--|----------|--|------------|-------------|-------------|--------------------------------------|--------------------------|----------------------------|--|
| Process Category | | Animal material or product | | | | | | | |
| Mammals | | | | | | | | | |
| Slaughter | Dressing | Alpacas/Llamas | | | | | | | |
| | | Bobby calves | | | | | | | |
| | | Cattle | | Wild cattle | | | Farmed gone feral cattle | | |
| | | Wild Chamois | | | | Game estate chamois | | | |
| | | Farmed deer | | Wild deer | | Game estate deer | | Farmed gone feral deer | |
| | | Farmed goats | | Wild goats | | Game estate goats | | Farmed gone feral goats | |
| | | Wild Hares | | | | | | | |
| | | Horses (includes mules, donkeys & hinnies) | | | | Wild horses | | | |
| | | Ostriches and emus | | | | | | | |
| | | Farmed pigs | | Wild pigs | | Game estate pigs | | Farmed gone feral pigs | |
| | | Wild possums | | | | | | | |
| | | Farmed rabbits | | | | Wild rabbits | | | |
| | | Sheep | | Wild sheep | | | Farmed gone feral sheep | | |
| | | Wild thar | | | | Game estate thar | | | |
| | | Wild wallabies | | | | Game estate wallabies | | | |
| | | Game estate water buffaloes | | | | Water buffaloes/Bison/Cattle hybrids | | | |
| Birds | | | | | | | | | |
| Slaughter | Dressing | Ducks | Quail | Geese | Wild geese | | Pheasant | Wild ducks | |
| | | Chickens | Layer Hens | | Guinea Fowl | | Turkey | Wild birds (ground-living) | |
| Miscellaneous | | | | | | | | | |
| Harvesting | | Eggs | | | | | | | |
| Candling | | | | | | | | | |
| Packing | | | | | | | | | |

| Table 5: Secondary Processing for Animal Consumption | | | | | | | | | | | | |
|--|----------------------------------|-----------|---------------------|-------------|-----------|--------------|-----------------|--------------|--------------|-------------------------------|--------------|--|
| Process Category | Animal material or product | | | | | | | | | | | |
| Product intended for: (tick one or both boxes as appropriate) | Feeds <input type="checkbox"/> | | | | | | | | | | | |
| | Petfood <input type="checkbox"/> | | | | | | | | | | | |
| Acidification | Red meat | | Poultry | | Fish | | BMS | | Eggs | | | |
| Aseptic packaging | Red meat | Poultry | | Fish | | BMS | | Bee Products | Paua | | Eggs | |
| Blending / Mixing | Red meat | | Poultry | | Fish | | BMS | | Bee Products | | Eggs | |
| Boning / Cutting | Red meat | | Poultry | | Possums | | | Fish | | BMS | | |
| Collection | Red meat | | Poultry | | Possums | | Fish | | BMS | | Bee products | |
| | Foetal blood | | Foetal tissue | | Offal | | Hides and skins | | | | | |
| Drying / reduction of water activity | Red meat | Poultry | | Possums | Fish | | BMS | | Bee products | Eggs | Deer Velvet | |
| Extraction | Red meat | Poultry | | Possums | | Fish | | BMS | | Eggs | Bee products | |
| Formulation | Red meat | | Poultry | Fish | | BMS | | Eggs | | Bee Products | | |
| Hydrolysis | Red meat | | Poultry | | Fish | | | BMS | | Eggs | | |
| In-container retorting | Red meat | Poultry | Possums | | Fish | | BMS | | | Eggs | | |
| Labelling | Animal Products | | | | | | | | | | | |
| Melting | Beeswax | | | | | | | | | | | |
| Mobile Extraction | Honey | | | | | | | | | | | |
| Non-refrigerated storage (processes & receives external product) | Animal Products | | | | | Fats/oils | | Bee Products | | | | |
| Non-refrigerated storage (standalone) | Animal Products | | | | | Fats/oils | | Bee Products | | | | |
| Packing / Repacking | Animal products | | | | | | | | | | | |
| Pharmaceutical/biological processing | Red meat | Poultry | Possums | | Fish | | BMS | | Eggs | | | |
| Refining | Tallow | | | | | Fish oil | | | | | | |
| Refrigerated storage (processes & receives external product) | Animal Products | | | | | Bee Products | | | | | | |
| Refrigerated storage (standalone) | Animal Products | | | | | Bee Products | | | | | | |
| Refrigeration | Red meat | | Poultry | | Possums | | | Fish | | | | |
| | Animal products (refer rules) | | | | Eggs | | | | BMS | | | |
| Rendering | Meat and bone meal | Meat meal | Blood and bone meal | Dried blood | Fish meal | | Poultry meal | | Feather meal | | Gel bone | |
| | Tallow | | Chicken fat | | Fish oil | | | | Crackle | | | |
| Salting / Curing / Brining | Red meat | | Poultry | Possums | | Fish | | BMS | | Eggs | | |
| Size reduction | Red meat | | Poultry | Possums | | Fish | | BMS | | Eggs | | |
| Smoking | Red meat | | Poultry | Possums | | Fish | | BMS | | Eggs | | |
| Supplement Manufacture | Red meat | | Poultry | Possums | | Fish | | BMS | | Eggs | | |
| Thermal processing (other than in-container retorting/UHT) | Red meat | | Poultry | Possums | | Fish | | BMS | | Eggs | | |
| Transport | Red meat | Poultry | Possums | | Fish | | Eggs | | BMS | Animal products (refer rules) | | |
| UHT | Red meat | Poultry | | Fish | | BMS | | Bee Products | Paua | | Eggs | |

| Table 6: Secondary Processing not for Human or Animal Consumption | | | | | |
|---|----------------------------|----------|-------------|--------|-----------------------|
| Process Category | Animal material or product | | | | |
| Industrial use | Hides and Skins | Bees Wax | Wool/ Fibre | Tallow | Other Animal products |

Table 7: Dairy Processing Capabilities

For a multi-business RMP use a separate page for each Dairy Business Operator (other than farm dairies). Please refer to Product Descriptions and Qualifiers List for clarification: [Dairy Product Descriptors](#).

| PROCESSES | | PRODUCTS (manufacture of) | |
|--|--------------------------|--|--------------------------|
| Farm Dairy | | Anhydrous milk fat | <input type="checkbox"/> |
| Collection of colostrum | <input type="checkbox"/> | Butter | <input type="checkbox"/> |
| Collection of raw milk for pasteurised products | <input type="checkbox"/> | Casein | <input type="checkbox"/> |
| Collection of raw milk for unpasteurised products | <input type="checkbox"/> | Caseinate | <input type="checkbox"/> |
| Species of Milking Animal* | | Colostrum products | <input type="checkbox"/> |
| Buffalo | <input type="checkbox"/> | Complex lipids | <input type="checkbox"/> |
| Cow | <input type="checkbox"/> | Cottage cheese | <input type="checkbox"/> |
| Deer | <input type="checkbox"/> | Cream cheese | <input type="checkbox"/> |
| Goat | <input type="checkbox"/> | Fat Blends | <input type="checkbox"/> |
| Sheep | <input type="checkbox"/> | Fermented milk products | <input type="checkbox"/> |
| *if you want to register a milking operation for an animal not on the list, please contact animal.products@mpi.govt.nz to discuss | | Firm and hard cheese (MSNF ≤60%) | <input type="checkbox"/> |
| Manufacturing | | Follow-on formula | <input type="checkbox"/> |
| Acidification | <input type="checkbox"/> | Frozen cream | <input type="checkbox"/> |
| Aseptic packaging | <input type="checkbox"/> | Frozen milk products | <input type="checkbox"/> |
| Blending/mixing | <input type="checkbox"/> | Hydrolysates | <input type="checkbox"/> |
| Collection | <input type="checkbox"/> | Infant formula | <input type="checkbox"/> |
| Concentration | <input type="checkbox"/> | Lactose | <input type="checkbox"/> |
| Drying/reduction of water activity | <input type="checkbox"/> | Milk and cream | <input type="checkbox"/> |
| Encapsulation/tabletting | <input type="checkbox"/> | Milk and cream based formulations | <input type="checkbox"/> |
| Evaporation | <input type="checkbox"/> | Milk powders | <input type="checkbox"/> |
| Extraction | <input type="checkbox"/> | Milk proteins | <input type="checkbox"/> |
| Filtration | <input type="checkbox"/> | Nutritional powders excl IF & FOF | <input type="checkbox"/> |
| Formulation | <input type="checkbox"/> | Preserved milks | <input type="checkbox"/> |
| High-pressure processing | <input type="checkbox"/> | Processed cheese | <input type="checkbox"/> |
| Hydrolysis | <input type="checkbox"/> | Soft and semi soft cheese (MSNF >60%) | <input type="checkbox"/> |
| In-container retorting | <input type="checkbox"/> | Specialty powders | <input type="checkbox"/> |
| Labelling | <input type="checkbox"/> | Unpasteurised milk products - cheese | <input type="checkbox"/> |
| Packing/repacking (product exposed) | <input type="checkbox"/> | Unpasteurised milk products – milk & cream | <input type="checkbox"/> |
| Product Development | <input type="checkbox"/> | Whey products | <input type="checkbox"/> |
| Refining | <input type="checkbox"/> | | |
| Refrigeration | <input type="checkbox"/> | | |
| Repacking (product not exposed) | <input type="checkbox"/> | | |
| Salting/curing/brining | <input type="checkbox"/> | | |
| Separation | <input type="checkbox"/> | | |
| Size reduction | <input type="checkbox"/> | | |
| Smoking | <input type="checkbox"/> | | |
| Supplement Manufacture | <input type="checkbox"/> | | |
| Thermal processing (other than in-container retorting/UHT) | <input type="checkbox"/> | | |
| UHT | <input type="checkbox"/> | | |
| Storage | | Intended Use / Consumer | |
| Non-refrigerated (processes and receives external product) | <input type="checkbox"/> | Human consumption | <input type="checkbox"/> |
| Non-refrigerated (stand-alone) | <input type="checkbox"/> | Animal consumption | <input type="checkbox"/> |
| Refrigerated (processes and receives external product) | <input type="checkbox"/> | Sensitive population | <input type="checkbox"/> |
| Refrigerated (stand-alone) | <input type="checkbox"/> | Inedible | <input type="checkbox"/> |
| | | Transport | |
| | | Transfer station | <input type="checkbox"/> |
| | | Transport of dairy material | <input type="checkbox"/> |
| | | Transport of dairy product | <input type="checkbox"/> |

Appendix: Rules and Guidance on Process Categories

| Rules | |
|---|--|
| Principal category | Comment |
| Animal Products | When used in conjunction with Refrigeration, "Animal Products" applies only to standalone stores that blast chill or blast freeze a variety of animal products from an external source. When used in conjunction with Transport, "Animal Products" applies to transporters that transport a variety of animal products. |
| Bait | Is not included in a RMP. It is considered that this is not intended for human or animal consumption. |
| BMS | Means bivalve molluscan shellfish. |
| Bee Products | Includes honey, blended or formulated honey, propolis, pollen, beeswax, and venom unless otherwise stated. |
| Casings | Includes bungs. |
| Dairy | Separate table. Includes all dairy processing. Dairy categories have been aligned where possible (refer processing definitions) |
| Fish (primary processing) | Includes all seafood other than bivalve molluscan shellfish, squid, paua, crustaceans, eels and kina. |
| Fish (secondary processing) | Includes all seafood other than bivalve molluscan shellfish. |
| Hides and skins | Is limited to the collection where they are intended to be further processed for either human consumption e.g. for gelatine manufacture or animal consumption e.g. dog chews. |
| Horticultural produce | Includes (but is not limited to) fruit, vegetables, herbs, spices, nuts, cereal grains, seeds, fungi, and grasses |
| Ostrich and Emu (Secondary processing) | For secondary processing ostrich and emu are considered "Red Meat". |
| Non-AP | Means non-animal product foods, including fruits, vegetables, vegetable proteins, alcoholic and non-alcoholic beverages, nuts and seeds. See Schedules 1 and 2 of the Food Act 2014 for more information. |
| Packing (Primary) | Used where packing forms part of the primary process (e.g. packing of eggs). |
| Poultry | Includes chickens, ducks, geese, turkey, pheasant, quail and guinea fowl. Does not include layer hens. |
| Red meat | Includes except where provided for: meat, offal, blood, bone from the following species: Alpacas/llamas, bobby calves, cattle (including wild, game estate, farmed gone feral), wild chamois, deer (including wild, game estate, farmed gone feral), goats (including wild, game estate, farmed gone feral), wild hares, horses (including mules, donkeys, hinnies and wild horses), pigs (including wild, game estate, farmed gone feral), rabbits (including wild), sheep (including wild, game estate, farmed gone feral), wild thar, wild wallabies, water buffaloes, bison and cattle hybrids, ostrich and emu. |
| Wild birds (ground-living) | Ground-living birds are birds who do are capable of flying short distances, such as turkey, peacock, peafowl, quail, pheasant, and guinea fowl. Does not include pigeons or flying birds. |

| Process Category Guidance | |
|--|---|
| Principal category | Includes (but not necessarily limited to unless stated) |
| Process operations/steps for specific products | |
| Dual operator butchering of animal products | This category is used for all dual operator butchers. The all activities undertaken within the RMP e.g. smoking must be separately identified. |
| Processing of green offal | Processing of green offal excluding runners that occur after collection and emptying and washing including cleaning, bleaching and cooking. Collection, which includes emptying and washing, is recorded separately. |
| Processing of green runners | Pulling, emptying, stripping and cleaning of green runners. |
| Growing/packing of horticultural produce | Growing, harvesting, sorting, grading, and minimal processing including (but not limited to) rinsing, trimming, shelling, and post-harvest treatments (for example, waxing, packing, storing, and transport) |
| Process operations applicable to various products | |
| Acidification | Limited to the addition of acids e.g. marinating (where pH is sufficient to preserve the product otherwise marinating (flavouring) should be covered by formulation). Use for hides and skins in the manufacture of Gelatine for HC consumption. <u>Not</u> for tanning of Hides and Skins (refer table 6). |
| Aseptic packaging | Commercial sterilisation of shelf stable product for human or animal consumption involving aseptic packaging. |
| Blending / Mixing | Mixing animal products where the blended product remains the same or has the same characteristics. Mostly limited to powders and honey. Not to be used where mixing and blending is a standard part of processing (e.g. brining, drying or acidification). |
| Collection | Unless described here, collection does not include any further processing activities. Collection of red meat includes casings, glands, offal (red, green and Asian edibles), blood, petfood, pharmaceuticals etc. Offal collection includes emptying and washing where appropriate. In relation to: <ul style="list-style-type: none"> - blood, includes defibrination, chilling, packaging or other function that prepares blood for transport off site for further processing; - foetal tissue, this includes placenta. |

| | |
|--|--|
| | Collection of dairy material is limited to the collection of milk from milking animals and collection of colostrum |
| Cutting/Boning | Where not part of the primary process. |
| Concentration/Evaporation/ Drying / reduction of water activity | All processes intended to reduce water activity (a_w) including: <ul style="list-style-type: none"> - mechanical processes, e.g. concentration, evaporation, intermediate moisture products, using all means e.g. freeze drying, oven drying, vacuum drying, spray drying etc. Examples of products are animal biscuits, dried powders and preserved milks (evaporated milk) ; - use of additives e.g. humectants. |
| Extraction | Boiling, centrifuging, chemical extraction, enzyme digestion, filtration and hydrolysis. |
| Food service | The preparation or manufacturing and serving of meals, snacks, or beverages for consumers' immediate consumption |
| Formulation | Addition of any other ingredients i.e. most further processors will have this activity , includes breaching, coating, assembling, saucing, crumbing, and non-animal ingredient addition – a process that does not have a preservation effect. Where other animal products are added as ingredients only (i.e. are not subject to any other processes prior to mixing or blending) this can also be covered by formulation (e.g. the addition of purchased deer velvet or colostrum for addition to liquid honey or other animal products) |
| High-pressure processing | Subjecting liquid or solid foods, with or without packaging, to pressures of between 100 and 1000 MPa to inactivate pathogens and extend a product's shelf life. Also known as high hydrostatic pressure (HHP) and ultra high pressure processing (UHP). |
| In container retorting/ Canning | Commercial sterilisation of shelf stable product for human or animal consumption includes cans, pouches etc. |
| Labelling | Limited to processes other than normal labelling at the end of the process e.g. product brought onto premises for the purpose of labelling and no other process takes place. |
| Mobile Extraction | In-field extraction of honey using transportable extraction units. |
| Non-refrigerated storage (standalone) | Standalone stores only. Should not be used where storage is just a standard part of processing. |
| Non-refrigerated storage (processes & receives external product) | Operations that process and accept product from other processors for storage e.g. a BPW that produces meat & bone meal as well as receiving and storing it from other premise(s). |
| Packing / Repacking | Limited to processes other than normal packing at the end of the process e.g. product brought onto premises for the purpose of repacking or replacing packaging and no other process takes place. |
| Pharmaceutical / biological processing | Limited to processing for use in pharmaceutical or biological products including extraction. The collection of animal product for subsequent processing is not included (e.g. collection of colostrum or foetal tissue). |
| Refining | All tallow processing following rendering e.g. deodorisation and fractionation. |
| Refrigerated storage (standalone) | Standalone stores only that hold product received at preservation (chilled and/or frozen) temperature. Should not be used where storage is just a standard part of processing. Actively chilling and/or freezing product (i.e. temperature reduction) is generally classified as refrigeration. |
| Refrigerated storage (processes & receives external product) | Holding product at preservation (chilled and/or frozen) temperature. Product is processed on site as well as receiving and storing product from other premise(s). Actively chilling and/or freezing product (i.e. temperature reduction) is generally classified as refrigeration. |
| Refrigeration | Any operation involving active chilling and/or freezing product with the equipment necessary to be able to undertake this operation. Note: <ul style="list-style-type: none"> - chilling and freezing are not identified separately; - the process of receipt of product below 7°C and reduction to chilled preservation temperature is not considered refrigeration. In the case of stores where product is also held at chilled and/or frozen temperatures "refrigerated storage" classification must also be used. |
| Rendering | Meals and tallows (for animal consumption). In the case of meals for human consumption this is recorded as thermal processing (other than in-container retorting/UHT). |
| Retail sale | The preparation, handling or manufacturing of food for direct retail sale to consumers |
| Size reduction | Dicing, mincing, milling and grinding. |
| Smoking | Limited to hot and cold smoking product in a smoke house. Note: addition of smoke flavours is covered by formulation. |
| Supplement Manufacture | Used for nutritional/ dietary supplement manufacture only, includes drying/water reduction, formulation, mixing and blending. Encapsulation and tableting. To be used where any of the above processes are undertaken for the purposes of producing dietary supplements or material intended for use as a dietary supplement ingredient. |

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| Thermal processing (other than in-container retorting/UHT) | Cooking and pasteurisation intended to reduce microbiological levels (specified kill) and subsequent cooling. Excludes in-container retorting, aseptic packaging and UHT. Does not include low heat treatment or heat treatment for technological effect e.g. flash frying. |
| Transport | Operators whose RMP covers transportation. Does not include transportation on fishing vessels. |
| UHT | Ultra High Temperature processing |