

Department of Agriculture, Food and the Marine

Trader Notice: ABP No. 3/2016

Subject: The feeding of Category 2 ABP Meat to dogs from recognised and packs of hounds.

To: All Knackeries and Collection Centres.

1. Background / Legal Basis

The EU ABP Regulation (Regulation (EC) No. 1069/2009) allows the possibility of feeding raw ABP to dogs under a number of headings. In particular the derogation under Article 18(1)(f) allows specified Category 2 and Category 3 ABP to be fed to “dogs from recognised kennels and packs of hounds”; and the derogation under Article 18(1)(g) allows the same for dogs in shelters.

Raw ABP is potentially a valuable source of feed for dogs in kennels, shelters and for packs of hounds, including greyhounds. However, it can also represent a potential risk to both public and animal health, particularly the Category 2 material which is derived from fallen animals. Category 2 materials may only come from animals which were not killed or did not die as a result of the presence or suspected presence of a disease communicable to humans or animals. This use of a high risk ABP is allowed solely on the basis of a clearly identifiable, controlled sourcing and end use.

2. Measures to be taken by knackery operatives: Knackery operatives are reminded of their obligations in this regard:

Section 4.1 of the Conditions for Approval of Category 2 Intermediate Plants (Knackeries) CN12 provides that SRM must not be removed or exposed save where this is required for TSE testing, therefore

- The splitting of the vertebral column is forbidden.
- Where a carcass is severely bloated it is permissible only to puncture the rumen abdomen of that carcass.
- Opening of the abdomens or evisceration of carcasses is forbidden save for post-mortem examinations carried out by registered veterinary surgeons.

Section 4.1 (for Collection Centres only) also provides that:

- (a) Meat for feeding must be prepared as pieces of ABP or mince. Bones including skulls or whole limbs must not be included
- (b) Material for feeding (other than fish) must undergo one of the following treatments:
 - denaturing/staining with a solution of a green colouring agent which is clearly visible even when product is frozen;
 - sterilisation, by boiling or steaming under pressure, of the material until every piece is cooked throughout;
 - any other treatment approved by DAFM.
- (c) The meat ABP should be packaged in a clear/transparent bag.

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Milk & Meat Hygiene/ABP/TSE Division