

AP49: Processing Categories Tables

- 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 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).
- Processing Categories are held on file by NZFSA and are reported to the web register for the purposes of publishing the scope of the RMP.
- Any changes to the processing categories registered with NZFSA 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 Identifier:

Please provide the RMP identifier to which these tables relate to.

Unique Location Identifier(s):

(dairy processors only)

RMP ID:	ULI:
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2. Company Name:

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

Full legal name:

3. Application Details

Please record the type of application to which these tables apply and the date of application

<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 of Application:
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4. Guide to Processing Categories Tables

There are 6 tables within this document.

- Table 1:** Primary processing for human consumption
- Table 2:** Secondary processing for human consumption
- Table 3:** Primary processing for animal consumption
- Table 4:** Secondary processing for animal consumption
- Table 5:** Secondary processing not for human or animal consumption
- Table 6:** Categories of processing for dairy processors

It is only necessary to complete the tables relevant to your operation e.g. if only producing canned pet food it would only be necessary to complete table 4 (secondary processing for animal consumption).

Instructions

Circle 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 NZFSA (approvals, production and processing) of the change in writing.
- The colour coding is used is for internal NZFSA use.

Additional explanation including rules explaining what activities are included in each processing category is given in Appendix 1

Table 1: 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 pheasant		Wild quail	
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 rocklobsters)	
		Paua		Farmed Paua		Gastropods (other than Paua)		Eels	
Whole		Fish	Farmed Fish	Squid / Cephalopods		Crustaceans (includes rocklobsters)		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)	Kina
Tailing		Crustaceans (includes rocklobsters)							
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									

Table 2: Secondary Processing for Human Consumption

Process Category	Animal material or product							
Acidification	Red meat	Poultry	Fish	BMS	Hides & skins	Eggs		
Aseptic processing	Red meat	Poultry	Fish	BMS	Paua	Bee Products	Eggs	
Blending / Mixing	Red meat	Poultry	Fish	BMS	Gelatine	Bee Products	Deer Velvet	Eggs
Boning / Cutting	Red meat	Poultry	Ostrich & Emu	Fish	BMS			
Collection	Red meat	Poultry	Fish	BMS	Foetal blood	Foetal tissue	Beeswax	Hides and skins (refer rules)
Drying / reduction of a _w	Red meat	Poultry	Bee Products	Fish	BMS	Eggs		
	Pollen	Propolis	Gelatine	Deer Velvet	Deer Co-products			
Dual Operator Butchering	Animal Products (refer rules)							
Supplement Manufacture	Red meat	Poultry	Fish	BMS	Eggs	Deer velvet	Bee products	
Extraction	Red meat	Poultry	Fish	BMS	Eggs	Honey	Gelatine	Propolis
Fermentation	Red meat	Poultry	Fish	BMS	Eggs			
Formulation	Red meat	Poultry	Bee Products	Fish	Velvet	BMS	Eggs	
High pressure processing	Red meat	Poultry	Fish	BMS	Eggs			
Hydrolysis	Red meat	Poultry	Fish	BMS	Eggs			
In container retorting	Red meat	Poultry	Fish	BMS	Paua	Eggs		
Melting	Beeswax							
Non-refrigerated storage (standalone)	Animal products		Fats/oils			Bee Products		
Non-refrigerated storage (processes & receives external product)	Animal products		Fats/oils			Bee Products		
Packing / Repacking	Animal products				Comb Honey			
Pharmaceutical / Biological processing	Red meat	Poultry	Bee Products	Fish	BMS	Eggs		
Processing	Green Offal's		Red Offal's		Surimi		Green Runners	
Pulping	Eggs							
Refining	Animal fat			Fish oil				
Refrigerated storage (standalone)	Animal products			Comb Honey			Bee Products	
Refrigerated storage (processes & receives external product)	Animal products				Bee Products			
Refrigeration	Red meat	Poultry	Fish	BMS	Eggs	Possums	Deer Velvet	Co-products
Rendering	Animal fat			Fish oil			Gel bone	
Salting / Curing / Brining	Red meat	Casings	Poultry	Fish	BMS	Eggs		
Size reduction (grinding/ mincing)	Red meat	Poultry	Fish	BMS	Eggs			
Smoking	Red meat	Poultry	Fish	BMS	Eggs			
Heat Treatment	Red meat	Poultry	Fish	BMS	Gelatine	Bee Products	Eggs	Velvet
Transport	Red meat	Poultry	Bee Products	Fish	BMS	Eggs		
Washing	Eggs							
Wrapping	Comb Honey							

Table 3: 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	Wild ducks	Geese	Wild geese	Pheasant	Wild pheasant	Quail	Wild quail		
		Chickens		Layer Hens		Guinea Fowl		Turkey		Other	
Miscellaneous											
Harvesting		Eggs									
Candling											
Packing											

Table 4: Secondary Processing for Animal Consumption

Process Category	Animal material or product									
Product intended for: (tick one or both boxes as appropriate)	Feeds									
	Petfood									
Acidification	Red meat		Poultry		Fish		BMS		Eggs	
Aseptic processing	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 a _w	Red meat	Poultry	Possums	Fish	BMS	Bee products	Eggs	Deer Velvet		
Supplement Manufacture	Red meat	Poultry	Possums	Fish	BMS	Eggs				
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				
Melting	Beeswax									
Non-refrigerated storage (standalone)	Animal products				Fats/oils		Bee Products			
Non-refrigerated storage (processes & receives external product)	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 (standalone)	Animal products				Bee Products					
Refrigerated storage (processes & receives external product)	Animal products				Bee Products					
Refrigeration	Red meat	Poultry	Possums	Fish	BMS	Eggs				
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 (grinding/mincing)	Red meat	Poultry	Possums	Fish	BMS	Eggs				
Smoking	Red meat	Poultry	Possums	Fish	BMS	Eggs				
Heat Treatment	Red meat	Poultry	Possums	Fish	BMS	Eggs				
Transport	Red meat	Poultry	Possums	Fish	BMS	Eggs				

Table 5: 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 6: 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: <http://www.nzfsa.govt.nz/dairy/registers-lists/prod-desc.htm>.

PROCESSES	✓
Farm Dairy	
Collection of Raw milk	
Collection of Colostrum	

Manufacturing	
Heat treatment	
In container retorting/ canning	
Separation	
Extraction (includes hydrolysis)	
Acidification	
Concentration	
Evaporation / Drying	
Salting	
Brining	
Milling/ size reduction	
Mixing /Blending	
Formulation	
Supplement Manufacture	
Packing/labelling	
Refrigeration	
Product Development	

Storage	
Non-refrigerated	
Refrigerated	

Transport	
Transportation of dairy material	
Transportation of dairy product	

Intended Use / Consumer	
Human consumption	
Animal consumption	
Sensitive population	
Inedible	
For further processing	
Export	

PRODUCTS (manufacture of)	✓
Dairy produce	✓
Anhydrous milk fat	
Butter	
Casein	
Caseinate	
Colostrum products	
Complex lipids	
Cottage cheese	
Cream cheese	
Fat Blends	
Fermented milk products	
Firm and hard cheese	
Frozen cream	
Frozen milk products	
Hydrolysates	
Lactose	
Liquid milk products	
Milk & cream based formulations	
Milk and cream	
Milk powders	
Milk proteins	
Nutritional powders	
Preserved milks	
Processed cheese	
Raw milk for human consumption	
Soft and semi soft cheese	
Specialty powders	
Stockfood	
Whey products	

Appendix 1:

Rules

Principal category	Comment
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.
Ostrich and Emu (Secondary processing)	For secondary processing ostrich and emu are considered "Red Meat".
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.

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.
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 5).
Aseptic processing	Commercial sterilisation of shelf stable product for human or animal consumption involving aseptic processing.
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 defribillation, 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 a_w	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.

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
Extraction	Boiling, centrifuging, chemical extraction, enzyme digestion, filtration and hydrolysis.
Formulation	Addition of any other ingredients i.e. most further processors will have this activity , includes breading, 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)
In container retorting/ Canning	Commercial sterilisation of shelf stable product for human or animal consumption includes cans, pouches etc.
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). Should not be used where storage is just a standard part of processing.
Packing / Repacking	Limited to processes other than normal packing at the end of the process e.g. product brought onto a 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)	Holding product received from off site 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). 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.
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. 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 / aseptic processing.
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.
Heat Treatment	Cooking and pasteurisation intended to reduce microbiological levels (specified kill) and subsequent cooling. Excludes in container retorting and aseptic processing 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.