

September 2009

CONTROL OF HAZARDS OF ANIMAL AND
PUBLIC HEALTH IMPORTANCE
IN HEAT TREATED PET FOOD

Article 1

Introduction

Pet food is often overlooked as a component of the animal feed and human food supply-chain that has a direct impact on animal health and *welfare* and also on food safety and public health. The importance stems not only from the potential to affect pets and their owners, but also from the potential to affect food producing *animals* through the use of pet food as a protein source in compounded feeds.

Article 2

Objective and scope

The objective of this chapter is to complement Chapter 6.3. and to provide guidance on pet food in relation to animal health, *zoonoses* and food safety. The chapter aims at ensuring the control of animal and public health hazards through adherence to recommended practices during the production (procurement, handling, storage, processing and distribution) and use of pet food, including pet treats and pet chews.

For the purpose of this chapter, “pets” are limited to dogs or cats.

Article 3

Definitions

Dry pet food – means pet food with a moisture content less than 20 percent, called “kibble” or “crunchy”.

Pet chews – means any commercial product prepared and distributed for consumption by dogs or cats made of animal skin, hide, hooves, ears, animal bones, ligaments, snouts, or pizzles¹.

Pet food – means any commercial feed, including snacks and treats, prepared and distributed for consumption by dogs or cats.

Soft-moist pet food – means pet food with a moisture content of 20 percent or more and less than 65 percent.

Wet pet food – means low acid (pH greater than 4.6) pet food in hermetically sealed containers with a moisture content greater than 65 percent.

¹ This definition is taken from 2009 Official Publication of the Association of American Feed Control Officials Incorporated. Oxford, Indiana, USA. Pages 322-323.

Article 4

General principles1. Roles and responsibilities

The *Competent Authority* and those involved in the production of pet food should follow the recommendations in point 1 of Article 6.3.4.

2. Risk assessment and risk management

Risk assessment and *risk management* should follow the recommendations in point 3 of Article 6.3.4. Those involved in the production of pet food should take into account scientific evidence, including the sensitivity of analytical methods and the characterisation of *risks*, when defining limits and tolerances for hazards.

The ingredients in the finished product should have undergone one or more of the time and temperature treatments listed in Table 1.

3. Good Manufacturing Practices

Where national guidelines exist, good manufacturing practices (including good hygienic practices) should be followed. Countries without such guidelines are encouraged to develop them.

Good Manufacturing Practices (GMPs) and/or Hazard Analysis and Critical Control Point² (HACCP) principles, where appropriate, should be followed to control hazards that may occur in the manufacture and distribution of pet food.

4. Sampling and analysis

Sampling and analytical protocols should follow the recommendations in point 7 of Article 6.3.4.

5. Labelling

Labelling should follow the recommendations in point 8 of Article 6.3.4.

6. Design and management of inspection programmes

Inspection programme should follow the recommendations in point 9 of Article 6.3.4.

7. Assurance and certification

In addition to point 10 of Article 6.3.4., assurances for pet food products of animal origin may be provided through facility approvals.

8. Hazards which should be considered in the manufacture of *pet food*

- a) Biological hazards are described in point 11 a) of Article 6.3.4.
- b) Chemical hazards are described in point 11 b) of Article 6.3.4.
- c) Physical hazards are described in point 11 c) of Article 6.3.4.

² Hazard Analysis and Critical Control Point, as defined in the Annex to the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969).

9. Antimicrobials

Concerning the use of antimicrobials in pet food refer to Chapters 6.8. to 6.12. of the *Terrestrial Code*.

10. Management of information

Described in point 14 of Article 6.3.4.

Article 5

Groups of pet food

Pet food groups are described by the percentage of moisture in the finished product. Wet pet food is described as containing greater than 65% moisture in the finished product. Dry pet food contains less than 20% moisture in the finished product; while soft-moist products will contain between 20% and 65% moisture.³

Article 6

Time and temperature treatments

Table 1 lists the minimum treatment/temperatures applied in the processing of ingredients of animal origin used in pet foods to ensure the inactivation of biological hazards.

Table 1. Minimum time and temperature treatments for processing of pet foods containing ingredients of animal origin

Group	Product subgroup	Minimum time and temperature treatments
A Wet	1) Low-acid <i>pet food</i> in hermetically sealed containers	1) $F_0 = 3$ $F_c = 3$
	2) Refrigerated pet food in non-hermetically sealed containers	2) (under study)
B- Soft Moist	1) Extruded-expanded	1) (under study)
	2) Extruded-non-expanded	2) (under study)
	3) Non-extruded	3) (under study)
C- Dry	1) Extruded-expanded	1) (under study)
	2) Extruded non-expanded	2) (under study)
	3) Non-extruded	3) (under study)

³ These descriptions are taken from 2009 *Official Publication* of the Association of American Feed Control Officials Incorporated. Oxford, Indiana, USA. Pages 132-134.