



PRIMARY INDUSTRIES AND RESOURCES SA

Meat Hygiene Unit
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STAINING AND PACKAGING OF PET MEAT

The *Meat Hygiene Regulations 1994* require all fresh pet meat to be visibly stained so that the meat cannot be, either intentionally or by accident, mistaken for meat destined for human consumption.

All pet food slaughtering works in South Australia must identify the carcasses by staining the meat on all internal and external surfaces. All pet food processors accredited with the Meat Hygiene Unit must ensure that all fresh pet meat on their premises is visibly stained. Where pet meat consists of diced or minced meat, the dye must be visible throughout.

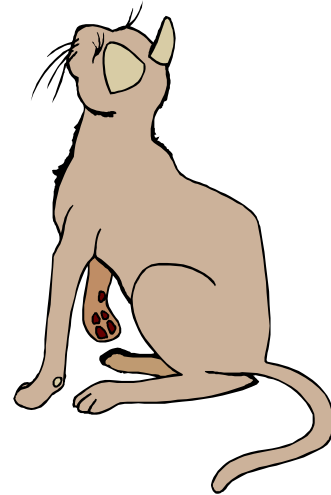


The pet meat should be stained with the dye Brilliant Blue FCF (number 42090 in the Society of Colourists' Colour Index, Second Edition, 1956) diluted in water at a concentration of not less than one part in five hundred (0.2 per cent w/v)), so that the dye is clearly visible.

However, the dying of pet meat does not apply to pet food that is heat sterilised or has been thoroughly frozen and is intended to be heat

sterilised. "Heat Sterilised" means maintaining the product at a temperature of not less than 100°C for a continuous period of 40 minutes.

As well as being stained with Brilliant Blue dye, fresh pet meat must be packaged in containers with the words "**PET FOOD – NOT FIT FOR HUMAN CONSUMPTION**" and marked with a continuous yellow band. In the case of bags, the words must be written on the side of the bag or on a conspicuous part of the bag that is readily visible. The yellow band must be located around the circumference of the bag midway between the top and bottom of the bag.



All packaging and containers must have the words "PET FOOD – NOT FIT FOR HUMAN CONSUMPTION" on a contrasting background in sans serif capital letters that are at least 25 mm in height and greater in height than any other letters on the packaging and containers. The yellow band must be at least 50 mm in width.

CONCLUSION

By adhering to the requirements for the staining and labelling of pet food you will ensure that the product can be properly identified by your customers and not mistaken for food for human consumption when the pet meat leaves the store.

Further Information

Further information on the staining and labelling of pet food can be obtained by contacting the Meat Hygiene Officer, Rinie Wiering on 8207 7875 or mobile 0401 12 1893.