



Rendering Circles

A Quarterly newsletter produced by the Australian Renderers' Association for customers and members

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Australian Renderers' Association Inc.,
PO Box 390, BAULKHAM HILLS NSW 1755

Telephone: 612 9686 3119

Fax: 612 9686 3303

E-mail: gbanks@ozemail.com.au

ARA Plans to Host WRO

ARA President Andy Bennett is confident of persuading his colleagues in the World Renderers Organisation to hold the 2001 meeting of the WRO in conjunction with the next ARA symposium. Andy said that is discussed an Australian meeting of the WRO with President Mike Langenhorst, First Vice-President Doug Ward and Vice-President for International Relations Freddy Ib. He expects a decision on the ARA's invitation to host the meeting in the next few weeks.

The ARA members have decided to return to the Marriott Resort at Surfers Paradise for the 2001 Symposium following the success of the fifth Symposium. Graeme Banks has booked the Marriott for 26–27 July 2001. ARA members should reserve these dates for what promises to be the biggest and most important Symposium since Brian Bartlett initiated the Symposium series in Sydney in 1991.

Meanwhile, Symposium Committee members face the challenge of developing a program that will be attractive to both Australian renderers and the international visitors expected to attend the WRO meeting. The committee expects to be able to select speakers from the ranks of the leaders of the international rendering community to compliment a strong program of local experts.

The ARA members appointed a new Symposium committee at the Adelaide General Meeting in February. The committee members are the ARA Directors plus Bob Hathaway from Mudgee Regional Abattoir, David Jacka from Australian Tallow Producers, David Satchell from Arrow Commodities, Philip Cuff from Brisbane Exports and Philip Lambeth from Kemin Australia. 

Ron Lyon Award Underway

Mrs. Lyn Lyon presented the inaugural Ron Lyon Award to Russell Kenworthy of Talloman at the ARA's fifth symposium at Surfers Paradise. Finalists in the award apart from Russell were Tim Juzefowicz of Peerless Holdings and David Camilleri of Camilleri Stockfeeds. Chairman of the judging panel Brad Christiansen told Rendering Circles that selecting the successful candidate was a difficult decision as all entrants had interesting projects but the winning entry was topical at the time and best suited the intentions of the award.

The award provides \$5000 to support travel and other expenses incurred in an investigation of rendering issues. Russell is investigating the use of filtration techniques to refine tallow. He will develop filtration methods and compare the cost of refining

tallow by filtration with the cost of centrifugation.

The project is well underway and Colyer Fehr have generously provided a filter press, which is now being installed at Talloman. Chief Engineer of Colyer Fehr, Brendan Evans has assisted Russell with planning the installation of the filter and has advised on the trials to be conducted. Brendan believes that there could be significant savings in the cost of refining tallow by filtration and is looking forward to seeing Russell's results.

The ARA Directors have prepared an information leaflet for potential applicants for the Ron Lyon Award. The next award will be made at the 2001 Symposium and potential applicants can obtain the information leaflet from Graeme Banks. 



Ron Lyon award finalists, left to right Russell Kenworthy, Tim Juzefowicz, David Camilleri

Strong Support for Accreditation Workshop

Twenty-nine people attended the ARA's eleventh accreditation workshop at the University of Western Sydney. Workshop Director Bill Spooncer told the delegates that amongst their number was the 300th person to have attended the workshop since 1991.

Participants at the workshop came from all States in Australia, New Zealand, and American Samoa. The workshop was again well supported by Australia Meat Holdings, who have sent 21 of their staff to the workshop, A.J. Bush, Talloman, Camilleri Stockfeeds and Southern Meats. Newcomers to the workshop were G & K O'Connor, Indigo Valley Processors and Swan Hill Abattoir.

Philip Cuff of Brisbane Exports, Reg Evans of Colyer Fehr and David Satchell of Arrow Commodities all provided generous sponsorship to the workshop. The highlight of the workshop for the delegates is the visits to rendering plants. A.J. Bush, Rouse Hill and Camilleri Stockfeeds hosted these visits and as usual provided lavish hospitality as well as an informative tour of their facilities.

All delegates successfully completed the workshop and will be accredited by the ARA and the University of Western Sydney. The top student was Kevin White of Baiada. 🐾

Accredited Establishments

The number of ARA accredited establishments continues to grow. The latest additions to the list of accredited plants are:

- Indigo Valley Processors, Barnawartha, Vic. Accreditation number 38
- Tabro Meats, Lance Creek, Vic. Accreditation number 39.

Dennis Mace of Tabro Meats said that his customers are increasingly concerned with product quality and make regular inspections of his plant. 'ARA accreditation will help me provide the quality assurance my customers expect'. 🐾



Workshop participants Brian Kelly of Wingham Beef Exports and Lee Jervies of Warrnambool Stockfeeds discuss hygiene procedures at Camilleri Stockfeeds with Peter Husband and David Camilleri)

Canadian Vet Checks ARA's EU Listing Procedures

Dr Ignatius Yo of the Ontario Region of the Canadian Food Inspection Agency has been in Australia to review the AQIS/ARA procedures for certifying product exported to Canada. Most of the meat meal exported to Canada is used in Ontario to make pet food that is exported to the EU. Dr Yo's concern is that meat meal used as a pet food ingredient in his jurisdiction complies with all EU requirements if the pet food is to be exported to the EU.

Dr Yo met with Andrew Cupit of AQIS to discuss the procedures used by AQIS to certify meat meal exported to Canada. These procedures include AQIS' agreement with the ARA for the ARA to administer an industry-based program to approve and list plants as eligible to export to the EU. Dr Yo also visited two of the listed plants at Port Pirie and Goulburn.

During his visit to Southern Meats at Goulburn, Dr Yo discussed a wide range of EU issues with Andrew Cupit, Scott Newton of Southern Meats and ARA auditor Bill

Spooncer. He was in favour of the ARA's industry-based program for listing EU-eligible plants and was most impressed with the rendering and meal handling facilities at Southern Meats. While he approved of the systems in place, Dr Yo made it clear that ARA auditors should ensure that quality assurance programs and HACCP plans produce the documented evidence necessary to verify that all export requirements are complied with fully. 🐾

New Members

The Australian Renderers Association welcomes the following new members to full membership:

- AUSCOL
- Bestall By Products
- Coastal Recycled Cooking Oils
- Argus Recycling
- Associated Oils

The total membership of the ARA now stands at 94.

Research

Meat and Livestock Australia are winding down their research into the use of meat meals in aquaculture diets following the completion three recent studies. These latest studies confirm the benefits of using meat meal in sliver perch and prawn diets and present the outcomes of a survey of Australian meat meals. MLA surveyed 25 samples of meat meal and contracted CSIRO to test the samples in order to assess the compatibility of the meals with the optimum specifications for meat meal used in an aquafeed.

Lewe Atkinson of MLA explained that for meat meal to be used to the fullest extent as an ingredient in an aquafeed it should have less than 20% ash, less than 8% fat and more than 60 % protein. Meals that do not meet specifications can be used in aquafeeds but at a lower inclusion rate. The closer a meat meal is to the optimum specifications, the more likely it is to be used in prawn diets and the more of it can be included in the diet.

The top meat meal, in terms of suitability for use in aquafeeds, in the MLA survey was one that had 10.5% ash, 71% protein and 12.8% fat. The next four meals had

21.9 to 25.6% ash, 62.5 to 65.5% protein and 9.4 to 12.6% fat. The cholesterol content of the meals was less than expected and was about 0.16%. This is better than the cholesterol content of vegetable protein meals but is less than fishmeal. Prawn diets containing meat meal would probably have to be supplemented with cholesterol.

There was a large variation in the 25 meals tested by MLA but the top meals were close to the ideal specification for meat meal as an ingredient in aquafeed.

ARA members contributed samples to this survey and will receive certificates of analysis from CSIRO and MLA.

Unfortunately, plans for a large-scale joint trial between MLA and FPRF in Indonesia to demonstrate the application meat meal in prawn diets could not be implemented because of the political situation in Indonesia. At the end of the aquaculture program, MLA is now in a position where it can advise renderers on the type of meat meals that are suitable for use in aquaculture diets. It can also provide research data to demonstrate that meat meal is a suitable replacement for other

protein meals in aquafeeds for prawns and various fish species.

In a new initiative, MLA will include monthly reporting of tallow and meat meal prices in their weekly magazine 'Meat the Market'. The reports will start in the next week or so and can be viewed on the MLA web site at <www.mla.com.au>. ARA members can subscribe to Meat the Market and also receive occasional papers that include more detailed market analysis. For further information contact Sylvia Georgiou at MLA, tel. 02 9463 9218. ☺

Warren Lyon

Warren Lyon of Coastal Recycled Cooking Oils passed away suddenly on 4 March. Warren had recently become a member of the ARA and was active in the development of the Code of Practice for recycling used oils. His contributions to the Recycled Oils Working Party will be missed and the ARA extends its sympathy to Warren's family. ☺

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Market Outlook

The low Aussie dollar is helping to support the price of meat meal and tallow in what is otherwise a flat meat meal market and a decidedly depressed tallow market. Increases in freight rates have offset the gains that could have been expected in meat meal prices due to the low dollar.

Demand for meat meal in China and South East Asia was slow for the first six weeks of the year due to seasonal factors and started to pick up in February. The favourable dollar and a USDA report of low kill numbers contributed to improved demand. Recent flooding in North Queensland has led to some meatworks closures and the possibility of reduced supplies has helped support demand for meat meal.

In the USA, the price of soy meal is firm and meat meal is at parity with soy. This has not yet flowed through to the Australian market. There is some prospect of improved prices for meat meal if the price of soy remains firm. However, domestic customers are thought to have good coverage on soy meal and this may depress the local demand for meat meal.

The domestic market for meat meal is steady at about \$320 per tonne delivered and export values are about \$310 to \$350 FOB. If the dollar stays low and soy meal remains firm, there could be an increase in the export price of meat meal. But any upward pressure could be wiped out by a possible \$200 per container further increase in freight rates that may occur in April.

One trader has told Rendering Circles that the issue of salmonella in meat meal has flattened out interest in Japan and is keeping the value of Australian meal low compared with New Zealand meal.

Tallow prices are near to historical lows due to the abundance of other fats and oils worldwide. Palm and soy oil are also at very low prices. Demand is still there and product is being sold but the supply of oils is holding down prices in the spite of good demand.

Export prices for tallow are down US\$ 25-30 in March. There is not expected to be much movement in the price of tallow except for fluctuations caused by the value of the A\$. ☺

STOP PRESS

Mike Langenhorst (President) and Doug Ward (Senior Vice-President) have confirmed with ARA President Andy Bennett, that a meeting of the WRO will be held in Surfers Paradise in conjunction with the ARA's July 2001 Symposium.

Recyclers Code of Practice

The Code of Practice for Collection, Processing and Distribution of Recycled Fats and Oils is in its second draft following a meeting of the Recycled Fats and Oils working party in Adelaide. The Code is being developed with the support of AQIS and the recycled oils industry to prevent the type of contamination scare that occurred in Belgium. Last year, recycled oil in Belgium was contaminated with dioxin and PCBs, apparently from transformer oil. Subsequent investigation found high levels of dioxins in a range of animal feeds. The Australian Code is intended to minimise the risk of contamination of recycled oils via drums and containers or by accidental adulteration during collection.

The ARA has provided an administration structure for the development of the Code but the content of the Code is in the hands of recycling operators on the working party, with help from AQIS. Paul Stenzel from Gardner Smith chaired the Adelaide meeting of the working party. With constructive contributions from Caroline Earley, Warren Lyon, Jim Clark, Michael Maragoodaku, John Tasios and Tim Juzefowicz a second draft of the code was developed. ☺

Diary



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