



Rendering Circles

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

No. 17 – July, 2006

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President's welcome

After a long break I'm pleased that we have managed to resurrect the Australian renderers newsletter *Rendering Circles*. Our industry continues to experience its highs, lows and an ever-changing outlook.

On the positives we have seen the commencement of biodiesel production at a number of facilities around the country as well as a number of announcements regarding development of further facilities. This biodiesel demand along with intrinsic domestic demand for stockfeed, edible and oleo chemical production, as well as our many established export markets augers well for tallow demand and should help to underwrite prices going forward. I believe that we will see the tallow market begin to behave differently, given the change in dynamics and specification requirements that biodiesel brings.

On the protein side we have seen an interesting market phenomenon in the last few months with export pricing and demand seeing larger volumes marketed in this direction. There are

a number of factors which may have impacted on this:

- lower domestic demand as people consumed their Christmas insurance stock.
- lock-ins of lower vegetable protein pricing earlier in the year impacting on end user demand
- lower demand as Australian feedmills review their systems and their ability to meet their requirements whilst continuing to run mixed species mills
- a lower Australian dollar coupled with a rising spot Soy price
- recognition from our trading partners of the value of Aussie MBM.

The issue of cross contamination was raised at the SFMA millers conference last week.

Question: What happens if plants in the US that compound feed for ruminants and non-ruminants have ruminant MBM in their mill.

Answer: They will go to jail.

Regardless of our views on this statement this sort of questions and answers undoubtedly continue to pose a threat to the demand factors of our industry. We need to continue to work with these trading partners to develop ways in which our product is handled and used to minimize this demand risk.

Members will have received an e-mail from Graeme Banks with a copy of the final draft of the Australian Standard for Hygienic Rendering attached. Please take the time to comment on any issues that you have concerns about.

Enough of the doom and gloom – as renderers let's remember we provide a service to many facets of industry and community – not least of all public health and environment – and soon to be players in the “equivalent to crude oil” and sustainable fuels industry. Now that's a change of image.

Happy trading!

Paul Stenzel

Keith stalwart clocks up thirty years!!!

W.W.Trollope, fondly known as Bill celebrates thirty years with Keith Engineering. His father Bill senior, was a founding partner in the company that had the good sense to take the gangly young Bill on board as a youngster.

Bill has worked alongside the likes of Jack Keith, Ken Moffatt and Terry Skilcorn.

Bill started his working life as an apprentice, studying at night school and from there working on installations in New Zealand.

Bill worked at the coalface with Gear and O'Riordan operating his beloved continuous

cookers. From there he went to Keith Engineering.

Bill is married to the ever patient Rhonda and they have three children, Nathan, Amy and Laura.

Bill has had a close association with the Dupps company in the US and at NRA meetings was viewed as the Aussie ambassador, complete with the Aussie flag tie.

Bill and Keith Engineering are great supporters of the ARA and the Association congratulates Bill on achieving this milestone 



Bill celebrates 30 years

Accreditation workshop

Somewhere amongst the attendees at the nineteenth ARA Workshop on Hygienic Rendering of Animal Products in 2005 was the 500th person to be accredited.

The workshops started fifteen years ago in 1991. The top student at the first workshop was current ARA vice-president Andy Bennett. Others who attended the first workshop and are still associated with the rendering industry include David Camilleri; Tony Crehan; Gordon Clark (Northern Co-operative Meat Co.); Bob De Lange (ACC); Paul Dennett (Primo, Scone); Ray Lucas (AMH); Tony Pappaluca and Peter Sanfilippo (Tasman Group Services); and Mark Pope (Keith Engineering).

After fifteen years and 500 participants, the accreditation workshop is still in demand and the nineteenth workshop was full with 29 people attending. The top student was Mike Spence from Churchill Abattoir with Chris Muldoon of Northern Co-operative Meat Co., Alan Fouche of Teys Bros, Innisfail and Terry Munn of Conroys, Port Pirie also doing very well.

As usual the success of the workshop was due to support from sponsors and contributors including Bill Trollope of Keith Engineering, Dr Rick Carter of Kemin, Christine Coulson of AQIS, John Daly of Ecolab and Warwick Rush of Gardner Smith. The visit to the A.J.

Bush & Sons rendering plant at Rouse Hill was a highlight of the workshop. This year Mark King generously hosted the visit.

The nineteenth workshop was oversubscribed and a waiting list has been started. Another workshop was run this year on 23-28 July 2006 (see report below). For further information on the 2007 workshop contact Bill Spooncer on 02 4567 7952. 



Jura Molnar of Primo Port Wakefield, Peter Husband, and Graham Andrews and Graham Kerle of Teys Bros Innisfail study microbial growth



Cosmo Bonvino of Pridham, Chris Mudoon of Northern Co-operative Meat Co., Gerry Black of Teys Bros Innisfail and Peter Husband in the microbiology laboratory.



Darryl Barnes of Rockdale Beef completing microbiological experiments.

Workshop on Hygienic Rendering

The ARA's twentieth Workshop on Hygienic Rendering was held at the University of Western Sydney from 23 to 28 July 2006. All participants completed the workshop successfully and will be accredited by the Association and by the University of Western Sydney.

The top student was Dave Wheeler from Fletcher International at Dubbo. Anyaegbu Kalechi (WAMMCO at Katanning), Sheryl Turk (NZ Food Safety Authority) and Lyndall Bailey (Fletcher International WA) also did very well.

Course organiser Peter Husband said that all participants achieved a high standard and the overall results were the best on record. 



Julie Markham (UWS), Damian Godden and Robbie Eldridge (Rockdale Beef) and Lyndall Bailey (Fletcher International WA) in the microbiology laboratory.

Funding for innovative ideas available to processor based renderers

Do you have a great idea that you think could change the way you and the rendering industry work? Then this program is for you.

Plant Initiated Projects

Who can apply?

Only financial members of the Australian Meat Processor Corporation (AMPC) are eligible to apply for R&D funding under the Plant Initiated Projects Program.

Encourage R&D

The Program has been jointly developed by Meat and Livestock Australia (MLA) and AMPC to encourage R&D by processors. AMPC members are able to access a percentage of their contributions (15%) to cover up to 25% of the project cost. It is a requirement of the Program that the company must agree to at least match this figure dollar for dollar. However, this does not limit the amount that the company can contribute to the project. AMPC can

provide specific details to members of the level of their contributions that are available. MLA will provide funding for up to 50% of approved project costs.

The objectives of the Plant Initiated Projects Program include:

- Assisting AMPC members to achieve greater competitiveness through innovation.
- Increasing the number of processing innovations available to AMPC members.
- Demonstrating the commercial benefits achieved from investment in innovation to AMPC members and the wider industry.

Importantly, projects are facilitated right through the innovation process up to, and including, full commercialisation and dissemination. Processors retain a high degree of control and ownership of their project and strict commercial principles apply, including confidentiality

of commercially sensitive information and exclusivity periods where appropriate.

Projects that qualify

Projects must meet the definition of R&D. This includes activities that advance scientific or technical knowledge and understanding. R&D projects must aim to develop or evaluate new concepts or technologies, or seek to use existing concepts in new applications. In addition, projects must involve some aspect of innovation, i.e. there must be an aspect of the project that has not been tried before. The range of R&D projects can include acquiring knowledge that may be of use in improving the supply chain including production; processing; transport; or marketing of meat, livestock, or co-products.

For more information, visit www.mla.com.au to download the Information Kit or contact Client and Information Services (CIS) on (07) 3844 4612 or by email at cis@mla.com.au 

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SOME RECENT PROJECTS...

NEW ZEALAND

Waikato By Products Ltd
1998 - Wastewater Treatment Plant

Auckland Farmers Freezing
Co-operative Ltd
1999 - Gelbone Separation

Nelson Bays Meat Producers Ltd
1997 - Bio-Filter

Waikato By Products Ltd
1997 - Bio-Filter

Wallace Corporation Ltd
1997 - Wastewater Treatment Plant

INDIA

Frigorifico Allana
1999 - Meat & Bone LTR Rendering

Frigorifico Allana
2000 - Meat & Bone LTR Rendering

AUSTRALIA

Hazeldene Chicken Farms Ltd - VIC
2000 - Feather and Blood Dryer

Sydney Water Corporation - NSW
2000 - Bio-Filter

Rockdale Beef Pty Ltd - NSW
1999 - Stickwater Evaporator

Sunland Meats Pty Ltd - QLD
1999 - Bio-Filter

Belandra Pty Ltd - VIC
1999 - Wastewater Treatment Plant

Rockdale Beef Pty Ltd - NSW
1998 - Gelbone Separation

Belandra Pty Ltd - VIC
1998 - Gelbone Separation

Oakey Abattoir Pty Ltd - QLD
1998 - Meat & bone LTR Rendering c/w
Blood, Gelbone Separation

Monbeef Pty Ltd - NSW
1997 - Meat & Bone LTR Rendering

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Exports & AHECC codes – ABS Reporting

Do existing AHECC codes adequately describe Australia's rendered products?

Following discussion at the Adelaide GM in February 2006 we wish to consider approaching ABS to modify (or better still create a new range) of export codes in order to better reflect our production and exports.

The existing ABS AHECC codes are broad by definition and have been in existence for some 20 years without change and clearly do not represent the diverse range of Australian rendered products.

Today there are very few codes for tallows, fats & oils.

We propose to expand the codes to cover:

- Edible tallow (as is)
- Lard (as is)
- Fish Oil (as is)
- Separate code for Poultry Oil (create a new code)

And in *Inedible Tallow* diversified to having

- Beef tallow
- Sheep tallow
- Other tallow
- Mixed Tallow (as is)

and for all products have *Bulk* codes plus *Drums/Packaged* codes.

Plus new separate codes for placement in 1518 category definition codes in AHECC for Yellow Grease, Used Cooking Oil and Acid Oil.

Rendered Protein Meals: very similar scenario here. We need to expand by having separate codes for Feathermeal (currently lumped in with Poultrymeal)

Meat and Bone Meal: have a separate species listing for Beef, Sheep, Pork, Other, Mixed species plus new Separate codes for Fishmeal, Bloodmeal and Bone Meal.

And a separate code for specialty blended protein meals. The current scenario sees blended protein meals leaving ex Australia (for example to the Philippines) being described/declared as MBM which is an illegal import (as Philippines banned entry due to BSE disease) and so we should not be misrepresenting the exported cargo.

We think this will better reflect our industry's production plus give all exporters the proper range of codes to more accurately identify the product being exported.

All those in favour, or approve of such a proposal being made and put forth by ARA to ABS please forward to **Graeme Banks**.



Poultrymeal Access to Japan

Situation Update

The work and efforts undertaken by ARA (through the devised poultry committee) in conjunction with poultry processors has seen our collective and consultative work with AQIS and allied industry partner PFIAA begin to bear fruit.

In early March 2006 AQIS received the acceptance of proposed protocol changes from Japanese MAFF that were requested in December 2005. The two main issues are:

- Acceptance of presence of feathers when following good manufacturing (GMP) and,
- Acceptance of facilities processing non-poultry meals in addition to poultry meal where these facilities have separate dedicated lines from start to finish for the production of poultry meal.

The access will be mean that the product will be known as: Poultry MBM.

The draft protocol agreement has taken into account these changes plus other agreements by Japanese MAFF. The positive outcomes from these negotiations means that the official protocol will be drawn up by AQIS & MAFF and then AQIS will issue a request to ARA and for a expression if interest for those establishments seeking access to the Japanese market.

Japanese MAFF officials will then study the list and determine when visits and plant inspections can be made. Following this will be an approved Japanese MAFF plant list for export to Japan.

Best case scenario could see Australia having export access to Japan for Poultry MBM by September 1, 2006. Importantly from here the ARA will then approach Japanese MAFF to then allow access for Feathermeal and then following subsequent approval we shall approach again through AQIS/MAFF channels for MBM.

This is a lot of hard work already done and to be undertaken from and by the ARA. Please assist and support where you feel you can aid these market access projects. 

The ARA is working hard for its members!

The ARA has created MSDS for all rendered products – they are available on the website.

www.ausrenderers.com.au.

Download and place onto your plant letterhead and provide them to your customers.

As well as providing a safety warning it circulates the message on Ruminant Feed Bans. 

2007 ARA SYMPOSIUM

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Contact Graeme Banks for details.

People, Places, (In)famous Faces

Industry movements:

Hamish Robertson has decamped from Agri-Pro and set up Direct Commodities P/L.

Marcus Currie (ex Standard Commodities) has set up Phoenix Commodities P/L.

At Bartter Australia Mark Visser, National Ingredient Manager, has been made redundant. Let's hope he rejoins the rendering or allied industries soon.

Jonathon Doubleday and Philip Lambeth have left Kemin after many years of service and set-up Aus Pac Ingredients P/L, An application for associate membership is with ARA now.

VALE John Green

It is with sadness that we acknowledge the passing of John Green.

John was involved in the meat industry for over forty years.

He was Group Engineer for Thomas Borthwicks for many years and then worked as an engineering consultant with Meateng in Melbourne before joining the CSIRO Meat Research Laboratory in the Technical Services Group. He moved from CSIRO to Australian Meat Technology and left AMT to set up his own consulting business, Greeneng.

John's consulting business specialised in waste water systems. He developed and patented the Green-Raper effluent treatment system with his associate Bill Raper. This system was used at several abattoirs including Longford, Poowong and Innisfail and was incorporated into a meatworks/municipal joint operation at Arrarat in Victoria. About five of these large projects were commissioned.

John semi-retired about six years ago and was planning to become a grey nomad. Sadly he lost his wife before the plans to drive and cycle around Australia were put in place.

He got back into consulting and was very much sought after with many clients in the rendering industry.

John's knowledge and easygoing manner will be sadly missed.

He is survived by his daughter Phoebe, to whom we extend our sincere condolences.

VALE Roy Mullane

It is with regret we announce the passing of our good friend and colleague Roy Mullane.

Roy passed away peacefully at home in Waitoa New Zealand after a long illness on May 22.

The Association extends condolences to Roy's wife Lin and family.

Roy was a Vietnam veteran. He spent most of his working life in the NZ meat industry before moving to W.A. to work for E.G.Greens at Harvey.

Roy took on the role of Rendering Plant Manager and this is how we got to know Roy at ARA meetings and Symposiums.

Roy and Lin decided to head back to N.Z where he worked as Plant Manager for J.D.Wallace Waitoa, before taking on a marketing position.

Roy will be sadly missed. 

Disease count status

As at March 20, 2006:

BSE – UK (184,370 cases) Rest of World including other EU nations, USA, Canada, Israel and Japan – 5,391 cases. Australia 0.

vCJD – UK 159 cases with 153 deaths and 28 cases in the rest of the World with 18 deaths for a total of 187 cases and 161 deaths with regrettably all cases to be fatal. Australia 0.

AI – currently 25 countries have confirmed AI in the bird flocks and from these some 9 countries have confirmed 182 human cases of which 103 reported deaths – Australia 0.

SARS – 29 countries – 8096 cases of which 774 died and Australia had 6 imported cases with no deaths.

Source: OIE & WHO websites 

Wine column: Craig Palmer

With the hot Summer days (and odour complaints) behind us, and lovely Autumn upon us I thought I would share with you my wine selections for this fabulous time of year (though every time of year is good for drinking wine...but not to excess of course).

I have tried to keep the price range of the wines in the mid teens as a consequence of low tallow and meal prices. Hopefully the market will recover before the next edition so that we can step the pricing up and be drinking the same quality wines as the traders do.



My first choice is a lovely Chardonnay from the Barossa Valley. The **Tyrell's Old Winery Chardonnay 2001**. This wine has the nose of fresh suet fat soaking in an oak barrel. It has the colour of refined tallow at 160 degrees C. Great mouth feel and plenty of body for a wine of its price. Worth a try at only \$15 per bottle (at this price you won't feel guilty drinking 2 bottles, in moderation).

Obviously once you have finished the white (or 2) we need to move you on to the heart warming stuff: the Red. The red I have chosen is from Coonawarra, South Australia. It's the **Stepping Stone Coonawarra Cabernet Sauvignon**. The colour is a dark crimson red, not too different from day old beef blood. The aroma goes straight to your nose as if you were working in the runner room. The wine has lively tannins and good length. Worth a try at \$15 per bottle.

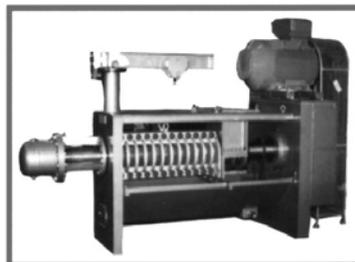
By now the red and the white are gone and you're thinking "Just one more drink to finish the night off". My advice, try the **Brown Brothers Very Old Port**. It's soft, subtle, silky, and leaves you with the satisfied feeling that you get when the rendering plant has been running for a week with no breakdowns. Kick back, take off your earmuffs and relax. At \$28 a bottle it's worth the splurge.



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Tallow Market report (Feb 1 2006) – Damian Evans

The tallow market has been slow during January with China focusing on the New Year celebrations and not actively buying tallow. February appears to be a slow shipment month. However, should the Chinese return with buying interest March should see increased demand and a steady outlook.

Palm Oil prices have generally held their ground and in the case of Palm Stearine has risen approximately US\$10 to 20 PMT. It appears as though demand for Palm Olein for food use is slow and hence the fractionation of Palm Oil is slow. Therefore, the production of the by-product Palm Stearine is slow and, with demand stable, the prices have risen. This is supportive to the tallow market in light of the current good production in Australia and New Zealand in the sense that substitutes for tallow are well priced.

Looking forward, a lot depends on the demand from China. The market is anticipating that China will buy and are carrying stock at steady numbers to reflect this. However, in

reading the January edition of the *Oils & Fats International* (OFI) we were reminded of the effects of waiting for Chinese demand that does not materialise. In reporting on news that China rejected four shipments of soyabeans from India, the OFI writes that *“The move is reminiscent of the two-month ban that China imposed last year on Brazilian soyabeans estimated to have cost US\$1 bn in lost trade, and no reason for the current action has yet been forthcoming. Indian industry sources suggest it may be a new form of protectionism, or simply a policy to achieve reductions in price. According to reports, the rejected consignments were invoiced at US\$250/tonne while the price has dropped below US\$200, reflecting ample supply prospects.”* These events were borne by the tallow market. Over May 2004 and June 2004 when the tallow prices dropped \$275 per tonne on the back of Chinese demand that did not materialise.

However we are predicting that the Chinese will continue to buy, as current prices

of tallow and competing oils are not at exceedingly high levels. The Jacobsen report on 26 January also touched on the importance of maintaining export markets for tallow. The current focus on China is warranted in the sense that they are a premium market for Australian tallow and they are Australia's main export customer. The Jacobsen report noted the emergence of South American tallow into US export tallow markets and the huge discounts they are offering to gain access to those markets. North American tallow prices have been well supported by their large domestic demand coupled with their reduced slaughter levels post-BSE, whilst our market is currently subsidised by China due to the import ban that China has on North American tallow, the import ban they have in place on South American tallow due to their disease status, and their current reluctance to buy the South American tallow productions that are not banned. Hence our focus on China's demand and the possible repercussions of wavering demand. 🌱

Animal Protein Meal Market report (March 2006) – Stephen Cooke

The fortunes of Animal Protein Meals have fluctuated in the early part of 2006. The MBM prices have gradually risen to being in excess of A\$400 pmt DCT East Coast for April production from \$370 pmt for export and the domestic market has seen ranges from A\$370-A\$425 pmt in the same period.

Forward sales sees virtually all production committed for April. Spot market deliveries (and those outside of declared tenders) will show a greater accuracy as to price being business completed on the day. Domestic consumption appears steady and export volumes have picked up especially from Queensland and Southern Australia which is timely as improved export demand particularly from China & Taiwan has absorbed greater volumes on nearby positions. This was perhaps fuelled by the latest USA BSE findings but nonetheless shows that animal protein meals demand a position in pig & poultry diets. This is more-so true given the weaker and soft Soybean meal pricing.

Despite USA not being able to re-enter the export market increased tonnages and competition from EU and other Northern hemisphere countries sees greater volumes

entering Indonesia, Thailand & Vietnam. This coupled with greater supplies over the last 3 months from South American – particularly Uruguay, Argentina & Brazil has seen us lose some ground in Middle Eastern and some Asian markets. MBM has turned from buyers to sellers market in last 6 weeks and sellers it shall remain.

Feathermeal and Poultrymeal both remain steady and strong. Prices having lifted for Feather from A\$360 DCT to A\$420 pmt DCT fuelled by stronger USA prices and the world's ravenous appetite for higher proteins in the face of an ever-dwindling fishmeal supply. Poultry gains into aquaculture improve dramatically and hence prices firmer with 65% available at A\$570 pmt DCT and 68% at near A\$600 pmt DCT which represent gains of A\$20-30 pmt. Generally a mixture between buyers and sellers for dominance but a fair race is being held. Domestically these products remain well consumed with prices at same or at levels generally A\$20 pmt above export but the March has seen the tables turn with Export levels out-weighting domestic prices. This is expected to continue into April & May.

Bloodmeal is very weak and overstocked local market with a very weak Lysine market has seen blood prices dwindle by some A\$200 pmt since January. Today domestic levels at A\$600 plus are considered good, and a weaker prognosis remains, given NZ export sales at equivalent to A\$500-550 pmt DCT - definitely a buyers market.

Fishmeal is like gold with very low levels of supply, extremely strong export market with an insatiable appetite. Prices continue to increase especially now as South America (Peru and Chile) should see finishing bans lift from post election mid April with a catch to be declared at 3.5MMT of whole fish through to September (lieu last year at 5MMT). Domestically that has converted into very high prices:

55-58% grades at A\$700-800 pmt

60% grade at A\$800-900 pmt

62-63% at A\$950-1000

65% at A\$1100 plus and very high aqua grades like

67-68% grades at A\$1250 plus pmt.

72% material – take out a new mortgage!! 🌱

China Workshops

In June 2004 the ARA in conjunction with Meat and Livestock Australia conducted two workshops in China on the value and safety of Australian rendered products in the animal feed industry. The workshops were sponsored by Kemin Industries, Kerry Australia and Gardner Smith. China Kingdom International (Australia) Pty Ltd were consultants to the ARA for this project, organising venues, accommodation, translation and printing of documents. CKI also provided staff to set up the facilities and provide registration services for delegates. Thanks to Mrs Song Jiang Ju and staff for their tireless efforts.

National President of the ARA Paul Stenzel and Executive officer Graeme Banks represented ARA at the workshops along with producer and trader members. Key presentations were made by Dr Mark Schipp, Agricultural Counsellor at the Australian Embassy in Beijing; Dr Ken Brurerton on the use of rendered products in diets for pigs and poultry; and Dr Leong Wee on the use

of rendered products in aquaculture diets. Over 130 Chinese delegates attended the two workshops and took away samples of Australian rendered products and copies of the Technical Review and Guide for Feed Manufacturers, which has been translated into Chinese.

MLA marketing manager for China, Leith Tilley, also attended the workshops to enable future assistance by MLA Beijing if follow up help was required by delegates.

Companies represented at the workshop were all extremely pleased with the response and level of inquiries.

ARA is committed to following up this workshop with further workshops in China, Thailand and Vietnam. Funding assistance is being sought through MLA to assist with the cost of running these workshops. However there have been some delays in obtaining the necessary approval. We will continue to seek the necessary support to bring this important initiative to fruition. 



Gardner Smith has been the industry leader in the supply of tallow and vegetable oils in Australia for over 80 years.

Our Aim is to value add both product and service to the food, industrial, animal feed, and the emerging biodiesel sector both locally and overseas.



Salmonella Control Booklet

Renderers are finding Kemin's 'Rendering Plant Salmonella Control Program' booklet very helpful as an aid to their preventative hygiene system.

This booklet is a practical guide for renderers and identifies 8 control points along the process where interventions can be made to help reduce the risk of contamination. The booklet sub-divides the process into the raw material area, cooker and press area, cake area and meal handling area and considers each section in turn in terms of preventative hygiene actions. Interventions include the use of Sal CURB® products but also recommend other practical sanitation steps including the use of a dry powder duster. These strategic but routine practices offer low cost preventative means to effectively contribute to risk reduction.

Whilst corrective actions are also described, the aim of the booklet is to provide a preventative hygiene approach to *Salmonella* control in the plant. The booklet also contains some general and useful information including references to additional reading material.

For more information regarding the booklet, please call Rick Carter at Kemin (Aust.) Pty. Ltd. on 02-94822357.

Dr. Gary Pearl retires from FPRF



The Australian rendering industry wishes to congratulate Dr Gary Pearl on his retirement from the Fats and Protein Research Foundation, where he has been the President and Director of Technical Services for the past 12½ years. We wish both Gary and his wife Sandy a happy and healthy retirement.

Gary has been a long time friend of the industry first attending a Symposium in 1995. From there a collaborative approach was developed between MRC, and later MLA and FPRF, with Dr Lewis Atkinson being invited to serve on the Board of FPRF.

A successful partnership ensured largely due to Gary's commitment to an industry he loves but also because of his affable nature.

Gary attained a DVM from Purdue University in 1963, as well as a B.S. majoring in Biochemistry and Agriculture.

Gary has been a regular contributor to *Render* magazine and his articles have been featured in at least eighteen different publications.

Gary started his career in a food animal and equine practice in 1963 before becoming a staff veterinarian with FS Services in 1966. He served many roles with FS Services before becoming Livestock Services Manager for the Feed and Services Division of Gromark in 1991.

Gary joined Fats and Protein Research Foundation Inc in 1993.

Gary has been a regular contributor and supporter of ARA Symposia over the years.

He recently completed the formation of the Animal Co-Products Research and Education Center at Clemson University. The Center was officially dedicated in March 2006. FPRF is the founding sponsor of the center.

Dr. Pearl plans to retain his residency in Bloomington, Illinois and continue with selected projects serving animal agriculture. 