



Rendered Products Are Safe.

As an essential link in the food chain, the rendering industry is conscious of its role in the prevention and control of bacteria and virus, to provide safe feed ingredients for livestock, poultry, aquaculture, and pets. Every effort is made to ensure that cooking destroys microbes, and that recontamination does not occur after the rendering process.

Since 1985, the Animal Protein Producers Industry (APPI) has coordinated a program of education and laboratory testing for renderers to control *Salmonella*. Now, APPI offers a sophisticated training and process testing to offer the most appropriate controls and practices to best assure safe products. Our advanced feed safety programs include strategies to control biological, chemical, and physical hazards that can occur in animal production and processing systems. A concerted effort is made to foresee any hazard likely to occur and to build prevention of risk into manufacturing. Process controls in rendering verify that cooking temperatures control microbial and viral contamination. These programs also concentrate on recontamination prevention with rodent control, plant and transport sanitation, and other biosecurity measures.



More than 90% of rendered product in the U.S. and Canada are produced under principles in the Rendering Code of Practice or equivalent programs such as HACCP. If you are a customer—ask for these credentials and rest assured. If you are a renderer, make sure you take advantage of these excellent programs.
