1 INTRODUCTION

1.1 Scope

To restore the trust in safe meat, dairy and eggs, additional efforts are required. With SecureFeed, the feed sector contributes to chain assurance and reinforcement of risk control. This is done by establishing Specific Product Requirements, among other things. This document contains the requirements of SecureFeed for controlling the feed and food safety of the products / product groups as referred to under item 2 “Product”. For said products / product groups, the “Requirements” specified under 3 are binding and must be adhered to at all times before a product / product group can be delivered to SecureFeed participants for processing in feed / direct delivery as feed.
During supplier and / or producer audits, carried out under the name of SecureFeed, it is verified whether the specific product requirements are met.
SecureFeed evaluates the Specific Product requirements at least once a year. The Specific Product Requirements are published in the public section of the website (www.securefeed.eu).

1.2 Definitions

SecureFeed: A partnership of feed companies for the assurance of feed and food safety through joint risk assessment and monitoring of raw materials and suppliers thereof (www.securefeed.eu).

Positive release: the release of a product from quarantine after satisfactorily completing analytical and / or microbiological investigation, in which it is confirmed that the established quality standards have been met.

Batch: an identifiable amount of feed in which joint characteristics have been observed, such as origin, type, type of packaging, shipper or labeling; and in case of a production process, a unit production of a company that – in its production – uses uniform parameters or a number of such units, produced immediately after one another and stored together. (Reg. (EC) no. 183/2005, annex II).

1.3 Prerequisites

a. Products and suppliers must meet the applicable EU Law and regulations and the requirements of the GMP+ Feed Safety Assurance scheme (www.gmpplus.org) or an equivalent quality assurance system for feed safety.

b. In addition to the legal action and rejection limits, the SecureFeed action and rejection limits apply as specified in D-01, *Action and rejection limits* (www.securefeed.eu).

2 PRODUCT

These specific product requirements apply for the products mentioned in D-24b, *List of Specific Product Requirements*. If producers / suppliers process one or more the products mentioned in D-24b in a proportion higher than 25% (cumulative) in mixtures / compound feed that they deliver to SecureFeed participants, the specific product requirements also apply to the products they process in these mixtures / compound feed.

3 REQUIREMENTS

3.1 Geographic origin

3.1.1 Cultivation / primary production: EU

3.1.2 Processing: EU

3.2 Producers

Suppliers must have an up-to-date list of producers demonstrably known to SecureFeed. Producers have been assessed and approved by SecureFeed before suppliers are allowed to delivered products of these producers to SecureFeed participants. Suppliers forward their producers (and any pre-links) directly to the secretariat of SecureFeed (databank@securefeed.eu). This requirement does not apply if the producers involved are primary producers (livestock farmers).

3.3 Production process

3.3.1 Eggshells

Eggshells intended for feed must be produced using a process that demonstrably meets the requirements defined in EU Regulation 142/2011 annex IV , chapter III, paragraph G : Processing method 7;

a. The results of the validation of the applied processing method (Reg. EU no. 142/2011 annex IV, chapter III), including the results of the samples of the end product analyzed for the presence of *Clostridium perfringens* for a period of 30 consecutive days (on first commissioning and significant changes of the system);
b. The product must be heated to 100 ºC for a period of at least 10 minutes to assure the elimination of any viruses present;
c. The results of the annual verification of the effectiveness of the applied process;
d. The results of the registration of the last 2 years of the parameters to be specified hereinafter, if the processing method consists of a combination of temperature / time / pressure / particle size.

3.3.2 Other egg products

No; there are no additional requirements in addition to the European legal requirements and the GMP+ FSA requirements. Producers / supplier must however provide SecureFeed insight into:

a. The results of the validation of the applied processing method (Reg. EU no. 142/2011 annex IV, chapter III), including the results of samples of the end product analyzed for the presence of *Clostridium perfringens* for a period of 30 consecutive days (on first commissioning and significant changes of the system);
b. The results of the annual verification of the effectiveness of the applied process;
c. The results of the registration of the last 2 years of the parameters to be specified hereinafter if the processing method consists of a combination of temperature / time / pressure / particle size.

3.4 Raw materials, additives and processing aids

3.4.1 Raw materials

No additional requirements apply.

3.4.2 Additives:

All additives used are permitted in the EU.

3.4.3 Processing aids:

All processing aids used have been demonstrably assessed positively with regard to their impact on food and feed safety by means of an HACCP analysis.

3.5 Monitoring

Products	Parameter	Unit	Limit value used by SecureFeed	Frequency
Egg products, in accordance with D-24b, all	*Salmonella*	in 25 g	Absent	Every batch
	Enterobacteriaceae	cfu /g	300	
	Clostridium perfringens	cfu /g	< 10	Every batch
Egg shells, heat treated (SPR)	Moisture[1]	%	Max. 2	Monthly
Egg powder (SPR)	Moisture	%	Max. 6	Every batch
Egg products, in accordance with D-24b, moist[2]	pH	-	Max. 3,5	Every batch

[1] In case of the addition of biocide, the Aw value may be used as an alternative (max. 0.65) to be measured immediately after drying, prior to the treatment

[2] In moist egg products, with the exception of the annual verification (see 3.3b), the determination of *Salmonella, Enterobacteriaceae* en *Clostridium perfringens* can be replaced by an instrumental measurement of the pH with a calibrated measuring instrument.

Analyses are carried out by laboratories, accredited for the determination of said contaminant in the relevant product matrix in accordance with ISO/IEC 17025:2005. Described monitoring does not remove the obligation to carry out all analyses prescribed by GMP+ FSA and EU regulations.

3.6 Deviations

Parties that do not meet these specific requirements are blocked and not delivered to SecureFeed suppliers. If part of a batch has already been delivered to SecureFeed participants, the supplier will notified these participants immediately about the exceedance / deviation.
The supplier investigates deviations and takes corrective and preventive measures. The supplier informs its buyers and SecureFeed about the measures taken.

3.7 Positive release

Yes; positive release applies to all described products for the determination of *Salmonella*.

3.8 Transport

No additional requirements apply.

3.9 Labeling and shipping documents

No additional requirements apply

3.10 Other requirements

Not applicable.