

Meat Inspection Regulation Amendments

Salvage and Sale of Meat By-products

What you need to know

Background

Agriculture and Forestry (AF) has completed a review of the *Meat Inspection Regulation* (Regulation). Amendments to the *Meat Inspection Regulation* have focused on increasing access to locally produced meat and meat by-products, allowing for innovation in the meat inspection system, responding to industry requests, and reducing red tape.

Previous legislation did not have a definition for “by-products” and limited guidance on the safe segregation and storage of meat by-products. Some AF-licensed abattoirs currently salvage meat by-products for various purposes including human consumption, animal food, and educational purposes. The processing, segregation, and storage of meat by-products was facilitated through directives issued by AF’s Meat and Dairy Inspection Section.

Amendments to the Regulation will continue to enable to salvage of meat by-products but also provide clarity on definitions and processing requirements.

What has changed

The Regulation now includes the following:

- Updated definitions of meat by-products and inedible
- Categories of salvage
- Guidance on the collection, handling, harvesting, storage, shipment, and labeling of the different categories of salvage

Meat Inspection Regulation

According to Section 2(1), “by-product” means the harvested part of a carcass which may be edible or inedible in its current state and may be

- (i) incorporated into animal food,
- (ii) used for pharmaceutical purposes, research or education,
- (iii) processed so that it becomes edible, or
- (iv) used for some other purpose.

What this means for abattoir owners

The Regulation will enable abattoirs to salvage more meat by-products and operators have the opportunity to propose controls and processes to manage food safety risks in their facility.

Amendments may have the following advantages:

- Enable the salvage of meat by-products that were not permitted previously
- Increase access to markets that specialize in ethnic foods
- Increase access to animal food

What this means for mobile butchers

Meat by-products harvested from an animal that is slaughtered on-farm belongs to the animal's owner. The by-products are uninspected and not for sale, including commercial food establishments (retail, wholesale, and restaurants), to individuals or at Farmers' Markets.



For more information, contact:

The Food Safety Branch at:
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What this means for producers

Meat by-products harvested from an animal that is slaughtered on-farm belongs to the producer. The by-products are uninspected and not for sale, including commercial food establishments (retail, wholesale, and restaurants), to individuals or at Farmers' Markets.

What this means for Albertans

The amendment will create increased access to inspected meat by-products for personal consumption as well as additional options for animal food, research, educational or pharmaceutical purposes.