

Advice 12-2009 of the Scientific Committee of the FASFC concerning the risks of using purified channel water in the production process of gelatine

This advice concerns the evaluation of the risks when channel and process water (i.e. purified channel water) are used in the production process of gelatine and the by-products animal fat, dicalciumphosphate and animal meal. It is based on the technical dossier containing analytical results of channel and process water, and of the end- and by-products.

Regarding the chemical contaminants, the Scientific Committee recommends to increase the frequency of analysis and to expand and update their spectrum.

With respect to the process water, the Scientific Committee is of the opinion that, by means of the applied purification process, water of almost drinking water quality is obtained and that the associated risks are very small. However, attention should be paid to the performance and saturation degree of the activated carbon filter and to the quality of the products used hereby.

The presented HACCP analysis is fairly well documented with literature data, but still contains a number of gaps (corrective actions amongst others, are not addressed). In particular, a problem may arise when the concentration of a contaminant in the channel water suddenly peaks. The company is currently testing an on-line monitoring system that should be able to detect such incidents. Once this trial is finished, the Committee would like to be informed of the obtained results.

In order to assess the risks related to the use of channel and process water more thoroughly, further follow up of this dossier by the Scientific Committee is necessary.

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".