



TECHNICAL DIRECTIVE 99/205

New Zealand Standard: Inspection and processing of Deer Pizzles, Tails, Sinews, Testicles and Velvet

		Priority	Normal
From:	Judy Barker, Programme Manager (Meat & Game)	File:	M500-100
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1	Background
1.1	<p>This Technical Directive replaces TD 96/224 and TD 97/203 which are cancelled. These directives dealt with deer pizzles, sinews, tails, testicles, and velvet with some or all of the integument attached eg skin, hair or horn. These products do not qualify for the full human consumption certification.</p> <p>TD 97/054 lists requirements for testicles saved for human consumption and eligible for full human consumption certification. This includes edible deer testicles. TD 97/054 remains in force and is unaffected by this directive.</p> <p>TD 97/216 lists the recording requirements for <i>Brucella ovis</i>.</p>
2	Aim
	<p>To specify:</p> <p>(a) standards for inspection and quality checks of deer pizzles, testicles, deer sinews and deer tails</p> <p>(b) standards for processing and export certification of deer pizzles, deer testicles, deer sinews, deer tails and deer velvet.</p>
3	Procedures
3.1	Application
	<p>This standard relates only to deer pizzles, deer sinews, deer tails and deer testicles, and deer velvet with some or all of the integument attached eg skin, hair or horn. This includes testicles intended for packing and sale while still in the scrotum.</p>
3.2	Licensed Premises
	<p>Deer pizzles, deer testicles, deer sinews and deer tails, may be collected, handled, processed and stored only in premises where the approved processing of game and/or game meat products, and storing of products, are activities which are permitted under the conditions of the licence.</p>

3.3	Batching for Post Mortem Inspection
	Testicles can be batch inspected. The accumulated batch of items must be held within the Inspection area of the slaughterboard and inspected, by an inspector, at least once per run (ie a maximum period of 2 hours). Any item, or batch of items, that is removed from the inspection area of the slaughterfloor before being inspected is to be condemned.
3.4	Post Mortem Inspection Criteria
	Objective: To remove articles that are grossly contaminated or exhibit pathological changes.
3.4.1	Testicles
	<p>Inspection requirement: palpate</p> <p>The testicles and the pizzle can be presented to the inspector as one entity. The inspection may be performed without skinning the testicles (ie the testicles are in the scrotum).</p> <p>The testicles in the scrotum may be inspected in a bag of thin, clear plastic. If the testicles are palpated through the scrotum, but without a bag, adequate procedures are to be in place to ensure that edible product is not contaminated by the hands of the inspector.</p> <p>Disposition:</p> <p>(a) Condemn any testicle showing signs of inflammation or abscessation or if the carcass has been condemned, except for contamination.</p> <p>(b) Condemn all batched items where the batch contains any items from a carcass which is condemned, except for contamination.</p>
3.4.2	Pizzles, sinews and tails: no requirement for MAF/Asure inspection of pizzles, sinews and tails. Products are eligible for collection if they have been derived from animals which have been passed as fit for human consumption.
3.4.3	The licensee is responsible for ensuring that the items (pizzles, tails, testicles and sinews) are collected from eligible animals, that a quality check is made to exclude defective items, and that procedures for hygienic collection, handling and preparation are in place.
3.5	Collecting, Handling and Packing
	Objective: to outline conditions that ensure the potential for cross contamination between these articles and normal edible product at the point of collection is minimised. <i>(Note that testicles that have been inspected in a fully skinned state and without the pizzle attached in accordance with TD 97/054 are considered normal edible product).</i>
	<p>(a) Pizzles, sinews, tails and testicles are to be collected and handled according to the general requirements of VISC IAS 5.</p> <p>(b) Items must be further handled and packed in an edible area at a different time from the further handling, processing or packing of any other product.</p> <p>(c) After the handling or packing of pizzles, sinews, tails and testicles in any room that is not dedicated for this purpose, the room and equipment must be cleaned and sterilised, in accordance with an agreed sanitation procedure, before handling, processing or packing any other edible product. This requirement is in addition to normal cleaning arrangements.</p>
3.6	Further Processing
	Objective: to outline conditions to ensure the potential for cross contamination between these articles and other products, when transferred to premises for further processing, is minimised.
	(a) Deer pizzles, sinews, tails, testicles or velvet are to be further processed, handled and packed in an edible room. If the edible room is not dedicated for this purpose the room

	shall be cleaned and all equipment that has been in contact with exposed items during the further processing or packing shall be cleaned and sterilised before handling, processing or packing any other edible product. This requirement is in addition to normal cleaning arrangements.
	(b) This standard is to be applied to all packing houses and includes those which subsequently process, handle or pack these items eg. drying, freeze drying, grinding, milling, encapsulating etc.
3.7	Storing and Holding
	Objective: to outline conditions for the storing and holding of these articles.
	Deer pizzles, sinews, tails, testicles or velvet that are packed or suitably protected may be stored or held in edible rooms, chillers, freezers or dry stores along with other packaged products if there is no risk of contamination of the packaged products or of the premises (Reg 74, Game Regulations 1975).
3.8	Documented Processes
	Objective: to ensure the integrity of product is not prejudiced while recognising traditional methods of handling and preparation for intended markets.
	The procedures applicable to each premises, as outlined in sections 3.3, 3.4, 3.5, 3.6 and 3.7, must be documented. The procedures must address the critical components of the various steps, viz. temperature, time, and possibilities of cross contamination. Time/temperature standards are to be determined by the licensee as appropriate to the process. The Technical Supervisor is to verify company performance against the "agreed" process.
3.9	Other Defective Items
	(a) Any other items that are derived from stock, slaughtered farmed deer or killed game which is intended for human consumption must conform to current offal standards with regard to contamination and defects at the time of the post-mortem inspection by the Inspector and to normal hygiene standards of processing and preservation.
	(b) Items that are contaminated or defective and do not conform to edible offal standards may be used for byproduct purposes eg. Pharmaceutical, biological or pet food, unless they are required by any other standard to be condemned. Byproducts must not be handled, processed or packed in any edible room.
3.10	Certification
	Deer pizzles, sinews, tails, testicles or velvet may be certified for export provided they have been processed in accordance with this technical directive and a formally agreed documented process, see Overseas Market Access Requirements (Manual 12) for restrictions on market access and certification. The revised certificates will be available from the normal sources week beginning 6 December 1999.
	The references are: AgM107A&B(G1199 101669) Sanitary certificate for deer pizzles and/or testicles and/or sinews and/or tails and/or velvet AgM509(G1199 101670) Guarantee for deer co products.
3.11	EU Considerations
	Any of these products held on the slaughter board longer than the time needed for immediate inspection with the carcass must be placed within an enclosed container. Rooms used to process and pack these products are food standard under New Zealand requirements but non-food standard under EU requirements. Any premises with EU

	listing must have rooms dedicated exclusively for this purpose and no other.
4	Cancellations
	<p>TD 96/224 New Zealand Standard: Inspection and processing of Deer Pizzles, Tails, Sinews, Testicles and Velvet. (Issued 14 October 1996).</p> <p>TD 97/203 Farmed Deer: Inspection of Pizzles, Tendons and Tails (Issued 27 August 1997).</p> <p>IAS 5 (Slaughter and Dressing) Section 27.1 3(a), (b), (c) and (d).</p>
5	Implementation
	<p>Section 3.8: 1 February 2000</p> <p>All other sections: on receipt of this Technical Directive.</p> <p>For certification: The new certificates shall be used from 13 December 1999.</p>