

7.2.2. Retention Sampling & Labelling of Packaged Raw Material

Standard

Are retention samples of packaged raw materials taken and retained for at least three months?
Are retention samples identified or labelled to allow trace back to individual deliveries?

Emphasis is to be given to bagged protein meals and raw materials that may vary with delivery and imported ingredients potentially subject to chemical residues.

It is acceptable to not store samples on site where the supplier has provided written assurance that they have retained samples of all products supplied e.g. some premix suppliers provide this sample retention service.

The three-month retention period is a minimum, for some higher risk raw materials more than 6 months may be required to assist in any potential recalls.

Purpose

A system is in place to ensure that retention samples of packaged raw materials are properly collected, labelled, and safely stored.

Reason

Retention samples are important for quality and traceability purposes. The collection of a true representative sample requires training of personnel and tested procedures. This ensures repeatability, reduced sampling variation and ensure consistent collection methods.

Retention sampling of packaged raw material ensures a preliminary quality control check is conducted prior to processing into storage and assigning to production. The process assures regulatory and quality compliance, and customer confidence in the final product.

By implementing a set of procedures for the collection of packaged raw material, the operator ensures quality control checks can be conducted. The correct labelling of retention samples is important for traceability and retrieval during a potential recall or feed safety risks.

What is Acceptable?

Retention sampling should form part of your raw material quality control program (Fact Sheet 7.1.1 & 7.1.2). A sampling manual or procedure shall be made available to trained personnel conducting sampling. All packaged raw material retention samples shall be retained for a minimum period of 3 months, or until expiry of final product. Where the supplier has provided a retention service, this shall be specified in purchasing contract and monitored by operator.

Sampling Procedure

The procedure should outline the steps involved for sampling each packaged raw material.

The following information should be included in your procedure, but not limited to:

1. Sampling equipment, type, cleaning, calibration.
2. Total sample size (units per bag).
3. Container or bag to store retention sample, including requirement of tamper seal stickers.
4. Labelling requirements, including UIN (if applicable), products name, batch number, date & personnel.
5. Inventory recording, including where retention sample is stored.
6. Storage period and type, i.e. Room temperature/Refrigeration for 3 months.
7. Testing parameters and internal or third-party testing (Fact Sheet 7.1.3 & 7.1.4).

Sampling Equipment

As outlined in Fact Sheet 7.2.1, the goal is for the operator to use material-specific sampling equipment, while considering the risks of cross-contamination that may occur during the sampling process. The sampling equipment used shall not cause damage to the packaging or risk the introduction of pests due to leaking material during storage.

Sample Size

Packaged raw material varies in type, size and packaging. The sample size shall reflect the number of bags/packages received or the type of packaged raw material (i.e. liquid enzymes).

Note, for the determination of foreign matter and live infestation, samples should be as large as possible. If bagged grain is being tested, the best results are obtained by passing the entire contents of sample bags over a suitable sieve.

In the event of a recall of feed safety concern, there should be enough retention sample to perform 3 laboratory tests.

Composite Sampling

The same principle of composite sampling (Fact Sheet 7.2.1) applies when collecting retention samples of packaged raw material, particularly where processing feed additives, enzymes or protein meals.

Salmonella

Animal based raw materials such as protein meals, carry a higher likelihood of salmonella contamination. Representative sampling shall be conducted for all high-risk packaged raw materials, particularly for packaged protein meals.

The risk of salmonella contamination in raw materials remains a veterinary and public health concern (Parker, M.E. Et al. 2022. *Salmonella detection in commercially prepared livestock feed and the raw ingredients and equipment used to manufacture the feed: A systematic review and meta-analysis*. Preventative Veterinary Medicine. 2022).

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