



## 2018 Request for Pre-Proposals

Dear Interested Parties:

The Alliance for Research and Innovation in the Rendering and Pet Food Industries (Pet Food Alliance; PFA) has collaborated with Colorado State University to carry out targeted research in areas of interest for both the Rendering industry and the Pet Food industry. The Alliance brings members of the pet food and rendering industries together with researchers to collaboratively identify research challenges, discuss realistic and implementable solutions, and explore novel funding mechanisms. Its primary goals include the building of a professional network, identifying research challenges/priorities, and identifying potential science based solutions from research results.

In initial Alliance meetings, enhancing understanding of the presence and mitigation of microbiological hazards in the rendering and pet food industries was identified as a core challenge. In that regard, the Pet Food Alliance has drafted a series of requests for pre-proposals (RFP) targeting topics related to prevention and mitigation of biological and chemical hazards in rendered products and pet food. Further, the PFA's *Salmonella* Working Group has identified the eventual creation and adoption by all key parties of a sanitary bulk fats and oils storage and handling Code of Practice as the sustainable solution to assure the microbiological quality of rendered fats and oils for use in the pet food industry. In order to understand the challenge of defining such a multi-industry Code of Practice, the Working Group is seeking pre-proposals for an industry wide survey of current handling and transportation practices from rendering, through transportation, and on to final handling at the pet food factory.

### **PROBLEM STATEMENT**

The existence of the hazard of *Salmonella* re-contamination of rendered fats and oils used as pet food flavorings has been defined through risk-based audits and evaluations of the supply chain from producers to pet food factories. To date both the rendering, transportation, and the pet food industries have not defined common essential practices for the hygienic handling, storage and transportation of bulk lipids despite some efforts by parallel business sectors and governmental regulations, especially for human grade ingredients.

### **PURPOSE**

Industry practices are to be researched through trade association discussions, direct company interviews, and a literature review. The objective will be to define the current standards for the storage, transportation and handling of bulk oils and fats used by pet food manufacturers in the USA. Vegetable oils, poultry fat, tallow and pork grease are in scope. It is the intention of the Pet Food Alliance for these standards and practices to be included in a gap assessment to the pertinent code of practices made available by various entities, for example:

**Codex Alimentarius Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk**  
(CAC/RCP 36-1987)

**TSCC Defra Code of Practice for the Control of Salmonella**  
(<https://www.aictradeassurance.org.uk/latest...code-of-practice/tascc-haulage-2016.pdf>)

**Seed Crushers and Oil Processors Association (SCOPA) Code of Practice for the Transport of Edible Oils and Fats in Road Tank Cars** (<http://www.scopa.org.uk/resources/documents/Version-9-of-SCOPA-Code-on-Road-Tank-Cars.pdf>)

**Fediol**, the federation representing the European Vegetable Oil and Protein-meal Industry in Europe (<http://www.fediol.be>): FEDIOL Code of working practice for bulk road and tank container transport of fats and oils for direct food use

These codes of practices are provided as examples - other similar industry codes of practice that may be identified in the preliminary research can also be used if they include hygienic bulk fat storage, transportation and handling practices.

A review of practices documented in current industry codes of practice that are relevant for control of *Salmonella* re-contamination of rendered fats and oils during handling and transportation should be compared to current US industry practices. This gap assessment should be concrete and useful in the preparation of a fit for purpose code of practice proposal serving the rendering, transportation and pet food industries.

### **PROCESS AND PRE-PROPOSAL INSTRUCTIONS**

Pre-proposals will be reviewed by members of the Pet Food Alliance, with guidance from industry partners involved in the Fats and Protein Research Foundation and Pet Food Institute. Selected pre-proposals will be recommended for a more comprehensive proposal, with targeted guidance provided by members of the Pet Food Alliance. Successful pre-proposals should be clear, concise, and as detailed as possible.

Pre-proposals should not exceed two pages in length (not including curriculum vitae). Each pre-proposal should include the components below. Pre-proposals should be single-spaced, with 1 inch margins and 12-pt font.

- Investigator(s) Contact Information (title, organization, address, phone, email—not included in page limit)
- Project Title;
- Research Objectives;
- Brief Description of Research Project;
- Benefit of Research to Industry and Plans for Industry Implementation/Use;
- Approximate Cost of Research (there is no set budget target; however, pre-proposals selected for full proposal development will be asked to provide a budget justification;
- Approximate Research Timetable;
- Brief Curriculum Vitae (no more than 2 pages) for PI and All Collaborators (not included in page limit)

Proposals should adhere to the indirect costs policies outlined by the Fats and Protein Research Foundation, which state that proposals must not include salary and fringe benefits for professional staff members or other university overhead.

Completed pre-proposals (including CVs) should be submitted in Microsoft Word to [cas\\_pfa@colostate.edu](mailto:cas_pfa@colostate.edu) by 5pm MST on May 11, 2018. Late pre-proposals will not be accepted.

Evaluation of pre-proposals will be completed by the end of June 2018 and successful investigators will be expected to submit full, comprehensive proposals by 5pm MST on August 15, 2018.