



### NRA Position

- **Animal byproducts are not “waste,” but are valuable inputs recycled by renderers into ingredients for hundreds of useful new products.** However, some industries consider them waste to benefit from possible federal incentives encouraging food waste reduction.
- **Government policy should ensure a *level playing field* among recyclers** to prevent unfair market advantage causing diversion of leftover meat, bones, other animal byproducts and used restaurant cooking oil from traditional renderers to other recyclers.
- **Renderers oppose diversion of their feedstock due to government incentives.** Renderers have been creating new value from these byproducts for centuries.
- **Rendering is EPA’s “more preferred” use for animal byproducts and recaptured cooking oil/grease** than composting and anaerobic digestion, according to the agency’s Food Recovery Hierarchy.\*
  - Rendered ingredients for animal nutrition (including pet food), biofuel, industrial uses and consumer care products have *higher value* than compost, fertilizer and soil amendments produced by composting and anaerobic digestion.
  - Every day, agriculture, manufacturing and consumers need and use rendered products, such as animal feed, lubricants, biodiesel, gelatin, crayons, shaving cream and cosmetics. These are made from valuable leftovers of meatpacking and animal processing as well as used restaurant cooking oil.
- **Rendering is the most eco-friendly use** of leftover animal byproducts and used cooking oil.
  - Rendering produces fewer carbon emissions and other GHG’s than other recycling methods, such as anaerobic digestion and composting.

### The Issue

Some estimate 40 percent of the food in the United States is wasted each year. Last year, federal legislation was introduced to reduce food waste from farm

production to end use. The bills proposed new government loans and grants to encourage large-scale composting and food waste-to-energy anaerobic digestion projects.

The rendering industry is concerned such federal financial incentives would have encouraged composters and anaerobic digesters recyclers to divert animal byproducts and used cooking oil from rendering to “less green” uses. Renderers do not receive direct financial support to operate from the government, but instead compete directly in the marketplace.

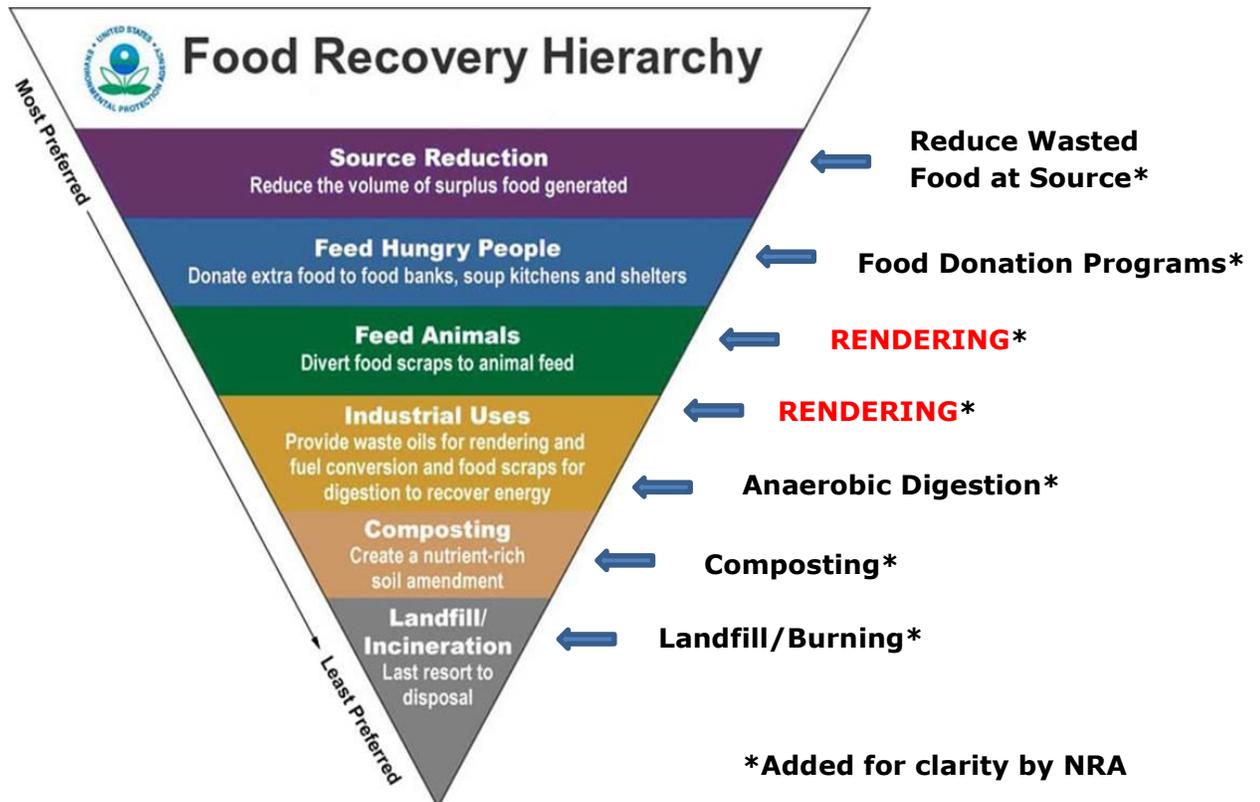
Interest in food waste reduction continues in the current Congress as work progresses on the 2018 Farm Bill. Food waste legislation has not been proposed so far in 2017.

### **Each Food Waste Reduction Method Has an Appropriate Role**

#### **EPA’s Food Recovery Hierarchy ranks rendering above anaerobic digestion and composting.**

When evaluating sustainability, the most valuable and “green” uses for animal byproducts should be considered. Rendered products fall within the categories of “Feed Animals” and “Industrial Uses” on the EPA pyramid below, which the agency considers higher uses than composting, anaerobic digestion and landfill.

The EPA Food Recovery Hierarchy ranks the most preferred food recovery methods below. Priorities are first people, then animals, biofuels and other industrial uses, compost and, lastly, landfill.



## **Background**

The rendering industry supports reducing food waste to feed people and keep food out of landfills where it emits methane and other greenhouse gases (GHG's), and can harm water quality.

When animal byproducts and recaptured restaurant cooking oil are rendered, the process creates valuable fats, refined oils and protein meals for agriculture, biofuel, and consumer and industrial products. Materials recycled by renderers are prevented from entering landfills, and municipal sewer and wastewater systems, where they would decay and create GHGs that pollute and harm the environment.

Composting, for example, may get rid of some recyclable materials and produce soil amendments, but it also produces large amounts of carbon dioxide and methane that are not captured and reused. Composting produces a greater volume of GHG's than rendering, releasing more GHGs into the atmosphere that may contribute to climate change.

## **Sustainable Advantage of Rendering**

When materials such as meat trimmings and used cooking oil, are rendered, renderers recycle the organic material and carbons back into the lifecycle of the planet. Rendering allows for sequestration or recycling of carbon as a beneficial method to improve the health of the public and the environment.

Rendering does not bury the useful organics our society needs - it keeps these organics available for life.

Rendering does not release GHGs into the atmosphere from animal byproducts. These rendered products stay in the biocycle as fats and protein meals that become part of an animal or a plant via the feed or fertilizer made from rendered materials. These animals and vegetables, in turn, contribute to the human food chain by giving us salads, grapes, eggs, milk, cheese or even the meat we buy and eat from our local grocery store.

Rendered products are also important ingredients in pet food and help ensure sustainable, nutritious and affordable options for dogs and cats.

\* Source: [http://www.epa.gov/foodrecoverychallenge/track\\_It.htm](http://www.epa.gov/foodrecoverychallenge/track_It.htm)