

It is a requirement of the [California Food and Agricultural Code \(FAC\) 19346](#) that all finished raw and unprocessed pet food products must be properly denatured or de-characterized.

### Requirements for denaturing (3 CCR § 1180.43)

- Denaturing agent must be mixed thoroughly and applied in such quantity that it cannot easily be removed by washed and soaking.
- Meat, meat byproduct, raw animal fat, or rendered animal fats and oils should be given a distinctive color, odor and/or taste so that it may not be confused with human food.

### Approved Denaturants

- Unrefined fish oil
- FD&C Green No. 3
- FD&C Blue No. 1
- FD&C Blue No. 2
- FD&C Violet No. 1
- \*Ground hard bone (NOT bone meal)
- \*Ground trachea
- Finely powdered charcoal
- Shells – egg, oyster



Hard bone present throughout ground product.



FD&C Blue No.2 applied in sufficient quantity.



Green tripe unprocessed and unbleached.

### Naturally Denatured Products

These products may be sold as is, without an added denaturant.

- Whole bones
- UNWASHED, whole green tripe
- Whole trachea
- Lungs

Other denaturants may be approved - contact your **MPES inspector** to seek approval for a denaturant not listed above.

#### \*Ground bone and trachea

- Must contain 4% of the weight of the product and be uniformly incorporated in the product.
- The size of the bone shall be no less than the opening size for No. 5 mesh.
  - A No. 5 mesh is approximately 1/8 inch.