



## Game Larders and Cold Rooms

Game Larders and Cold Rooms built to meet your needs and comply with the new Food Standards Agency Game Meat Regulations\*

*\*Effective 1st January 2006*



# We use the best products so that you can comply with the new regulations



**This investment will serve you well and will outlast many alternatives that are currently on the market.**

**We install active chilling units that can run as low as  $-4^{\circ}\text{C}$ . This ensures that your game is cooled to the new FSA requirements in the required time:**

- Below  $7^{\circ}\text{C}$  for deer
- Below  $4^{\circ}\text{C}$  for small game (birds)

Note that live game body temperatures are  $42.5^{\circ}\text{C}$  for birds &  $38.5^{\circ}\text{C}$  for deer so you must install a chilling unit that can reduce temperatures swiftly and efficiently.

**Our racking system has been specifically designed to be totally flexible, allowing you to store deer and/or birds.**

It can be expanded rapidly should your needs require. We recommend that all game is hung on rails until it comes down to the required temperature; otherwise there is a high chance that the game will not be fit for consumption.



# How we like to work



## We will...

- Visit you to understand your needs
- Recommend the best options for you - our modular system is highly flexible with all panels being of "food safe" grade
- Produce a plan which will include chilling "capacity" times (i.e. how quickly we can chill your game)
- Undertake installation and commission your game larder
- Service your game larder on an annual basis

## Key questions you need to consider in choosing a game larder:

- What is your biggest day?
- What is your average bag?
- How many deer do you shoot on the day?
- How many days do you shoot a year?
- How often does your game dealer visit you?
- Do you want it sited outside or inside (recommended)?



# The new regulations



## Summary of FSA rules

- Game must be chilled in a larder to no more than 7°C for deer and 4°C for small game – this is a legal requirement from 1st January 2006
- Shoots must be registered as food businesses with your local authority and comply with the general hygiene requirements (EC No 852/2004 Annex 1).
- A trained person must carry out an initial examination of all game supplied
- Deer and game must be tagged or traceable with labels to its origin
- Unskinned deer must not be frozen
- The cold chain must be maintained during transport between larder and the processor

## Additional contacts & advice can be obtained from:

- National Gamekeepers Organisation – [www.ngo.org.uk](http://www.ngo.org.uk)
- The Game Conservancy – [www.gct.org.uk](http://www.gct.org.uk)
- Food Standards Agency – [www.FSA.gov.uk](http://www.FSA.gov.uk)
- British Association of Conservation and Shooting – [www.basc.org.uk](http://www.basc.org.uk)
- Your local authority. Ask for the “Food & Safety Team”

# What will it cost



**Tarrant Refrigeration's affordable modular game larder system offers you what you need to comply with the FSA Game Meat Regulations.**

## Tailored plans

- Think of this as an investment for the future of your shoot and shooting
- An average size game larder may only cost the same as 2 x 100 bird days or 1 x 200 bird day
- Once we have visited you, we will then be able to give you a full detailed costing
- Our costs will be significantly lower than hiring a refrigerated trailer for the season!

## Spread your costs

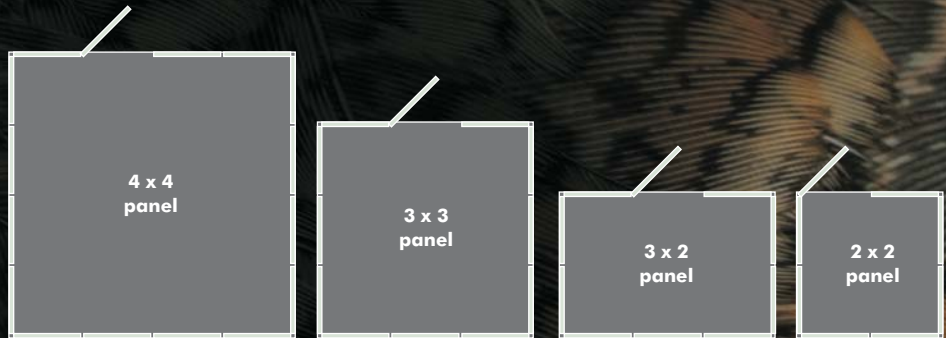
- We offer a 3 year finance option at very competitive rates.
- Why not share the cost with neighbouring shoots?





**Andy Tarrant, Managing Director**

**Our modular game larder system allows us to offer you what you need to comply with the FSA Game Meat Regulations. From initial site survey to installation, commissioning and servicing we undertake all aspects and do not use other contractors.**



**Configurations can be tailored to suite any requirements.**



**Tarrant**  
Refrigeration Ltd

What ever your enquiry please contact us now.

**T: 01672 512 586 W: [www.gamelarder.com](http://www.gamelarder.com)**

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*"Tarrant provided expert advice and a solution to meet our needs. We now have a first class game larder that complies with the new regulations"*

*Ian Candy, Wiltshire.*

*"Andy Tarrant installed a game larder in a day! This is the first stage in upgrading our game handling facilities"*

*Glyn Evans, Berkshire.*

