



## We want to be a good neighbour.

CSF Proteins operates rendering facilities that process animal and fish by-products from the meat and seafood industries. This fact sheet explains what we do, why it matters, and what you might sometimes notice living near one of our sites.

## What is Rendering?

Rendering is a recycling process. When animals are processed for food, a large part of the animal — bones, fat, offal, blood, and other by-products — cannot be sold as human food.

Instead of sending these materials to landfill, rendering transforms them into useful products through heat and separation.

## What Does CSF Proteins Do?

At our facilities, we receive animal and fish by-products from abattoirs, poultry and fish processors. These materials are processed using industrial cooking and separation equipment.

What We Produce	Where It Goes
Meat & bone meal (mixed, or species specific)	Livestock and aquaculture feeds
Fish meal	Aquaculture and pet food industries
Animal fats & tallow	Renewable fuels (biodiesel), pet food
Blood meal	High-protein livestock feed
Feather meal	Poultry and livestock nutrition

## Our Role in the Circular Economy

Without rendering, animal by-products from human consumption would go to landfill, wasting nutrients, and putting pressure on land and water resources. Dependant on species up 30-40% of the animal is not consumed by humans, so the role CSF plays is important.

### CSF Proteins helps close the loop by:

- Keeping organic material out of landfill
- Producing renewable fats used in biodiesel
- Supplying protein-rich feed ingredients that support food production for a growing global population
- Reducing the overall carbon footprint of the meat and seafood supply chains

## Our Operations

We employ over 80 people across our operations at Laverton, and operate under oversight from the EPA.

## About the Smell — Plain and Simple

We know that odour is the most common concern our neighbours have, and we take it seriously. Here is an honest explanation of what causes it and what we do about it.

### Why does rendering produce odour?

Rendering uses raw materials such as animal tissue, bones, fat and offal. During the cooking and separation process, these materials are heated to produce useful products. As they are heated, naturally occurring compounds are released into the air, which can create strong odours. These odours are a normal part of the rendering process.

### When is odour most noticeable?

Situation	Why It Happens
Deliveries arriving at site	Raw materials are unloaded into designated receival areas
Rendering Activities	Due to the cooking process, volatile organic compounds are created through the process inside our plant.
Hot weather	Heat can accelerate the breakdown of organic materials that are delivered on site. It has no impact on the rendering process itself.
Wind direction changes	Prevailing wind can carry odour toward nearby homes or roads without warning
Equipment maintenance	Odour control systems (biofilter) may be offline briefly during planned maintenance
Unexpected breakdowns	Processing disruptions can temporarily increase odour emissions

## What We Do to Manage Odour

CSF Proteins invests significantly in odour management. Our controls include:

- Enclosed receiving areas to contain odour at the point of delivery – we have roller doors that open and close after trucks have entered the facility prior to tipping off their goods.
- Designated, contained delivery areas outside of the plant for defrosting of frozen goods we receive.
- Negative air pressure created by odour collection systems, that draw air inward and is designed to help prevent odour escaping.
- A biofilter that treats all factory air drawn out through our odour collection systems, prior to release.
- Rapid processing of products we receive.
- Regular equipment maintenance to keep all odour control systems performing well.
- Ongoing systems to measure and monitor our operations, and odour in the community.
- Staff trained to identify and respond to odour events quickly.

## If You Notice a Strong Smell

- Note the date, time, and wind direction if you can.
- Contact our site directly — details are listed below via the QR Code (on p4).
- You can log the smell and associated details via [OdourRadar | Citizen Science](#), which will help us capture all details (also on p4)
- You can also report odour complaints to your state Environment Protection Authority (EPA)
- We take every complaint seriously and investigate all reported odour events

## Frequently Asked Questions

---

- **Is the smell harmful to my health?**

While the odour can be unpleasant, the compounds produced during rendering at the concentrations typically experienced by neighbours are considered a nuisance smell. Odour pollution should not cause long-term health problems according to the EPA ([Odour | epa.vic.gov.au](http://epa.vic.gov.au)). If you have specific health concerns, please speak with your GP or contact your local health authority.

- **Does the finished product smell?**

The finished products such as meat and bone meal have a 'meat' type smell similar to dry dog food.

- **How long does the process take?**

The time from receipt of raw materials to completion is normally no longer than 24 hours, however during peak periods or during a breakdown/maintenance phase durations can extend beyond that time frame.

- **Are there trucks coming and going at all hours?**

Given the nature of agricultural operations CSF Proteins enables suppliers to deliver their animal products to us every day of the week, 24 hours a day. These are managed in accordance with traffic and heavy vehicle legislation and are subject to abiding by our odour controls at all hours.

- **What happens if there is an incident or breakdown?**

We have emergency response procedures in place. In the event of a significant incident, we notify the relevant authorities and, where required, the local community. We aim to resolve any issues as quickly as possible to reduce impact on our neighbours.

- **Are you monitored by government authorities?**

CSF Proteins holds an operating licence for rendering issued under the *Environment Protection Act 2017 (Victoria)*. We are subject to regular audits, inspections, and reporting requirements. This includes requirements for the identification, management and monitoring of environmental risks associated with site operations. In addition to licence requirements, CSF Proteins is subject to the General Environmental Duty, which requires it, to minimise risks of harm to human health and the environment as far as reasonably practicable.

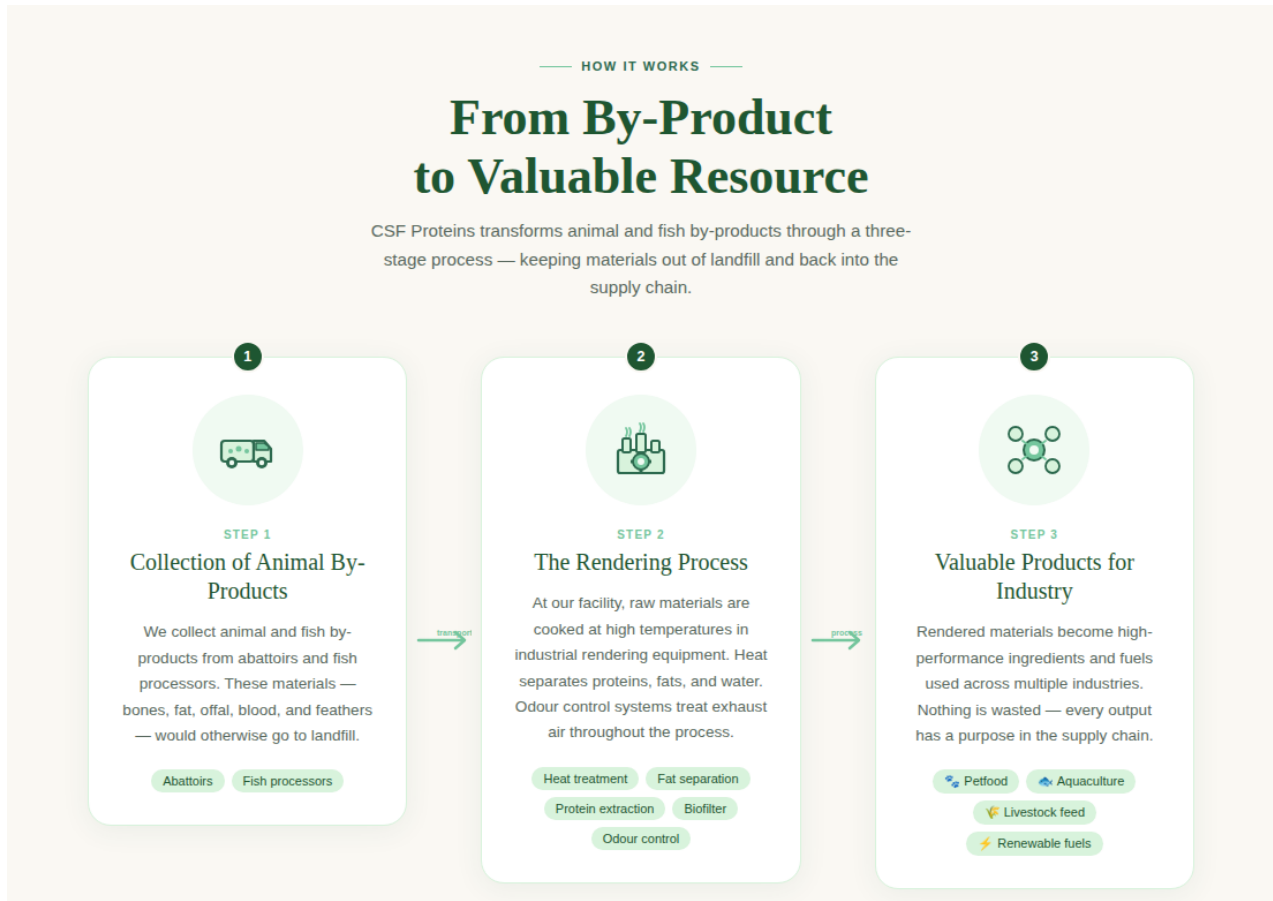
- **Will CSF invite community members to visit the site?**

CSF will publicise open days that will enable community and other groups to attend the site to learn more about what we do – this will be via the community noticeboard accessed via QR code on p4.

## Get in Touch

We welcome questions, feedback or complaints directly from the community and we encourage all odour complaints to be logged directly with our site.

We are committed to being transparent, responsive, and a responsible part of this community.



Log odour complaints via independent monitoring system

[OdourRadar | Citizen Science](#)



Community Noticeboard for CSF Proteins  
Hotline and email

[Community Noticeboard – CSF Proteins](#)