SCHEDULE 6 Schedule 1 Part 1 Paragraphs 11 and 12

PART I

CATEGORIES OF INGREDIENTS FOR USE IN RELATION TO COMPOUND FEEDING STUFFS FOR PET ANIMALS

Description of the Category	*Definition*
1. Meat and animal derivatives	All the fleshy parts of slaughtered warm-blooded land animals fresh or preserved by appropriate treatment, and all products and derivatives of the processing of the carcase or parts of the carcase of such animals
2. Milk and milk derivatives	All milk products, fresh or preserved by appropriate treatment and derivatives from the processing thereof
3. Eggs and egg derivatives	All egg products fresh or preserved by appropriate treatment, and derivatives from the processing thereof
4. Oils and fats	All animal and vegetable oils and fats
5. Yeasts	All yeasts, the cells of which have been killed and dried
6. Fish and fish derivatives	Fish or parts of fish, fresh or preserved by appropriate treatment, and derivatives from the processing thereof
7. Cereals	All types of cereal, regardless of their presentation, or products made from the starchy endosperm
8. Vegetables	All types of vegetables and legumes, fresh or preserved by appropriate treatment
9. Derivatives of vegetable origin	Derivatives resulting from the treatment of vegetable products in particular cereals, vegetables, legumes and oil seeds
10. Vegetable protein extracts	All products of vegetable origin in which the proteins have been concentrated by an adequate process to contain at least 50% protein, as related to the dry matter, and which may be restructured or textured
11. Minerals	All inorganic substances suitable for animal feed
12. Various sugars	All types of sugar
13. Fruit	All types of fruit, fresh or preserved by appropriate treatment
14. Nuts	All kernels from shells

Description of the Category	*Definition*
15. Seeds	All types of seeds as such or roughly crushed
16. Algae	Algae, fresh or preserved by appropriate treatment
17. Molluscs and crustaceans	All types of molluscs, crustaceans, shellfish, fresh or preserved by appropriate treatment, and their processing derivatives
18. Insects	All types of insects in any stage of development
19. Bakery products	All bread, cakes, biscuits and pasta products

PART II

CATEGORIES OF INGREDIENTS FOR USE IN RELATION TO COMPOUND FEEDING STUFFS FOR ANIMALS OTHER THAN PETS

Description of the Category	*Definition*
1. Cereal grains	The whole of the grain from all cereal types (including buck-wheat) regardless of their presentation, but from which no fraction other than hulls has been removed
2. Cereal grain products and by-products	Fractional products and by-products of cereal grains other than oils included in category 15 These products and by-products shall contain not more than 25% fibre in the dry matter
3. Oil seeds	The whole of the seed or fruit from all types of oil seeds and oil fruits regardless of their presentation, but from which no fractions other than hulls or shells have been removed
4. Oil seed products and by-products	Fractional products and by-products of oil seeds and oil fruits other than oils and fats included in category 15 These products and by-products shall contain not more than 25% fibre in the dry matter unless they contain more than 5% oils and fats in the dry matter, or more than 15% protein in the dry matter
5. Products and by-products of legume seeds	Whole and fractional products and by-products of legume seeds other than leguminous oil seeds included in categories 3 and 4 The products and by-products shall contain not more than 25% fibre in the dry matter

Description of the Category	*Definition*
6. Products and by-products of tubers and roots	Products and by-products derived from tubers and roots other than sugar beet included in category 7 These products and by-products shall contain not more than 25% fibre in the dry matter
7. Products and by-products of sugar production	Products and by-products of sugar beet and sugar cane These products and by-products shall contain not more than 25% tibre in the dry matter
8. Products and by-products of fruit processing	Products and by-products of fruit processing These products and by-products shall not contain more than 25% fibre in the dry matter, unless they contain more than 5% oils and fats in the dry matter, or more than 15% protein in the dry matter
9. Dried forages	Aerial parts of forage plants, cut while green, artificially or naturally dried These products shall contain not more than 25% fibre in the dry matter unless they contain more than 15% protein in the dry matter
10. High fibre materials	Feed ingredients containing more than 25% fibre in the dry matter, such as straw, hulls and chaff, other than products included in categories 5, 6 and 9
11. Milk products	Products derived from the processing of milk, other than separated milk fats included in category 15
12. Land animal products	Products from the processing of warm-blooded land animal waste as defined in Article 2 of Council Directive 90/667/EEC, excluding fat included in category 15, and which are substantially free of hooves, horn, bristle, unhydrolyzed hair and feathers, as well as mammalian digestive tract content. Also excluding products containing more than 50% ash in the dry matter included in category 14
13. Fish products	Whole or part of fish and other cold blooded marine animals, including products from fish processing other than fish oil and its derivations included in category 15. Also excluding products containing more than 50% ash in the dry matter included in category 14

Description of the Category	*Definition*
14. Minerals	Inorganic or organic materials containing more than 50% ash in the dry matter other than materials containing more than 5% of ash insoluble in hydrochloric acid in the dry matter
15. Oil and fats	Oils and fats from animal and vegetable sources, and their derivatives
16. Products from the bakery and pasta industries	Waste and surplus materials from the bakery and pasta industries

PART III

NON-EXCLUSIVE LIST OF THE PRINCIPAL INGREDIENTS NORMALLY USED IN COMPOUND FEEDING STUFFS FOR ANIMALS OTHER THAN PETS

1. CEREAL GRAINS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
1.01	Oats	Grains of *Avena sativa* L. and other cultivars of oats
1.02	Oat flakes	Product obtained by steaming and rolling dehusked oats. It may contain a small proportion of oat husks
1.03	Oat middlings	By-product obtained during the processing of screened, dehusked oats into oat groats and flour. It consists principally of oat bran and some endosperm
1.04	Oat hulls and bran	By -product obtained during the processing of screened oats into oat groats. It consists principally of oat hulls and bran
1.05	Barley	Grains of *Hordeum vulgure* L.
1.06	Barley middlings	By-product obtained during the processing of screened, dehusked barley into pearl barley, semolina or flour

1 When this ingredient has been subjected to a finer milling, the word “fine” may be added to the name or the name may be replaced by a corresponding denomination

1 This name may be replaced by “corn gluten feed”

2 This name may be replaced by “extruded maize starch”

3 This name may be replaced by “distillers dried grains and solubles”

Number	*Name*	*Description*
1.07	Rice, broken	By-product of the preparation of polished or glazed rice *Oryza sativu* L. It consists principally of undersized and/or broken grains
1.08	Rice bran (brown)	By-product of the first polishing of dehusked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm and germ
1.09	Rice bran (white)	By-product of the second polishing of dehusked rice. It consists principally of particles of the aleurone layer, endosperm and germ
1.10	Rice bran with calcium carbonate	By-product of the polishing of dehusked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm, germ and small amounts of calcium carbonate resulting from use in the manufacturing process
1.11	Fodder meal of pre-cooked rice	By-product of the polishing of dehusked pre-cooked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm, germ and small amounts of calcium carbonate resulting from use in the manufacturing process
1.12	Rice germ, expeller	By-product of oil manufacture, obtained by pressing of the germ of rice to which parts of the endosperm and testa still adhere
1.13	Rice germ, extracted	By-product of oil manufacture, obtained by extraction of the germ of rice to which parts of the endosperm and testa still adhere
1.14	Rice starch	Technically pure rice starch

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1 This name may be replaced by “corn gluten feed”

2 This name may be replaced by “extruded maize starch”

3 This name may be replaced by “distillers dried grains and solubles”

Number	*Name*	*Description*
1.15	Millet	Grains of *Panicum miliaceum* L.
1.16	Rye	Grains of *Secale cereale* L.
1.17	Rye middlings	By-product of flour manufacture, obtained from screened rye. It consists principally of particles of endosperm, with fine fragments of the outer skins and some grain waste
1.18	Rye feed	By-product of flour manufacture, obtained from screened rye. It consists principally of fragments of the outer skins, and of particles of grain from which less of the endosperm has been removed than in rye bran
1.19	Rye bran	By-product of flour manufacture, obtained from screened rye. It consists principally of fragments of the outer skins, and of particles of grain from which most of the endosperm has been removed
1.20	Sorghum	Grains of *Sorghum bicolor* (L.) Moench s.i.
1.21	Wheat	Grains of *Triticum aestivum* L., *Triticum durum* Desf. and other cultivars of wheat
1.22	Wheat middlings	By-product of flour manufacture, obtained from screened grains of wheat or dehusked spelt. It consists principally of particles of endosperm with fine fragments of the outer skins and some grain waste
1.23	Wheat feed	By-product of flour manufacture, obtained from screened grains of wheat or dehusked spelt. It consists

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3 This name may be replaced by “distillers dried grains and solubles”

Number	*Name*	*Description*
		principally of fragments of the outer skins and of particles of grain from which less of the endosperm has been removed than in wheat bran
1.24	Wheat bran[1]	By product of flour manufacture, obtained from screened grains of wheat or dehusked spelt. It consists principally of fragments of the outer skins, and of particles of grain from which the greater part of the endosperm has been removed
1.25	Wheat germ	By-product of flour milling consisting essentially of wheat germ, rolled or otherwise, to which fragments of endosperm and outer skin may still adhere
1.26	Wheat gluten	Dried by-product of the manufacture of wheat starch. It consists principally of gluten obtained during the separation of starch
1.27	Wheat gluten feed	Dried by-product of the manufacture of wheat starch. It is composed of bran and gluten to which components of the steeping liquor, and possibly the germ, from which the oil may have been removed, may be added
1.28	Wheat starch	Technically pure wheat starch
1.29	Spelt	Grains of spelt *Triticum spelta* L., *Triticum dioccum* Schrank, *Triticum monococcum*
1.30	Triticale	Grains of the *Triticum X Secale* hybrid
1.31	Maize	Grains of *Zea mays* L.
1.32	Maize middlings	By-product of the manufacture of flour or semolina from

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2 This name may be replaced by “extruded maize starch”

3 This name may be replaced by “distillers dried grains and solubles”

Number	*Name*	*Description*
		maize. It consists principally of fragments of the outer skins and of particles of grain from which less of the endospetm has been removed than in maize bran
1.33	Maize bran	By-product of the manufacture of flour or semolina from maize. It consists principally of outer skins and some maize germ fragments, with some endosperm particles
1.34	Maize germ, expeller	By-product of oil manufacture, obtained by pressing of dry or wet processed maize germ to which parts of the endosperm and testa may still adhere
1.35	Maize germ, extracted	By-product of oil manufacture, obtained by extraction of dry or wet processed maize germ to which parts of the endosperm and testa may still adhere
1.36	Maize gluten feed[1]	Dried by-product of the manufacture of maize starch. It is composed of bran and gluten to which components of the steeping liquor, and possibly the germ, from which the oil may have been removed, may be added
1.37	Maize gluten	Dried by-product of the manufacture of maize starch. It consists principally of gluten obtained during the separation of the starch
1.38	Maize starch	Technically pure maize starch
1.39	Pre-gelatinized maize starch[2]	Heat treated maize starch, having the property of marked swelling on contact with cold water

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1 This name may be replaced by “corn gluten feed”

2 This name may be replaced by “extruded maize starch”

3 This name may be replaced by “distillers dried grains and solubles”

Number	*Name*	*Description*
1.40	Malt culms	By-product of malting, consisting mainly of dried rootlets of germinated cereals
1.41	Brewers' dried grains	By-product of brewing obtained by drying residues of malted and unmalted cereals and other starchy products
1.42	Distillers' dried grains	By-product of alcohol distilling obtained by drying solid residues of fermented grain
1.43	Distillers' dark grains[3]	By-product of alcohol distilling obtained by drying solid residues of fermented grain to which pot ale syrup or evaporated spent wash has been added

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1 This name may be replaced by “corn gluten feed”

2 This name may be replaced by “extruded maize starch”

3 This name may be replaced by “distillers dried grains and solubles”

2. OIL SEEDS, OIL FRUITS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
2.01	Groundnut, partially decorticated, expeller	By-product of oil manufacture, obtained by pressing of Tartially decorticated groundnuts *Arachis hypogaea* L. 2nd other species of *Arachis.* (Maximum fibre content 16% in the dry matter)
2.02	Groundnut, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of partially decorticated groundnuts. (Maximum fibre content 16% in the dry matter)
2.03	Groundnut, decorticated, expeller	By-product of oil manufacture, obtained by pressing of decorticated groundnuts
2.04	Groundnut, decorticated, extracted	By-product of oil manufacture, obtained by extraction of decorticated groundnuts

1 When appropriate “low in glucosinolate” may be indicated additionally in the name. “Low in glucosinolate” means as defined in legislation of the European Economic Community.

Number	*Name*	*Description*
2.05	Rape seed[1]	Seeds of rape *Brassica napus L. ssp. oleifera* (Metzg.) Sinsk., of Indian sarson *Brassica napus* L. var. *Glauca* (Roxb.) O. E. Schulz and of rape *Brassica campestris* L. ssp. *oleifera* (Metzg.) Sinsk. (Minimum botanical purity 94%)
2.06	Rape seed, expeller[1]	By-product of oil manufacture, obtained by pressing of seeds of rape. (Minimum botanical purity 94%)
2.07	Rape seed, extracted[1]	By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94%)
2.08	Rape seed hulls	By-products obtained during dehulling of rape seeds
2.09	Safflower seed, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of partially decorticated seeds of safflower *Carthamus tinctorius* L.
2.10	Copra, expeller	By-product of oil manufacture, obtained by pressing the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm *Cocos nucifera* L.
2.11	Copra, extracted	By-product of oil manufacture, obtained by extraction of the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm
2.12	Palm kernel, expeller	By-product of oil manufacture, obtained by pressing of palm kernels *Elaeis guineensis* Jacq., *Corozo oleifera* (HBK) L. H. Bailey *(Elaeis melanococca auct.)* from which as much as possible of the hard shell has been removed

1 When appropriate “low in glucosinolate” may be indicated additionally in the name. “Low in glucosinolate” means as defined in legislation of the European Economic Community.

Number	*Name*	*Description*
2.13	Palm kernel, extracted	By-product of oil manufacture, obtained by extraction of palm kernels from which as much as possible of the hard shell has been removed
2.14	Soya (bean), toasted	Soya beans *Glycine max.* L. Merr. subjected to an appropriate heat treatment
2.15	Soya (bean), extracted, toasted	By-product of oil manufacture, obtained from soya beans after extraction and appropriate heat treatment. (Maximum fibre content 8% in the dry matter.)
2.16	Soya (bean), dehulled, extracted, toasted	By-product of oil manufacture, obtained from dehulled soya beans after extraction and appropriate heat treatment
2.17	Soya (bean) protein concentrate	Product obtained from dehulled, fat extracted soya beans
2.18	Soya (bean) oil	Oil obtained from soya beans
2.19	Soya (bean) hulls	By-product obtained during dehulling of soya beans
2.20	Cotton seed	Seeds of cotton *Gossypium* spp. from which the fibres have been removed
2.21	Cotton seed, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of seeds of cotton from which the fibres and part of the husks have been removed. (Maximum content fibre 22.5% in the dry matter)
2.22	Cotton seed, expeller	By-product of oil manufacture, obtained by pressing of seeds of cotton from which the fibres have been removed
2.23	Niger seed, expeller	By-product of oil manufacture, obtained by pressing of seeds of the niger plant *Guizotia abyssinica* (Lf) Cass.
2.24	Sunflower seed	Seeds of the sunflower *Helianthus annuus* L.

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Number	*Name*	*Description*
2.25	Sunflower seed, extracted	By-product of oil manufacture, obtained by extraction of seeds of the sunflower
2.26	Sunflower seed, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of seeds of the sunflower from which part of the husks has been removed. (Maximum content fibre 27.5% in the dry matter)
2.27	Linseed	Seeds of linseed *Linum usitatissimum* L. (Minimum botanical purity 93%)
2.28	Linseed, expeller	By-product of oil manufacture, obtained by pressing of linseed. (Minimum botanical purity 93%)
2.29	Linseed, extracted	By-product of oil manufacture, obtained by extraction of linseed. (Minimum botanical purity 93%)
2.30	Olive pulp	By-product of oil manufacture, obtained by extraction of pressed olives (*Olea europaea* L., separated as far as possible from parts of the kernel
2.31	Sesame seed, expeller	By-product of oil manufacture, obtained by pressing of seeds of the sesame plant *Sesamum indicum* L.
2.32	Cocoa bean, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of dried and roasted cocoa beans, *Theabroma cacao* L. from which part of the husks has been removed

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3. LEGUME SEEDS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
3.01	Chick peas	Seeds of *Cicer arietinum* L.
3.02	Guar meal, extracted	By-products obtained after extraction of the mucilage

1 This name must be qualified by an indication of the nature of the heat treatment

Number	*Name*	*Description*
		from seeds of *Cyamopsis tetragonoloba* (L.) Taub.
3.03	Ervil	Seeds of *.Ervum ervilia* L.
3.04	Chickling vetch[1]	Seeds of *Luthyrus sativus* L. submitted to an appropriate heat treatment
3.05	Lentils	Seeds of *Lens culinaris* a.o. Medik
3.06	Sweet lupins	Seeds of *Lupinus* spp. low in bitter seed content
3.07	Beans, toasted	Seeds of *Phaseolus* or *Vigna* spp. submitted to an appropriate heat treatment to destroy toxic lectins
3.08	Peas	Seeds of *Pisum* spp.
3.09	Pea middlings	By-products obtained during the manufacture of pea-flour. It consists principally of particles of cotyledon, and to a lesser extent, of skins
3.10	Pea bran	By-product obtained during the manufacture of pea meal. It is composed mainly of skins removed during the skinning and cleaning of peas
3.11	Horse beans	Seeds of *Vacia faba* L. spp. *faba* var. *equina Pers.* and var. *minuta (Alef)* Mansf.
3.12	Monantha vetch	Seeds of *Vicia monanthos* Desf.
3.13	Vetches	Seeds of *Vicia sativa* L. var. *sativa* and other varieties

1 This name must be qualified by an indication of the nature of the heat treatment

4. TUBERS, ROOTS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
4.01	(Sugar) Beet pulp	By-product of the manufacture of sugar, consisting of extracted and dried pieces of sugar-beet *Beta vulgaris* L. ssp. *vulgaris* var. *altissima* Doell

2 This name may be replaced by “sucrose”

Number	*Name*	*Description*
4.02	(Sugar) Beet molasses	By-product consisting of the syrupy residue collected during the manufacture or refining of beet sugar
4.03	(Sugar) Beet pulp, molassed	By-product of the manufacture of sugar comprising dried sugar-beet pulp, to which molasses has been added
4.04	(Sugar) Beet vinasse	By-product obtained after the fermentation of beet molasses in the production of alcohol, yeast, citric acid or other organic substances
4.05	(Beet) Sugar[2]	Sugar extracted from sugar beet
4.06	Sweet potato	Tubers of *Ipomoea batatas* (L.) Poir, regardless of their presentation
4.07	Manioc	Roots of *Manihot esculenta* Crantz, regardless of their presentation
4.08	Manioc starch, puffed	Starch obtained from manioc roots, greatly expanded by appropriate heat treatment
4.09	Potato pulp	By-product of the extraction of potato starch *Solanum tuberosum* L.
4.10	Potato starch	Technically pure potato starch
4.11	Potato protein	Dried by-product of starch manufacture composed mainly of protein substances obtained after the separation of starch

2 This name may be replaced by “sucrose”

5. OTHER SEEDS AND FRUITS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
5.01	Carob pods	Product obtained by crushing the dried fruits (pods) of the carob tree *Ceratonia siliqua* L., from which the locust beans have been removed
5.02	Citrus pulp	By-product obtained by pressing citrus fruits *Citrus*

Number	*Name*	*Description*
		spp. during the production of citrus juice
5.03	Apple pomace	By-product obtained by pressing apples *Malus* spp. during the production of apple juice
5.04	Tomato pulp	By-product obtained by pressing tomatoes *Solanum lycopersicum* Karst. during the production of tomato juice
5.05	Grape pulp	By-product of the processing of grapes *Vitis vinifera* L. after the juice has been pressed out
5.06	Grape pips	By-product of the processing of grapes composed of pips, practically exempt of other components

6. FORAGES AND ROUGHAGES

Number	*Name*	*Description*
6.01	Lucerne meal(**1**)	Product obtained by drying and milling young luceme *Medicago sativa* L. and *Medicago* var. *Martyn* (Minimum botanical purity 80%)
6.02	Lucerne pomace	Dried by-product obtained by pressing juice from lucerne
6.03	Lucerne protein concentrate	Product obtained by artifically drying fractions of lucerne press juice, which has been centrifuged and heat treated to precipitate proteins
6.04	Clover meal[1]	Product obtained by drying and milling young clover *Trifolium* spp. (Minimum botanical purity 80%)
6.05	Grass meal[1]	Product obtained by drying and milling young forage plants

1 The term “meal” may be replaced by “pellets”. The method of drying may be indicated additionally in the name

1 The term “meal” may be replaced by “pellets”. The method of drying may be indicated additionally in the name

2 The name must be qualified by reference to the nature of the chemical treatment carried out

(**1**) S.I. 1972/1811

Number	*Name*	*Description*
6.06	Wheat straw	Straw of wheat
6.07	Wheat straw, treated[2]	Product obtained by an appropriate treatment of wheat straw

1 The term “meal” may be replaced by “pellets”. The method of drying may be indicated additionally in the name

1 The term “meal” may be replaced by “pellets”. The method of drying may be indicated additionally in the name

2 The name must be qualified by reference to the nature of the chemical treatment carried out

7. OTHER PLANTS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
7.01	(Sugar) Cane molasses	By-product consisting of the syrupy residue collected during the manufacture or refining of sugar from sugar-cane *Saccharum officinarum* L.
7.02	(Sugar) Cane vinasse	By-product obtained after the fermentation of cane molasses in the production of alcohols, yeast, citric acid or other organic substances
7.03	(Cane) Sugar[3]	Sugar extracted from sugar-cane
7.04	Seaweed meal	Product obtained by drying and crushing seaweed, in particular brown seaweed. This product may have been washed to reduce the iodine content

3 This name may be replaced by “sucrose”

8. MILK PRODUCTS

Number	*Name*	*Description*
8.01	Skimmed-milk powder	Product obtained by drying milk from which most of the fat has been separated
8.02	Buttermilk powder	Product obtained by drying the liquid which remains after butter churning
8.03	Whey powder	Product obtained by drying the liquid which remains after cheese, quark, casein making or similar processes

4 This name may be replaced by “milk albumin powder”

Number	*Name*	*Description*
8.04	Whey powder, low in sugar	Product obained by drying whey from which the lactose has been partly removed
8.05	Whey protein powder[4]	Product obtained by drying the protein compounds extracted from whey or milk by chemical or physical treatment
8.06	Casein powder	Product obtained from skimmed or buttermilk by drying casein precipitated by means of acids or rennet
8.07	Lactose powder	The sugar separated from milk or whey by purification and drying

4 This name may be replaced by “milk albumin powder”

Number	*Name*	*Description*
9.01	Meat meal[1]	Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as well as digestive tract content. (Minimum protein content 50% on a dry matter basis)
9.02	Meat and bone meal[1]	Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as u-cl1 as digestive tract content
9.03	Bone meal	Product obtained by drying, heating and finely grinding bones of warm-blooded land animals from which the fat has been largely extracted

1 Products containing more than 13% fat in the dry matter must be named as “rich in fat”

Number	*Name*	*Description*
		or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as well as digestive tract content
9.04	Greaves	Residual product of the manufacture of tallow and other extracted or physically removed fats of animal origin
9.05	Poultry offal meal[1]	Product obtained by drying and grinding waste from slaughtered poultry. The product must be substantially free of feathers
9.06	Feather meal, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers
9.07	Blood meal	Product obtained by drying the blood of slaughtered warm-bldoded animals. The product must be substantially free of foreign matter
9.08	Animal fat	Product composed of fat from warm-blooded land animals

1 Products containing more than 13% fat in the dry matter must be named as “rich in fat”

10. FISH, OTHER MARINE ANIMALS, THEIR PRODUCTS AND BY-PRODUCTS

Number	*Name*	*Description*
10.01	Fish meal[1]	Product obtained by processing whole or parts of fish from which part of the oil may have been removed and to which fish solubles may have been re-added
10.02	Fish solubles, condensed	Stabilized product composed of press juice obtained during manufacture of fish meal from which much of the fish oil and some of the water has been removed
10.03	Fish oil	Oil obtained from fish
10.04	Fish oil, refined, hardened	Oil obtained from fish which has been refined and subjected to hydrogenation

1 Products containing more than 75% protein in the dry matter may be named as “rich in protein”

11. MINERALS

Name	*Description*	*Number*
11.01	Calcium carbonate[2]	Product obtained by grinding sources of calcium carbonate, such as limestone, oyster or mussel shells, or by precipitation from acid solution
11.02	Calcium and magnesium carbonate	Natural mixture of calcium carbonate and magnesium carbonate
11.03	Calcareous marine algae (Maerl)	Product of natural origin obtained from calcareous algae, ground or granulated
11.04	Magnesium oxide	Technically pure magnesium oxide (MgO)
11.05	Kieserite	Natural magnesium sulphate ($MgSO_4.H_2O$)
11.06	Dicalcium phosphate[3]	Precipitated calcium monohydrogen phosphate from bones or inorganic sources ($CaHPO_4.xH_2O$)
11.07	Mono-dicalcium phosphate	Product obtained chemically and composed of equal parts of dicalcium phosphate and mono-calcium phosphate
11.08	Defluorinated rock-phosphate	Product obtained by grinding purified and appropriately defluorinated natural phosphates
11.09	Degelatinized bone meal	Degelatinized, sterilized and ground bones from which the fat has been removed
11.10	Mono-calcium phosphate	Technically pure calcium-bis(dihydrogenphosphate) ($Ca(H_2–.PO_4).xH_2O$)
11.11	Calcium-magnesium phosphate	Technically pure calcium magnesium phosphate
11.12	Mono-ammonium phosphate	Technically pure mono-ammonium phosphate ($NH_4H_2PO_4$)

2 The nature of the source may replace or be indicated additionally in the name

3 The manufacturing process may be included in the name

1 The nature of the source of the sodium may replace or be indicated additionally in the name

Name	*Description*	*Number*
11.13	Sodium chloride[1]	Technically pure sodium chloride or product obtained by grinding natural sources of sodium chloride, such as (rock) and (marine) salt

2 The nature of the source may replace or be indicated additionally in the name

3 The manufacturing process may be included in the name

1 The nature of the source of the sodium may replace or be indicated additionally in the name

12. MISCELLANEOUS

Name	*Description*	*Number*
12.01	Bakery waste	By-product obtained from the manufacture of biscuits, cake or bread
12.02	Confectionery waste	By-product obtained from the manufacture of chocolate, sweets and other confectionery
12.03	Fatty acids	By-product obtained during the deacidification, by means of lye or by distillation of oils and fats of unspecified vegetable or animal origin
12.04	Salts of fatty acids[2] Product obtained by saponification of fatty acids with calcium, sodium or potassium-hydroxide	

2 The name may be supplemented by an indication of the type of salt

PART IV

PRINCIPAL PROCESSES USED FOR PREPARATION OF THE INGREDIENTS LISTED PART III

Process	*Description*	*Common name/term*
Concentration	Increase in certain contents by removing water or other constituents	
Concentrate	Removal of outer layers from grains, seeds, fruits, nuts and others	Decorticated

3 “Decortication” may be replaced by “dehulling” or “dehusking” if appropriate. Therefore the common name/term should be “dehulled” or “dehusked”

1 When appropriate the word “expeller” may be replaced by “cake”

Process	*Description*	*Common name/term*
Decortication[3]		
Drying	Dehydration by artificial or natural processes in order to preserve the product	Dried (sun or artificially)
Extraction	Removal either by organic solvent of fat or oil from certain materials or by aqueous solvent of sugar or other water soluble components. In the case of the use of organic solvent, the resulting product must be technically free of such solvent	Extracted (in case of oil-containing materials) Molasses, pulp (in case of products containing sugar or other water soluble components)
Extrusion	Pressing, pushing or protrusion of material through orifices under pressure. See also Pregelatinization	Extruded
Flaking	Rolling of moist heat-treated material	Flakes
Flour milling	Physical processing of grain to reduce particle size and facilitate separation into constituent fractions (principally flour, bran and middlings)	Flour, bran, middlings
Heat treatment/ heating	General term covering a number of heat treatments carried out under specific conditions to influence the nutritional value or the structure of the material	Toasted, cooked, puffed, heat-treated
Hydrogenation	Treatment of oils and fats to achieve a higher melting point	Hardened
Hydrolysis	Breakdown into simpler chemical constituents by appropriate treatment with water and possibly either enzymes or acid/alkali	Hydrolysed
Pressing	Removal by mechanical pressure (either by a screw or other type of press) and possibly some heat, of fat/ oil from oil-rich materials, or	Expeller[1] in case of oil-containing material(s) Pulp, pomace (in case of fruits, etc.)

3 "Decortication" may be replaced by "dehulling" or "dehusking" if appropriate. Therefore the common name/term should be "dehulled" or "dehusked"

1 When appropriate the word "expeller" may be replaced by "cake"

Process	*Description*	*Common name/term*
	of juice from fruits or other vegetable products	
Pelleting	Compaction into a moulded form of presentation	Pellet
Pregelatinization	Modification of starch to improve markedly its swelling properties in cold water	Pregelatinized
Refining	Removal of impurities in sugars, oils and other natural materials by chemical/physical treatment	Refined
Wet-milling	Mechanical separation of the component parts of kernel/ grain after steeping in water, possibly with sulphur dioxide, for the extraction of starch	Germ, gluten, starch

3 "Decortication" may be replaced by "dehulling" or "dehusking" if appropriate. Therefore the common name/term should be "dehulled" or "dehusked"

1 When appropriate the word "expeller" may be replaced by "cake"