[F1ANNEX

Textual Amendments

F1 Substituted by Commission Directive 98/67/EC of 7 September 1998 amending Directives 80/511/EEC, 82/475/EEC, 91/357/EEC and Council Directive 96/25/EC and repealing Directive 92/87/EEC (Text with EEA relevance).

PART A

General

I. EXPLANATORY NOTES

1. Feed materials are listed and named in Part B in accordance with the following criteria:

— the origin of the product/by-product, e.g. animal, vegetable, mineral,

— the part of the product/by-product used, e.g. whole, seeds, tubers, bones,

— the processing to which the product/by-product has been subjected, e.g. decortication, extraction, heating and/or the resulting product/by-product, e.g. flakes, bran, pulp, fat,

— the maturity of the product/by-product and/or the quality of the product/by-product, e.g. ‘low in glucosinolate’, ‘rich in fat’, ‘low in sugar’.

2. The list set out in Part B is divided into 12 chapters.

1. Cereal grains, their products and by-products

2. Oil seeds, oil fruits, their products and by-products

3. Legume seeds, their products and by-products

4. Tubers, roots, their products and by-products

5. Other seeds and fruits, their products and by-products

6. Forages and roughages

7. Other plants, their products and by-products

8. Milk products

9. Land animal products

10. Fish, other marine animals, their products and by-products

11. Minerals

12. Miscellaneous.

II. PROVISIONS REGARDING BOTANICAL AND CHEMICAL PURITY

1. Notwithstanding Article 3, feed materials must, as far as good manufacturing practices allow, be free from chemical impurities resulting from their manufacturing process and from technical auxiliaries as referred to in Directive 70/524/EEC, unless a specific maximum content is fixed in Part B of the Annex for a specific feed material.

2. The botanical purity of the products and by-products listed in Part B and Part C shall not be less than 95 %, unless a different level has been laid down in Part B or Part C.

The following are considered as botanical impurities:

(a) natural but harmless impurities (e.g. straw and straw waste, seeds of other cultivated species or weeds);

(b) harmless residues of other oil seeds or oil fruits derived from a previous manufacturing process, the level of which does not exceed 0,5 %.

3. The botanical purity levels indicated refer to the weight of the product and by-product as such.

III. PROVISIONS REGARDING DESIGNATIONS

Where the name of a feed material in Part B includes a word or words in brackets, the bracketed word(s) may be omitted, e.g. soya (bean) oil may be declared as soya bean oil or soya oil.

IV. PROVISIONS REGARDING THE GLOSSARY

The glossary given below refers to the main processes used for the preparation of feed materials mentioned in Part B and Part C of this Annex. Where the names of these feed materials include a common name or qualifier from this glossary, the process to be used must be in accordance with the given definition.

	Process	**Definition**	**Common name/ qualifier**
(1)	**(2)**	**(3)**	**(4)**
1	Concentration[a]	Increase in certain contents by removing water or other constituents	Concentrate
2	Decortication[b]	Complete or partial removal of outer layers from grains, seeds, fruits, nuts and others	Decorticated, partially decorticated
3	Drying	Dehydration by artificial or natural processes	Dried (sun or artificially)
4	Extraction	Removal either by organic solvent	Extracted (in the case of oil-containing

a In German ‘Konzentrieren’ may be replaced by ‘Eindicken’ where appropriate, in which case the common qualifier should be ‘eingedickt’.

b ‘Decortication’ may be replaced by ‘dehulling’ or ‘dehusking’ where appropriate, in which case the common qualifier should be ‘dehulled’ or ‘dehusked’.

c In French the name ‘issues’ may be used.

d In French ‘Pressage’ may be replaced by ‘Extraction mécanique’ where appropriate.

e Where appropriate the word ‘expeller’ may be replaced by ‘cake’.

f In German the qualifier ‘aufgeschlossen’ and the name ‘Quellwasser’ (referring to starch) may be used.

		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	materials), molasses, pulp (in the case of products containing sugar or other water-soluble components)
5	Extrusion	Pressing of material through an orifice under pressure. (See also pregelatinisation)	Extruded
6	Flaking	Rolling of moist heat-treated material	Flakes
7	Flour milling	Physical processing of grain to reduce particle size and facilitate separation into constituent fractions (principally flour, bran and middlings)	Flour, bran, middlings[c], feed
8	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, heat treated
9	Hydrogenation	Transformation of unsaturated glycerides into saturated glycerides (of oils and fats)	Hardened, partially hardened

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b	‘Decortication’ may be replaced by ‘dehulling’ or ‘dehusking’ where appropriate, in which case the common qualifier should be ‘dehulled’ or ‘dehusked’.
c	In French the name ‘issues’ may be used.
d	In French ‘Pressage’ may be replaced by ‘Extraction mécanique’ where appropriate.
e	Where appropriate the word ‘expeller’ may be replaced by ‘cake’.
f	In German the qualifier ‘aufgeschlossen’ and the name ‘Quellwasser’ (referring to starch) may be used.

10	Hydrolysis	Breakdown into simpler chemical constituents by appropriate treatment with water and possibly either enzymes or acid/ alkali	Hydrolysed
11	Pressing[d]	Removal by mechanical extraction (by a screw or other type of press), with or without a slight heating, of fat/ oil from oil-rich materials or of juice from fruits or other vegetable products	Expeller[e] (in case of oil-containing materials) Pulp, pomace (in case of fruits, etc.) Pressed pulp (in case of sugar-beet)
12	Pelleting	Special shaping by compression through a die	Pellet, pelleted
13	Pregelatinisation	Modification of starch to improve markedly its swelling properties in cold water	Pregelatinised[f], puffed
14	Refining	Complete or partial removal of impurities in sugars, oils, fats and other natural materials by chemical/physical treatment	Refined, partially refined
15	Wet-milling	Mechanical separation of the component parts of kernel/grain, sometimes after steeping in water, with or without sulphur dioxide, for	Germ, gluten, starch

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b ‘Decortication’ may be replaced by ‘dehulling’ or ‘dehusking’ where appropriate, in which case the common qualifier should be ‘dehulled’ or ‘dehusked’.

c In French the name ‘issues’ may be used.

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f In German the qualifier ‘aufgeschlossen’ and the name ‘Quellwasser’ (referring to starch) may be used.

		the extraction of starch	
16	Crushing	Mechanical processing of grain or other feed materials to reduce their size	Crushed, crushing
17	Desugaring	Complete or partial removal of mono- and disaccharides from molasses and other material containing sugar by chemical or physical means	Desugared, partially desugared

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c	In French the name ‘issues’ may be used.
d	In French ‘Pressage’ may be replaced by ‘Extraction mécanique’ where appropriate.
e	Where appropriate the word ‘expeller’ may be replaced by ‘cake’.
f	In German the qualifier ‘aufgeschlossen’ and the name ‘Quellwasser’ (referring to starch) may be used.

V. PROVISIONS REGARDING LEVELS INDICATED OR TO BE DECLARED AS SPECIFIED IN PART B AND C

1. The levels indicated or to be declared relate to the weight of the feed material, unless otherwise stated.

2. Subject to Article 3 and Article 6(3)(b) of the Directive and provided that no other level is laid down in Part B or Part C of this Annex, the feed material's moisture content must be declared if it exceeds 14 % of the weight of the feed material. In the case of feed materials with a moisture content not exceeding the limits indicated above, that content must be declared at the purchaser's request.

3. Subject to Article 3 of the Directive and provided that no other level is laid down in Part B or Part C of this Annex the level of ash insoluble in hydrochloric acid of feed materials must be stated if it exceeds 2,2 % in the dry matter.

VI. PROVISIONS REGARDING DENATURING AND BINDING AGENTS

Where the products referred to in column 2 of Part B or column 1 of Part C of this Annex are used to denature or bind feed materials, the following information must be given:

— denaturing agents: nature and quantity of the products used,

— binding agents: nature of the products used.

In the case of binding agents, the quantity of the products used may not exceed 3 % of the total weight.

VII. PROVISIONS REGARDING MINIMUM TOLERANCES INDICATED OR TO BE DECLARED AS SPECIFIED IN PART B AND C

Where, on official inspection pursuant to Article 12 of the Directive, the composition of a feed material is found to depart from the declared composition in a manner such as to reduce its value, the following minimum tolerances are permitted:

(a) for crude protein:
- 2 units for declared contents of 20 % or more,
- 10 % of the declared content for declared contents of less than 20 % but not less than 10 %,
- 1 unit for declared contents of less than 10 %;

(b) for total sugars, reducing sugars, sucrose, lactose and glucose (dextrose):
- 2 units for declared contents of 20 % or more,
- 10 % of the declared content for declared contents of less than 20 % but not less than 5 %,
- 0,5 units for declared contents of less than 5 %;

(c) for starch and inulin:
- 3 units for declared contents of 30 % or more,
- 10 % of the declared content for declared contents of less than 30 % but not less than 10 %,
- 1 unit for declared contents of less than 10 %;

(d) for crude oils and fats:
- 1,8 units for declared contents of 15 % or more,
- 12 % of the declared content for declared contents of less than 15 % but not less than 5 %,
- 0,6 units for declared contents of less than 5 %;

(e) for crude fibre:
- 2,1 units for declared contents of 14 % or more,
- 15 % of the declared content for declared contents of less than 14 % but not less than 6 %,
- 0,9 units for declared contents of less than 6 %;

(f) for moisture and crude ash:
- 1 unit for declared contents of 10 % or more,
- 10 % of the declared content for declared contents of less than 10 % but not less than 5 %,
- 0,5 units for declared contents of less than 5 %;

(g) for total phosphorus, sodium, calcium carbonate, calcium, magnesium, acid index and matter insoluble in light petroleum:
- 1,5 units for declared contents (values) of 15 % (15) or more, as appropriate,
- 10 % of the declared content (value) for declared contents (values) of less than 15 % (15), but not less than 2 % (2), as appropriate,
- 0,2 units for declared contents (values) of less than 2 % (2) as appropriate;

(h) for ash insoluble in hydrochloric acid and chlorides expressed as NaCl:
- 10 % of the declared content for declared contents of 3 % or more,
- 0,3 units for declared contents of less than 3 %;

(i) for carotene, vitamin A and xanthophyll:

— 30 % of the declared content;

(j) for methionine, lysine and volatile nitrogenous bases:

— 20 % of the declared content.

VIII. PROVISIONS CONCERNING THE LABELLING OF FEED MATERIALS COMPRISING PROTEIN DERIVED FROM MAMMALIAN TISSUE

1. The labelling of feed materials comprising protein derived from mammalian tissue must contain the following statement: ‘This feed material comprises protein derived from mammalian tissue the feeding of which to ruminants is prohibited.’

This does not apply to:

— milk and milk products,

— gelatin,

— **[**[F2]hydrolysed proteins with a molecular weight below 10 000 daltons which have been:

(i) derived from hides and skins obtained from animals which have been slaughtered in a slaughterhouse and have undergone an *ante mortem* inspection by an official veterinarian in accordance with Chapter VI of Annex I of Directive 64/433/EEC and passed fit, as a result of such inspection, for slaughter for the purpose of that Directive;

and

(ii) produced by a production process which involves appropriate measures to minimise contamination of hides and skins, preparation of the hides and skins by brining, liming and intensive washing followed by exposure of the material to a pH of > 11 for > 3 hours at temperature > 80 °C and followed by heat treatment at > 140 °C for 30 minutes at > 3,6 bar or a by an equivalent production process approved by the Commission after consultation of the appropriate Scientific Committee;

and

(iii) come from establishments which carry out an own checks program (HACCP),**]**

— dicalcium phosphate derived from defatted bones, and

— dried plasma and other blood products.

Textual Amendments

F2 Substituted by Commission Directive 1999/61/EC of 18 June 1999 amending the Annexes to Council Directives 79/373/EEC and 96/25/EC (Text with EEA relevance).

2. Where a Member State prohibits the use of protein derived from mammalian tissue as referred to in the first sentence of paragraph 1, in feedingstuffs for certain animals other than ruminants, as permitted by Article 1(2) of Directive 90/667/EEC, the statement required in paragraph 1 must mention in addition the other animal species or categories of animals to which it has extended the prohibition on the use of the products in question.

PART B

Non-exclusive list of the main feed materials

1. CEREAL GRAINS, THEIR PRODUCTS AND BY-PRODUCTS

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
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	Starch
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	Crude fibre
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	Crude fibre
1.05	Barley	Grains of *Hordeum vulgare* L.	
1.06	Barley middlings	By-product obtained during the processing of screened,	Crude fibre

a	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.
b	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.
c	If 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.
d	Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.
e	This name may be replaced by ‘corn gluten feed’.
f	This name may be replaced by ‘extruded maize starch’.
g	The name may be supplemented by the grain species.
h	This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		dehusked barley into pearl barley, semolina or flour	
1.07	Barley protein	Dried by-product of starch production from barley. It consists principally of protein obtained from starch separation	Crude protein Starch
1.08	Rice, broken	By-product of preparation of polished or glazed rice *Oryza sativa* L. It consists principally of undersized and/or broken grains	Starch
1.09	Rice bran (brown)	By-product of the first polishing of dehusked rice. It consists principally of particles of the aleurone layer, endosperm and germ	Crude fibre
1.10	Rice bran (white)	By-product of the polishing of dehusked rice. It consists principally of particles of the aleurone layer, endosperm and germ;	Crude fibre
1.11	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 and germ;	Crude fibre Calcium carbonate

a	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.
b	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.
c	If 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.
d	Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.
e	This name may be replaced by ‘corn gluten feed’.
f	This name may be replaced by ‘extruded maize starch’.
g	The name may be supplemented by the grain species.
h	This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		it contains varying amounts of calcium carbonate resulting from the polishing process	
1.12	Fodder meal of parboiled rice	By-product of the polishing of dehusked pre-cooked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm, germ; it contains varying amounts of calcium carbonate resulting from the polishing process	Crude fibre Calcium carbonate
1.13	Ground fodder rice	Product obtained by grinding fodder rice, consisting either of green, chalky or unripe grains, sifted out during the milling of husked rice, or of normal dehusked grains which are yellow or spotted	Starch
1.14	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	Crude protein Crude fat Crude fibre
1.15	Rice germ, extracted	By-product of oil manufacture obtained	Crude protein

a Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.

b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		by extraction of the germ of rice to which parts of the endosperm and testa still adhere	
1.16	Rice starch	Technically pure rice starch	Starch
1.17	Millet	Grains of *Panicum miliaceum* L.	
1.18	Rye	Grains of *Secale cereale* L.	
1.19	Rye middlings[a]	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	Starch
1.20	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 endosferm has been removed than in rye bran	Starch
1.21	Rye bran	By-product of flour manufacture, obtained from	Crude fibre

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b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		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	
1.22	Sorghum	Grains of *Sorghum bicolor* (L.) *Moench s.l.*	
1.23	Wheat	Grains of *Triticum aestivum* (L.), *Triticum durum* Desf. and other cultivars of wheat	
1.24	Wheat middlings[b]	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	Starch
1.25	Wheat feed	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	Crude fibre

a Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.

b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		particles of grain from which less of the endosperm has been removed than in wheat bran	
1.26	Wheat bran[c]	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	Crude fibre
1.27	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	Crude protein Crude fat
1.28	Wheat gluten	Dried by-product of the manufacture of wheat starch. It consists principally of gluten obtained during the separation of starch	Crude protein
1.29	Wheat gluten feed	By-product of the manufacture of wheat starch and gluten. It	Crude protein Starch

a Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.

b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		is composed of bran, from which the germ has been partially removed or not, and gluten, to which very small amounts of the components of the screening of the grain as well as very small amounts of residues of the starch hydrolysis process may be added	
1.30	Wheat starch	Technically pure starch obtained from wheat	Starch
1.31	Pre-gelatinised wheat starch	Product consisting of wheat starch largely expanded by heat treatment	Starch
1.32	Spelt	Grains of spelt *Triticum spelta* L., *Triticum dioccum* Schrank, *Triticum monococcum*	
1.33	Triticale	Grains of *Triticum X Secale* hybrid	
1.34	Maize	Grains of *Zea mays* L.	
1.35	Maize middlings[d]	By-product of the manufacture of flour or semolina from maize. It consists principally of fragments of the outer skins and of	Crude fibre

a	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.
b	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.
c	If 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.
d	Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.
e	This name may be replaced by ‘corn gluten feed’.
f	This name may be replaced by ‘extruded maize starch’.
g	The name may be supplemented by the grain species.
h	This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		particles of grain from which less of the endosperm has been removed than in maize bran	
1.36	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	Crude fibre
1.37	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	Crude protein Crude fat
1.38	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	Crude protein
1.39	Maize gluten feed[e]	By-product of the wet manufacture of maize starch. It is composed of bran and gluten, to which the broken maize obtained from screening	Crude protein Starch Crude fat, if > 4,5 %

a Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.

b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		at an amount no greater than 15 % of the product and/or the residues of the steeping liquor used for the production of alcohol or other starch-derived products, may be added. The product may also include residues from the oil extraction of maize germs obtained also by a wet process	
1.40	Maize gluten	Dried by-product of the manufacture of maize starch. It consists principally of gluten obtained during the separation of the starch	Crude protein
1.41	Maize starch	Technically pure starch obtained from maize	Starch
1.42	Pre-gelatinised maize starch[f]	Product consisting of maize starch largely expanded by heat treatment	Starch
1.43	Malt culms	By-product of malting, consisting mainly of dried rootlets of germinated cereals	Crude protein
1.44	Brewers' dried grains	By-product of brewing obtained by drying residues of	Crude protein

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b Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.

c If 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.

d Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.

e This name may be replaced by ‘corn gluten feed’.

f This name may be replaced by ‘extruded maize starch’.

g The name may be supplemented by the grain species.

h This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

		malted and unmalted cereals and other starchy products	
1.45	Distillers' dried grains[g]	By-product of alcohol distilling obtained by drying solid residues of fermented grain	Crude protein
1.46	Distillers' dark grains[h]	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	Crude protein

a	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Roggennachmehl’.
b	Products containing more than 40 % starch may be qualified as ‘rich in starch’. They may be referred to in German as ‘Weizennachmehl’.
c	If 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.
d	Products containing more than 40 % starch may be named as ‘rich in starch’. They may be referred to in German as ‘Maisnachmehl’.
e	This name may be replaced by ‘corn gluten feed’.
f	This name may be replaced by ‘extruded maize starch’.
g	The name may be supplemented by the grain species.
h	This name may be replaced by ‘distillers’ dried grains and solubles'. The name may be supplemented by the grain species.

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

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
2.01	Groundnut, partially decorticated, expeller	By-product of oil manufacture, obtained by pressing of partially decorticated groundnuts *Arachis hypogaea* L. and other species of *Arachis*. (Maximum crude fibre content 16 % in the dry matter)	Crude protein Crude fat Crude fibre

a	Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.
b	The name must be supplemented by the plant species.

2.02	Groundnut, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of partially decorticated groundnuts. (Maximum crude fibre content 16 % in the dry matter)	Crude protein Crude fibre
2.03	Groundnut, decorticated, expeller	By-product of oil manufacture, obtained by pressing of decorticated groundnuts	Crude protein Crude fat Crude fibre
2.04	Groundnut, decorticated, extracted	By-product of oil manufacture, obtained by extraction of decorticated groundnuts	Crude protein Crude fibre
2.05	Rape seed[a]	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 napa* ssp. *oleifera* (Metzg.) Sinsk. (Minimum botanical purity 94 %)	
2.06	Rape seed, expeller[a]	By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94 %)	Crude protein Crude fat Crude fibre
2.07	Rape seed, extracted[a]	By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94 %)	Crude protein

a Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.

b The name must be supplemented by the plant species.

2.08	Rape seed hulls	By-product obtained during dehulling of rape seeds	Crude fibre
2.09	Safflower seed, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of partially decorticated seeds of safflower *Carthamus tinctorius* L.	Crude protein Crude fibre
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.	Crude protein Crude fat Crude fibre
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	Crude protein
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	Crude protein Crude fibre Crude fat
2.13	Palm kernel, extracted	By-product of oil manufacture, obtained by extraction of palm kernels from which as much as possible	Crude protein Crude fibre

a Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.

b The name must be supplemented by the plant species.

		of the hard shell has been removed	
2.14	Soya (bean), toasted	Soya beans (*Glycine max.* L. Merr.) subjected to an appropriate heat treatment. (Urease activity maximum 0,4 mg N/g × min.)	
2.15	Soya (bean), extracted, toasted	By-product of oil manufacture, obtained from soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0,4 mg N/g × min.)	Crude protein Crude fibre, if > 8 %
2.16	Soya (bean), dehulled, extracted, toasted	By-product of oil manufacture, obtained from dehulled soya beans after extraction and appropriate heat treatment. (Maximum crude fibre content 8 % in the dry matter.) (Urease activity maximum 0,5 mg N/g × min.)	Crude protein
2.17	Soya (bean) protein concentrate	Product obtained from dehulled, fat extracted soya beans, subjected to a second extraction to reduce the level of nitrogen-free extract	Crude protein
2.18	Vegetable oil[b]	Oil obtained from plants	Moisture, if > 1 %
2.19	Soya (bean) hulls	By-product obtained during dehulling of soya beans	Crude fibre
2.20	Cotton seed	Seeds of cotton *Gossypium* ssp. from which the fibres have been removed	Crude protein Crude fibre Crude fat

a Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.

b The name must be supplemented by the plant species.

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 crude fibre 22,5 % in the dry matter)	Crude protein Crude fibre
2.22	Cotton seed expeller	By-product of oil manufacture, obtained by pressing of seeds of cotton from which the fibres have been removed	Crude protein Crude fibre Crude fat
2.23	Niger seed expeller	By-product of oil manufacture, obtained by pressing of seeds of the niger plant *Guizotia abyssinica* (Lf) Cass. (Ash insoluble in HCl: maximum 3,4 %)	Crude protein Crude fat Crude fibre
2.24	Sunflower seed	Seeds of the sunflower *Helianthus annuus* L.	
2.25	Sunflower seed, extracted	By-product of oil manufacture, obtained by extraction of seeds of the sunflower	Crude protein
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 crude fibre 27,5 % in the dry matter)	Crude protein Crude fibre
2.27	Linseed	Seeds of linseed *Linum usitatissimum* L. (Minimum	

a Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.

b The name must be supplemented by the plant species.

		botanical purity 93 %)	
2.28	Linseed expeller	By-product of oil manufacture, obtained by pressing of linseed. (Minimum botanical purity 93 %)	Crude protein Crude fat Crude fibre
2.29	Linseed, extracted	By-product of oil manufacture, obtained by extraction of linseed. (Minimum botanical purity 93 %)	Crude protein
2.30	Olive pulp	By-product of oil manufacture, obtained by extraction of pressed olives *Olea europea* L. separated as far as possible from parts of the kernel	Crude protein Crude fibre
2.31	Sesame seed expeller	By-product of oil manufacture, obtained by pressing of seeds of the sesame plant *Sesamum indicum* L. (Ash insoluble in HCl: maximum 5 %)	Crude protein Crude fibre Crude fat
2.32	Cocoa bean, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of dried and roasted cocoa beans *Theobroma cacao* L. from which part of the husks has been removed	Crude protein Crude fibre
2.33	Cocoa husks	Teguments of the dried and roasted beans of *Theobroma cacao* L.	Crude fibre

a Where appropriate the indication ‘low in glucosinolate’ may be added. ‘Low in glucosinolate’ is as defined in Community legislation.

b The name must be supplemented by the plant species.

3. LEGUME SEEDS, THEIR PRODUCTS AND BY-PRODUCTS

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
3.01	Chick peas	Seeds of *Cicer arietinum* L.	
3.02	Guar meal, extracted	By-product obtained after extraction of the mucilage from seeds of *Cyanopsis tetragonoloba* (L.) Taub.	Crude protein
3.03	Ervil	Seeds of *Ervum ervilia* L.	
3.04	Chickling vetch[a]	Seeds of *Lathyrus 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* ssp. low in bitter seed content	
3.07	Beans, toasted	Seeds of *Phaseolus* or *Vigna* ssp. submitted to an appropriate heat treatment to destroy toxic lectines	
3.08	Peas	Seeds of *Pisum* ssp.	
3.09	Pea middlings	By-product obtained during the manufacture of pea-flour. It consists principally of particles of cotyledon, and to a lesser extent, of skins	Crude protein Crude fibre
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	Crude fibre

a This name must be supplemented by an indication of the nature of the heat treatment.

3.11	Horse beans	Seeds of *Vicia faba* L. ssp. *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	

a This name must be supplemented by an indication of the nature of the heat treatment.

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

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
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. (Maximum content of ash insoluble in HCl: 4,5 % of dry matter)	Content of ash insoluble in HCl, if > 3,5 % of dry matter. Total sugar calculated as sucrose, if > 10,5 %
4.02	(Sugar) beet molasses	By-product consisting of the syrupy residue collected during the manufacture or refining of beet sugar	Total sugar calculated as sucrose Moisture, if > 28 %
4.03	(Sugar) beet pulp, molassed	By-product of the manufacture of sugar comprising dried sugar-beet pulp, to which molasses have been added. (Maximum content of ash insoluble in HCl: 4,5 % of dry matter)	Total sugar calculated as sucrose Content of ash insoluble in HCl, if > 3,5 % of dry matter
4.04	(Sugar) beet vinasse	By-product obtained after the fermentation	Crude protein Moisture, if > 35 %

a This name may be replaced by ‘sucrose’.

b This name may be replaced by ‘tapioca’.

c This name may be replaced by ‘tapioca starch’.

		of beet molasses in the production of alcohol, yeast, citric acid and other organic substances	
4.05	(Beet) Sugar[a]	Sugar extracted from sugar beet	Sucrose
4.06	Sweet potato	Tubers of *Ipomoea batatas* (L.) Poir, regardless of their presentation	Starch
4.07	Manioc[b]	Roots of *Manihot esculenta* Crantz, regardless of their presentation. (Maximum content of ash insoluble in HCl: 4,5 % of dry matter)	Starch Content of ash insoluble in HCl, if > 3,5 % of dry matter
4.08	Manioc starch[c], puffed	Starch obtained from manioc roots, greatly expanded by appropriate heat treatment	Starch
4.09	Potato pulp	By-product of the manufacture of potato starch (*Solanum tuberosum* L.)	
4.10	Potato starch	Technically pure potato starch	Starch
4.11	Potato protein	Dried by-product of starch manufacture composed mainly of protein substances obtained after the separation of starch	Crude protein
4.12	Potato flakes	Product obtained by rotary drying of washed, peeled or unpeeled steamed potatoes	Starch Crude fibre
4.13	Potato juice condensed	By-product of the manufacture of potato starch from which proteins and water	Crude protein Crude ash

a This name may be replaced by ‘sucrose’.

b This name may be replaced by ‘tapioca’.

c This name may be replaced by ‘tapioca starch’.

		have been partly removed	
4.14	Pre-gelatinised potato starch	Product consisting of potato starch largely solubilised by heat treatment	Starch

a This name may be replaced by ‘sucrose’.

b This name may be replaced by ‘tapioca’.

c This name may be replaced by ‘tapioca starch’.

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

Number	Name	Description	Compulsory declarations
(1)	**(2)**	**(3)**	**(4)**
5.01	Carob pods	Product obtained by crushing the dried fruits (pods) of the carob tree *Ceratonia seliqua* L., from which the locust beans have been removed	Crude fibre
5.02	Citrus pulp	By-product obtained by pressing citrus fruits *Citrus* ssp. during the production of citrus juice	Crude fibre
5.03	Fruit pulp[a]	By-product obtained by pressing pomaceous or stone fruit during the production of fruit juice	Crude fibre
5.04	Tomato pulp	By-product obtained by pressing tomatoes *Solanum lycopersicum* Karst. during the production of tomato juice	Crude fibre
5.05	Grape pips, extracted	By-product obtained during the extraction of oil from grape pips	Crude fibre, if > 45 %
5.06	Grape pulp	Grape pulp dried rapidly after the extraction of alcohol	Crude fibre, if > 25 %

a The name may be supplemented by the fruit species.

		from which as much as possible of the stalks and pips have been removed	
5.07	Grape pips	Pips extracted from grape pulp, from which the oil has not been removed	Crude fat Crude fibre, if > 45 %

a The name may be supplemented by the fruit species.

6. FORAGES AND ROUGHAGE

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
6.01	Lucerne meal[a]	Product obtained by drying and milling young lucerne *Medicago sativa* L. and *Medicago* var. *Martyn*. It may contain up to 20 % young clover or other forage crops dried and milled at the same time as the lucerne	Crude protein Crude fibre Ash insoluble in HCl, if > 3,5 % of dry matter
6.02	Lucerne pomace	Dried by-product obtained by pressing of the juice form lucerne	Crude protein
6.03	Lucerne protein concentrate	Product obtained by artificially drying fractions of lucerne press juice, which has been centrifuged and heat treated to precipitate the proteins	Carotene Crude protein
6.04	Clover meal[a]	Product obtained by drying and milling young clover *Trifolium* spp. It may contain up to 20 %	Crude protein Crude fibre Ash insoluble in HCl, if > 3,5 % of dry matter

a The term ‘meal’ may be replaced by ‘pellets’. The method of drying may be added to the name.

b The species of forage crop may be added to the name.

c The cereal species must be indicated in the name.

d The name must be supplemented by an indication of the nature of the chemical treatment carried out.

		young lucerne or other forage crops dried and milled at the same time as the clover	
6.05	Grass meal[ab]	Product obtained by drying and milling young forage plants	Crude protein Crude fibre Ash insoluble in HCl, if > 3,5 % of dry matter
6.06	Cereals straw[c]	Straw of cereals	
6.07	Cereals straw, treated[d]	Product obtained by an appropriate treatment of cereals straw	Sodium, if treated with NaOH

a The term ‘meal’ may be replaced by ‘pellets’. The method of drying may be added to the name.

b The species of forage crop may be added to the name.

c The cereal species must be indicated in the name.

d The name must be supplemented by an indication of the nature of the chemical treatment carried out.

7. OTHER PLANTS, THEIR PRODUCTS AND BY-PRODUCTS

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
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.	Total sugar calculated as sucrose Moisture, if > 30 %
7.02	(Sugar) cane vinasse	By-product obtained after the fermentation of cane molasses in the production of alcohol, yeast, citric acid or other organic substances	Crude protein Moisture, if > 35 %
7.03	(Cane) sugar[a]	Sugar extracted from sugar cane	Sucrose
7.04	Seaweed meal	Product obtained by drying and crushing seaweed, in particular	Crude ash

a This name may be replaced by ‘sucrose’.

		brown seaweed. This product may have been washed to reduce the iodine content.	

a This name may be replaced by ‘sucrose’.

8. MILK PRODUCTS

Number	Name	Description	Compulsory declarations
(1)	**(2)**	**(3)**	**(4)**
8.01	Skimmed-milk powder	Product obtained by drying milk from which most of the fat has been separated	Crude protein Moisture, if > 5 %
8.02	Buttermilk powder	Product obtained by drying the liquid which remains after butter churning	Crude protein Crude fat Lactose Moisture, if > 6 %
8.03	Whey powder	Product obtained by drying the liquid which remains after cheese, quark and casein making or similar processes	Crude protein Lactose Moisture, if > 8 % Crude ash
8.04	Whey powder, low in sugar	Product obtained by drying whey from which the lactose has been partly removed	Crude protein Lactose Moisture, if > 8 % Crude ash
8.05	Whey protein powder[a]	Product obtained by drying the protein compounds extracted from whey or milk by chemical or physical treatment	Crude protein Moisture, if > 8 %
8.06	Casein powder	Product obtained from skimmed or buttermilk by drying casein precipitated by means of acids or rennet	Crude protein Moisture, if > 10 %
8.07	Lactose powder	The sugar separated from milk or whey by purification and drying	Lactose Moisture, if > 5 %

a This name may be replaced by ‘milk albumin powder’.

9. LAND ANIMAL PRODUCTS

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
9.01	Meat meal[a]	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 crude protein content 50 % in dry matter). (Maximum total phosphorus content: 8 %)	Crude protein Crude fat Crude ash Moisture, if > 8 %
9.02	Meat-and-bone meal[a]	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	Crude protein Crude fat Crude ash Moisture, if > 8 %
9.03	Bone meal	Product obtained by heating, drying and finely grinding bones of warm-blooded land animals from which the fat has been	Crude protein Crude ash Moisture, if > 8 %

a Products containing more than 13 % fat in the dry matter must be qualified as ‘rich in fat’.

b This name may be supplemented by a more accurate description of the type of animal fat depending on its origin or production process (tallow, lard, bone fat, etc.).

		largely extracted 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, lard and other extracted or physically removed fats of animal origin	Crude protein Crude fat Moisture, if > 8 %
9.05	Poultry meal[a]	Product obtained by heating, drying and grinding by-products from slaughtered poultry. The product must be substantially free of feathers	Crude protein Crude fat Crude ash Ash insoluble in HCl > 3,3 % Moisture, if > 8 %
9.06	Feather meal, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers	Crude protein Ash insoluble in HCl > 3,4 % Moisture, if > 8 %
9.07	Blood meal	Product obtained by drying the blood of slaughtered warm-blooded animals. The product must be substantially free of foreign matter	Crude protein Moisture, if > 8 %
9.08	Animal fat[b]	Product composed of fat from warm-blooded land animals	Moisture, if > 1 %

a Products containing more than 13 % fat in the dry matter must be qualified as ‘rich in fat’.

b This name may be supplemented by a more accurate description of the type of animal fat depending on its origin or production process (tallow, lard, bone fat, etc.).

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

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
10.01	Fish meal[a]	Product obtained by processing whole or parts of fish from	Crude protein Crude fat Crude ash, if > 20 %

a Products containing more than 75 % crude protein in the dry matter may be qualified as ‘rich in protein’.

		which part of the oil may have been removed and to which fish solubles may have been re-added	Moisture, if > 8 %
10.02	Fish solubles, condensed	Product obtained during manufacture of fish meal which has been separated and stabilised by acidification or drying	Crude protein Crude fat Moisture, if > 5 %
10.03	Fish oil	Oil obtained from fish or parts of fish	Moisture, if > 1 %
10.04	Fish oil, refined, hardened	Oil obtained from fish or parts of fish which has been refined and subjected to hydrogenation	Iodine number Moisture, if > 1 %

a Products containing more than 75 % crude protein in the dry matter may be qualified as 'rich in protein'.

11. MINERALS

Number	Name	Description	Compulsory declarations
(1)	**(2)**	**(3)**	**(4)**
11.01	Calcium carbonate[a]	Product obtained by grinding sources of calcium carbonate, such as limestone, oyster or mussel shells, or by precipitation from acid solution	Calcium Ash insoluble in HCl if > 5 %
11.02	Calcium and magnesium carbonate	Natural mixture of calcium carbonate and magnesium carbonate	Calcium Magnesium
11.03	Calcareous marine algae (Maerl)	Product of natural origin obtained from calcareous algae, ground or granulated	Calcium Ash insoluble in HCl if > 5 %

a The nature of the source may be indicated additionally in the name or replace it.

b The manufacturing process may be included in the name.

11.04	Magnesium oxide	Technically pure magnesium oxide (MgO)	Magnesium
11.05	Magnesium sulphate	Technically pure magnesium sulphate ($MgSO_4 . 7H_2O$)	Magnesium Sulphur
11.06	Dicalcium phosphate[b]	Precipitated calcium monohydrogen phosphate from bones or inorganic sources ($CaHPO_4 . xH_2O$)	Calcium Total phosphorus
11.07	Mono-dicalcium phosphate	Product obtained chemically and composed of equal parts of dicalcium phosphate and mono-calcium phosphate ($CaHPO_4$ - $Ca(H_2PO_4)_2 . H_2O$)	Total phosphorus Calcium
11.08	Defluorinated rock-phosphate	Product obtained by grinding purified and appropriately defluorinated natural phosphates	Total phosphorus Calcium
11.09	Degelatinised bone meal	Degelatinised, sterilised and ground bones from which the fat has been removed	Total phosphorus Calcium
11.10	Monocalcium phosphate	Technically pure calcium-*bis* (dihydrogenphosphate) ($Ca(H_2PO_4)_2 . xH_2O$)	Total phosphorus Calcium
11.11	Calcium-magnesium phosphate	Technically pure calcium-magnesium phosphate	Calcium Magnesium Total phosphorus
11.12	Mono-ammonium phosphate	Technically pure mono-ammonium phosphate ($NH_4H_2PO_4$)	Total nitrogen Total phosphorus
11.13	Sodium chloride[a]	Technically pure sodium chloride or product obtained by grinding natural sources of sodium chloride, such as	Sodium

a The nature of the source may be indicated additionally in the name or replace it.

b The manufacturing process may be included in the name.

		(rock) and (marine) salt	
11.14	Magnesium propionate	Technically pure magnesium propionate	Magnesium
11.15	Magnesium phosphate	Product consisting of technically pure (dibasic) magnesium phosphate ($MgHPO_4.xH_2O$)	Total phosphorus Magnesium
11.16	Sodium-calcium-magnesium phosphate	Product consisting of sodium-calcium-magnesium phosphate	Total phosphorus Magnesium Calcium Sodium
11.17	Mono-sodium phosphate	Technically pure mono-sodium phosphate ($NaH_2PO.H_2O$)	Total phosphorus Sodium
11.18	Sodium bicarbonate	Technically pure sodium bicarbonate ($NaHCO_3$)	Sodium

a The nature of the source may be indicated additionally in the name or replace it.

b The manufacturing process may be included in the name.

12. MISCELLANEOUS

Number	**Name**	**Description**	**Compulsory declarations**
(1)	**(2)**	**(3)**	**(4)**
12.01	Bakery and pasta products and by-products[a]	Product or by-product obtained from the manufacture of bread, including fine bakers' wares, biscuits or pasta	Starch Total sugar calculated as sucrose
12.02	Confectionery products and by-products[a]	Product or by-product obtained from the manufacture of confectionery including chocolate	Total sugar calculated as sucrose
12.03	Products and by-products of pastry and ice-cream making[a]	Product or by-product obtained from the manufacture of	Starch Total sugar expressed as sucrose Crude fat

a The name may be amended or supplemented to specifiy the agri-food process from which the feed material was obtained.

b The name may be supplemented by an indication of the salt obtained.

		pastry, cakes or ice-cream	
12.04	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	Crude fat Moisture, if > 1 %
12.05	Salts of fatty acids[b]	Product obtained by saponification of fatty acids with calcium, sodium or potassium hydroxide	Crude fat Ca (or Na or K, when appropriate)

a The name may be amended or supplemented to specifiy the agri-food process from which the feed material was obtained.

b The name may be supplemented by an indication of the salt obtained.

PART C

Provisions regarding the name and the declaration of certain constituents of non-listed feed materials

For feed materials put into circulation which are not listed in Part B of this Annex a compulsory declaration of the constituents indicated in column 2 of the table below must be made in accordance with Article 5(1)(d) of the Directive.

Feed materials which are not listed in Part B must be named according to the criteria mentioned in Part A I.1 of this Annex.

Feed material made of:		**Compulsory declaration of:**
(1)		**(2)**
1.	Cereal grains	
2.	Products and by-products of cereal grains	Starch, if > 20 % Crude protein, if > 10 % Crude fat, if > 5 % Crude fibre
3.	Oil seeds, oil fruits	
4.	Products and by-products of oil seeds, oil fruits	Crude protein, if > 10 % Crude fat, if > 5 % Crude fibre
5.	Legume seeds	
6.	Products and by-products of legume seeds	Crude protein, if > 10 % Crude fibre
7.	Tubers, roots	

8.	Products and by-products of tubers and roots	Starch Crude fibre Ash insoluble in HCl, if > 3,5 %
9.	Other products and by-products of the sugar beet processing industry	Crude fibre, if > 15 % Total sugar, calculated as sucrose Ash insoluble in HCl, if > 3,5 %
10.	Other seeds and fruits, their products and by-products	Crude protein Crude fibre Crude fat, if > 10 %
11.	Forages and roughage	Crude protein, if > 10 % Crude fibre
12.	Other plants, their products and by-products	Crude protein, if > 10 % Crude fibre
13.	Products and by-products of the sugar cane processing industry	Crude fibre, if > 15 % Total sugar calculated as sucrose
14.	Milk products and by-products	Crude protein Moisture, if > 5 % Lactose, if > 10 %
15.	Land animal products	Crude protein, if > 10 % Crude fat, if > 5 % Moisture, if > 8 %
16.	Fish, other marine animals, their products and by-products	Crude protein, if > 10 % Crude fat, if > 5 % Moisture, if > 8 %
17.	Minerals	Relevant minerals
18.	Miscellaneous	Crude protein, if > 10 % Crude fibre Crude fat, if > 10 % Starch, if > 30 % Total sugar, calculated as sucrose, if > 10 %]