

## SCHEDULE 2

Regulations 2(1) and 13 Schedule 3 Part I  
paragraphs 7 and 20

## CONTROL OF FEED MATERIALS

## PART I

PRINCIPAL PROCESSES USED FOR THE PREPARATION OF  
THE FEED MATERIALS LISTED IN PART II OF THIS SCHEDULE

	<i>Process</i>	<i>Definition</i>	<i>Common name or term</i>
	<i>(1)</i>	<i>(2)</i>	<i>(3)</i>
1	Concentration <sup>(1)</sup>	Increase in certain contents by removing water or other constituents	Concentrate
2	Decortication <sup>(2)</sup>	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 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 the case of oil containing 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

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(2) "Decortication" may be replaced by "dehulling" or "dehusking" where appropriate, in which case the common qualifier should be "dehulled" or "dehusked."

(3) In French the name "issues" may be used.

(4) In French "Pressage" may be replaced by "Extraction mécanique" where appropriate.

(5) Where appropriate the word "expeller" may be replaced by "cake".

(6) In German the qualifier "aufgeschlossen" and the name "Quellwasser" (referring to starch) may be used.

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	<i>(1)</i>	<i>(2)</i>	<i>(3)</i>
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 <sup>(3)</sup> , 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
10	Hydrolysis	Breakdown into simpler chemical constituents by appropriate treatment with water and possibly either enzymes or acid/alkali	Hydrolysed
11	Pressing <sup>(4)</sup>	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	Expeller <sup>(5)</sup> (in case of oil-containing materials) Pulp, pomace (in case of fruits, etc.) Pressed pulp (in case of sugar-beet)

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	<i>(1)</i>	<i>(2)</i>	<i>(3)</i>
		or other vegetable products	
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 <sup>(6)</sup> , 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 the extraction of starch	Germ, gluten, 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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## PART II

### NON-EXCLUSIVE LIST OF THE MAIN FEED MATERIALS

#### INTRODUCTORY NOTES

Feed materials are listed and named in this Part according to the following criteria:

- the origin of the product/by-product used, for example vegetable, animal, mineral,
- the part of the product/by-product used, for example whole, seeds, tubers, bones,
- the processing to which the product/by-product has been subjected, for example decortication, extraction, heating and/or the resulting product/by-product, for example flakes, bran, pulp, fat.
- the maturity of the product/by-product and/or the quality of the product/by-product, for example “low in glucosinolate”, “rich in fat”, “low in sugar”.

#### 1.

#### CEREAL, GRAINS, THEIR PRODUCTS AND BY-PRODUCTS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
1.01	Oats	Grains of <i>Avena sativa</i> 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	Fibre
<p>(1) Products containing more than 40% starch may be qualified as “rich in starch”. They may be referred to in German as “Roggennachmehl”.</p> <p>(2) Products containing more than 40% starch may be qualified as “rich in starch”. They may be referred to in German as “Weizennachmehl”.</p> <p>(3) 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.</p> <p>(4) Products containing more than 40% starch may be named as “rich in starch”. They may be referred to in German as “Maisnachmehl”.</p> <p>(5) This name may be replaced by “corn gluten feed”.</p> <p>(6) This name may be replaced by “extruded maize starch”.</p> <p>(7) The name may be supplemented by the grain species.</p> <p>(8) This name may be replaced by “distillers dried grains and solubles”. The name may be supplemented by the grain species.</p>			

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
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.	Fibre
1.05	Barley	Grains of <i>Hordeum vulgare</i> L.	
1.06	Barley middlings	By-product obtained during the processing of screened, dehusked barley into pearl barley, semolina or flour.	Fibre
1.07	Barley protein	Dried by-product of starch production from barley. It consists principally of protein obtained from starch separation.	Protein Starch
1.08	Rice, broken	By-product of preparation of polished or glazed rice <i>Oryza sativa</i> 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	Fibre

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(4) Products containing more than 40% starch may be named as “rich in starch”. They may be referred to in German as “Maisnachmehl”.

(5) This name may be replaced by “corn gluten feed”.

(6) This name may be replaced by “extruded maize starch”.

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(8) This name may be replaced by “distillers dried grains and solubles”. The name may be supplemented by the grain species.

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
1.10	Rice bran (white)	consists principally of particles of the aleurone layer, endosperm and germ. By-product of the polishing of dehusked rice. It consists principally of particles of the aleurone layer, endosperm and germ.	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; it contains varying amounts of calcium carbonate resulting from the polishing process.	Fibre Calcium carbonate
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 and germ; it contains varying amounts of calcium	Fibre Calcium carbonate

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
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.	Protein Fat Fibre
1.15	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.	Protein
1.16	Rice starch	Technically pure rice starch.	Starch
1.17	Millet	Grains of <i>Panicum miliaceum</i> L.	
1.18	Rye	Grains of <i>Secale cereale</i> L.	

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
1.19	Rye Middlings <sup>(1)</sup>	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 endosperm has been removed than in rye bran.	Starch
1.21	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.	Fibre

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1.22	Sorghum	Grains of <i>Sorghum bicolor</i> (L.) Moench <i>s.l.</i>	
1.23	Wheat	Grains of <i>Triticum aestivum</i> (L.), <i>Triticum durum</i> Desf. and other cultivars of wheat.	
1.24	Wheat middlings <sup>(2)</sup>	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 particles of grain from which less of the endosperm has been removed than in wheat bran.	Fibre

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1.26	Wheat Bran <sup>(3)</sup>	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.	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.	Protein 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.	Protein
1.29	Wheat gluten feed	By-product of the manufacture of wheat starch and gluten. It is composed of bran, from which the germ	Protein Starch

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		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 a very small amount 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 <i>Triticum spelta</i> L., <i>Tricicum diocum</i> Schrank, <i>Triticum monococcum</i> .	
1.33	Triticale	Grains of <i>Triticum X Secale</i> hybrid.	
1.34	Maize	Grains of <i>Zea mays</i> L.	
1.35	Maize middlings <sup>(4)</sup>	By-product of the manufacture of flour or semolina from maize. It consists principally of fragments of the	Fibre

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
1.36	Maize bran	outer skins and of particles of grain from which less of the endosperm has been removed than in 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.	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.	Protein 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.	Protein
1.39	Maize gluten feed <sup>(5)</sup>	By-product of the wet manufacture of maize starch.	Protein Starch

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		It is composed of bran and gluten, to which the broken maize obtained from screening 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.	Fat, if > 4.5%
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.	Protein
1.41	Maize starch	Technically pure starch obtained from maize	Starch
1.42	Pre-gelatinised maize starch <sup>(6)</sup>	Product consisting of maize starch largely expanded by heat treatment.	Starch

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
1.43	Malt culms	By-product of malting, consisting mainly of dried rootlets of germinated cereals.	Protein
1.44	Brewers'dried grains	By-product of brewing obtained by drying residues of malted and unmalted cereals and other starchy products.	Protein
1.45	Distillers' dried grains <sup>(7)</sup>	By-product of alcohol distilling obtained by drying solid residues of fermented grain.	Protein
1.46	Distillers' dark grains <sup>(8)</sup>	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.	Protein

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## 2.

**OIL SEEDS, OIL FRUITS, THEIR PRODUCTS AND BY-PRODUCTS**

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
2.01	Groundnut, partially decorticated, expeller	By-product of oil manufacture, obtained by pressing of partially decorticated groundnuts <i>Arachis hypogaea</i> L. and other species of <i>Arachis</i> . (Maximum fibre content 16% in the dry matter)	Protein Fat Fibre
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)	Protein Fibre
2.03	Groundnut, decorticated, expeller	By-product of oil manufacture, obtained by pressing of decorticated groundnuts	Protein Fat Fibre
2.04	Groundnut, decorticated, extracted	By-product of oil manufacture, obtained by extraction of decorticated groundnuts	Protein Fibre
2.05	Rape seed <sup>(1)</sup>	Seeds of rape <i>Brassica napus</i> L. ssp. <i>oleifera</i> (Metzg.) Sinsk., of Indian sarson <i>Brassica napus</i> L. Var. <i>Glauca</i> (Roxb.) O.E. Schulz and of rape <i>Brassica</i>	

(1) Where appropriate the indication "low in glucosinolate" may be added. "Low in glucosinolate" has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.

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<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		<i>napa</i> ssp. <i>oleifera</i> (Metzg). Sinsk. (Minimum botanical purity 94%).	
2.06	Rape seed, expeller <sup>(1)</sup>	By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94%).	Protein Fat Fibre
2.07	Rape seed, extracted <sup>(1)</sup>	By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94%)	Protein
2.08	Rape seed hulls	By-product obtained during dehulling of rape seeds	Fibre
2.09	Safflower seed, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of partially decorticated seeds of safflower <i>Carthamus tinctorius</i> L.	Protein 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 <i>Cocos nucifera</i> L.	Protein Fat Fibre
2.11	Copra, extracted	By-product of oil manufacture, obtained by extraction of the dried kernel (endosperm)	Protein

(1) Where appropriate the indication “low in glucosinolate” may be added. “Low in glucosinolate” has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.



<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
(1)	(2)	(3)	(4)
		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 <i>Elaeis guineensis</i> Jacq. <i>Corozo oleifera</i> (HBK) L. H. Bailey ( <i>Elaeis melanocca auct.</i> ) from which as much as possible of the hard shell has been removed.	Protein Fibre Fat
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.	Protein Fibre
2.14	Soya (bean), toasted	Soya beans ( <i>Glycine max.</i> 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 0.4mg N/g × min.)	Protein Fibre, if > 8%
2.16	Soya (bean), dehulled, extracted, toasted	By-product of oil manufacture, obtained from dehulled soya beans after extraction	Protein

(1) Where appropriate the indication “low in glucosinolate” may be added. “Low in glucosinolate” has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		and appropriate heat treatment. (Maximum fibre content 8% in the dry matter). (Urease activity maximum 0.5mg N/g × min.)	
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.	Protein
2.18	Vegetable oil <sup>(2)</sup>	Oil obtained from plants	Moisture, if > 1%.
2.19	Soya (bean) hulls	By-product obtained during dehulling of soya beans.	Fibre
2.20	Cotton seed	Seeds of cotton <i>Gossypium</i> spp. from which the fibres have been removed.	Protein Fibre Fat
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 fibre 22.5% in the dry matter).	Protein 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.	Protein Fibre Fat
2.23	Niger seed expeller	By-product of oil manufacture, obtained by pressing	Protein Fat

(1) Where appropriate the indication “low in glucosinolate” may be added. “Low in glucosinolate” has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		of seeds of the niger plant <i>Guizotia abyssinica</i> (Lf) Cass. (Ash insoluble in HCl: maximum 3.4%)	Fibre
2.24	Sunflower seed	Seeds of the sunflower <i>Helianthus annuus</i> L.	
2.25	Sunflower seed, extracted	By-product of oil manufacture, obtained by extraction of seeds of the sunflower.	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 fibre 27.5% in the dry matter)	Protein Fibre
2.27	Linseed	Seeds of linseed <i>Linum usitatissimum</i> L. (Minimum botanical purity 93%)	
2.28	Linseed expeller	By-product of oil manufacture, obtained by pressing of linseed. (Minimum botanical purity 93%)	Protein Fat Fibre
2.29	Linseed, extracted	By-product of oil manufacture, obtained by extraction of linseed. (Minimum botanical purity 93%)	Protein
2.30	Olive pulp	By-product of oil manufacture, obtained by extraction of pressed	Protein Fibre

(1) Where appropriate the indication “low in glucosinolate” may be added. “Low in glucosinolate” has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		olives <i>Olea europea</i> 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 <i>Sesamum indicum</i> L. (Ash insoluble in HCl: maximum 5%)	Protein Fibre Fat
2.32	Cocoa bean, partially decorticated, extracted	By-product of oil manufacture, obtained by extraction of dried and roasted cocoa beans <i>Theobroma cacao</i> L. from which part of the husks has been removed.	Protein Fibre
2.33	Cocoa husks	Teguments of the dried and roasted beans of <i>Theobroma cacao</i> L.	Fibre

(1) Where appropriate the indication “low in glucosinolate” may be added. “Low in glucosinolate” has the meaning given in Community legislation.

(2) The name must be supplemented by the plant species.

### 3.

#### LEGUME SEEDS, THEIR PRODUCTS AND BY PRODUCTS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
3.01	Chick peas	Seeds of <i>Cicer arietinum</i> L.	
3.02	Guar meal, extracted	By-product obtained after extraction of the mucilage from seeds of <i>Cyanopsis tetragonoloba</i> (L.) Taub	Protein

(1) This name must be supplemented by an indication of the nature of the heat treatment.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
3.03	Ervil	Seeds of <i>Ervum ervilia</i> L.	
3.04	Chickling vetch <sup>(1)</sup>	Seeds of <i>Lathyrus sativus</i> L. submitted to an appropriate heat treatment	
3.05	Lentils	Seeds of <i>Lens culinaris</i> a.o. Medik	
3.06	Sweet lupins	Seeds of <i>Lupinus</i> spp. low in bitter seed content.	
3.07	Beans, toasted	Seeds of <i>Phaseolus</i> or <i>Vigna</i> spp. submitted to an appropriate heat treatment to destroy toxic lectines.	
3.08	Peas	Seeds of <i>Pisum</i> 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.	Protein 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.	Fibre
3.11	Horse beans	Seeds of <i>Vicia faba</i> L. spp. <i>faba</i> var. <i>equina</i> Pers. and var. <i>minuta</i> (Alef.) Mansf.	
3.12	Monantha vetch	Seeds of <i>Vicia monanthos</i> Desf.	

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**(1)** This name must be supplemented by an indication of the nature of the heat treatment.

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**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
(1)	(2)	(3)	(4)
3.13	Vetches	Seeds of <i>Vicia sativa</i> L. var. <i>sativa</i> and other varieties	

(1) This name must be supplemented by an indication of the nature of the heat treatment.

#### 4.

### TUBERS, ROOTS, THEIR PRODUCTS AND BY-PRODUCTS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
(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 <i>Beta vulgaris</i> L. ssp. <i>vulgaris</i> var. <i>altissima</i> 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	Protein

(1) This name may be replaced by “sucrose”.

(2) This name may be replaced by “tapioca”.

(3) This name may be replaced by “tapioca starch”.

*Status: This is the original version (as it was originally made).*

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		of beet molasses in the production of alcohol, yeast, citric acid and other organic substances	Moisture, if > 35%
4.05	(Beet) sugar <sup>(1)</sup>	Sugar extracted from sugar beet	Sucrose
4.06	Sweet potato	Tubers of <i>Ipomoea batatas</i> (L.) Poir, regardless of their presentation	Starch
4.07	Manioc <sup>(2)</sup>	Roots of <i>Manibot esculenta</i> 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 <sup>(3)</sup> , 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 ( <i>Solanum tuberosum</i> 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.	Protein
4.12	Potato flakes	Product obtained by rotary drying of washed, peeled or unpeeled steamed potatoes.	Starch Fibre

(1) This name may be replaced by “sucrose”.

(2) This name may be replaced by “tapioca”.

(3) This name may be replaced by “tapioca starch”.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
4.13	Potato juice condensed	By-product of the manufacture of potato starch from which proteins and water have been partly removed.	Protein Ash
4.14	Pre-gelatinised potato starch	Product consisting of potato starch largely solubilised by heat treatment	Starch

(1) This name may be replaced by “sucrose”.

(2) This name may be replaced by “tapioca”.

(3) This name may be replaced by “tapioca starch”.

## 5.

### OTHER SEEDS AND FRUITS, THEIR PRODUCTS AND BY-PRODUCTS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
5.01	Carob pods	Product obtained by crushing the dried fruits (pods) of the carob tree <i>Ceratonia siliqua</i> L., from which the locust beans have been removed.	Fibre
5.02	Citrus pulp	By-product obtained by pressing citrus fruit <i>Citrus</i> ssp. during the production of citrus juice.	Fibre
5.03	Fruit pulp <sup>(1)</sup>	By-product obtained by pressing pomaceous or stone fruit during the production of fruit juice.	Fibre
5.04	Tomato pulp	By-product obtained by pressing tomatoes <i>Solanum lycopersicum</i> Karst.	Fibre

(1) The name maybe supplemented by the fruit species.



**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
(1)	(2)	(3)	(4)
		during the production of tomato juice	
5.05	Grape pips, extracted	By-product obtained during the extraction of oil from grape pips	Fibre, if > 45%
5.06	Grape pulp	Grape pulp dried rapidly after the extraction of alcohol from which as much as possible of the stalks and pips have been removed	Fibre, if > 25%
5.07	Grape pips	Pips extracted from grape pulp, from which the oil has not been removed	Fat Fibre, if > 45%

(1) The name maybe supplemented by the fruit species.

## 6.

### FORAGES AND ROUGHAGE

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
(1)	(2)	(3)	(4)
6.01	Lucerne meal <sup>(1)</sup>	Product obtained by drying and milling young lucerne <i>Medicago sativa</i> L. and <i>Medicago</i> var. <i>Martyn</i> . It may contain up to 20% young clover or other forage crops dried and milled at the same time as the lucerne	Protein Fibre Ash insoluble in HCl, if > 3.5% of dry matter
6.02	Lucerne pomace	Dried By-product obtained by pressing of the juice from lucerne	Protein

(1) The term "meal" may be replaced by "pellets". The method of drying may be added to the name.

(2) The species of forage crop may be added to the name.

(3) The cereal species must be indicated in the name.

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

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
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 Protein
6.04	Clover meal <sup>(1)</sup>	Product obtained by drying and milling young clover <i>Trifolium</i> spp. It may contain up to 20% young lucerne or other forage crops dried and milled at the same time as the clover	Protein Fibre Ash insoluble in HCl, if > 3.5% of dry matter
6.05	Grass meal <sup>(1)(2)</sup>	Product obtained by drying and milling young forage plants	Protein Fibre Ash insoluble in HCl, if > 3.5% of dry matter
6.06	Cereals straw <sup>(3)</sup>	Straw of cereals	
6.07	Cereals straw, treated <sup>(4)</sup>	Product obtained by an appropriate treatment of cereals straw	Sodium, if treated with NaOH

(1) The term “meal” may be replaced by “pellets”. The method of drying may be added to the name.

(2) The species of forage crop may be added to the name.

(3) The cereal species must be indicated in the name.

(4) 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

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
7.01	(Sugar) cane molasses	By-product consisting of the	Total sugar calculated as sucrose

(1) This name may be replaced by “sucrose”.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		syropy residue collected during the manufacture or refining of sugar from sugar cane <i>Saccharum officinarum</i> L.	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.	Protein Moisture, if > 35%
7.03	(Cane) sugar <sup>(1)</sup>	Sugar extracted from sugar cane	Sucrose
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.	Ash

(1) This name may be replaced by “sucrose”.

## 8.

**MILK PRODUCTS**

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
8.01	Skimmed-milk powder	Product obtained by drying milk from which most of the fat has been separated.	Protein Moisture, if > 5%
8.02	Buttermilk powder	Product obtained by drying the liquid which remains after butter churning.	Protein Fat Lactose Moisture, if > 6%

(1) This name may be replaced by “milk albumin powder”.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
8.03	Whey powder	Product obtained by drying the liquid which remains after cheese, quark and casein making or similar processes.	Protein Lactose Moisture, if > 8% Ash
8.04	Whey powder, low in sugar	Product obtained by drying whey from which the lactose has been partly removed.	Protein Lactose Moisture, if > 8% Ash
8.05	Whey protein powder <sup>(1)</sup>	Product obtained by drying the protein compounds extracted from whey or milk by chemical or physical treatment	Protein Moisture, if > 8%
8.06	Casein powder	Product obtained from skimmed milk or buttermilk by drying casein precipitated by means of acids or rennet.	Protein Moisture, if > 10%
8.07	Lactose powder	The sugar separated from milk or whey by purification and drying.	Lactose Moisture, if > 5%.

(1) This name may be replaced by “milk albumin powder”.

## 9.

### LAND ANIMAL PRODUCTS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
9.01	Meat meal <sup>(1)</sup>	Product obtained by heating, drying and grinding whole	Protein Fat

(1) Products containing more than 13% fat in the dry matter must be qualified as “rich in fat”.

(2) 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.).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		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% in dry matter). (Maximum total phosphorus content: 8%)	Ash Moisture, if > 8%
9.02	Meat-and-bone meal <sup>(1)</sup>	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	Protein Fat 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 largely extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as	Protein Ash Moisture, if > 8%

(1) Products containing more than 13% fat in the dry matter must be qualified as “rich in fat”.

(2) 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.).

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		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	Protein Fat Moisture, if > 8%
9.05	Poultry meal <sup>(1)</sup>	Product obtained by heating, drying and grinding by-products from slaughtered poultry. The product must be substantially free of feathers	Protein Fat Ash Ash insoluble in HCl > 3.3% Moisture, if > 8%
9.06	Feather meal, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers	Protein Ash insoluble in HCl if > 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	Protein Moisture, if > 8%
9.08	Animal fat <sup>(2)</sup>	Product composed of fat from warm-blooded land animals	Moisture, if > 1%

(1) Products containing more than 13% fat in the dry matter must be qualified as “rich in fat”.

(2) 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**

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
10.01	Fish meal <sup>(1)</sup>	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.	Protein Fat Ash, if > 20% 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.	Protein 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%

(1) Products containing more than 75% protein in the dry matter may be qualified as “rich in protein”.

**11.****MINERALS**

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
11.01	Calcium carbonate <sup>(1)</sup>	Product obtained by grinding sources of calcium carbonate, such as limestone, oyster or mussel shells, or by	Calcium Ash insoluble in HCl if > 5%

(1) The nature of the source may be indicated additionally in the name or replace it.  
(2) The manufacturing process may be included in the name.

**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
		precipitation from acid solution.	
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%
11.04	Magnesium oxide	Technically pure magnesium oxide (MgO)	Magnesium
11.05	Magnesium sulphate	Technically pure magnesium sulphate (MgSO <sub>4</sub> .7H <sub>2</sub> O)	Magnesium Sulphur
11.06	Dicalcium phosphate <sup>(2)</sup>	Precipitated calcium monohydrogen phosphate from bones or inorganic sources (CaHPO <sub>4</sub> .xH <sub>2</sub> O)	Calcium Total phosphorus
11.07	Mono-dicalcium phosphate	Product obtained chemically and composed of equal parts of dicalcium phosphate and mono-calcium phosphate (CaHPO <sub>4</sub> -Ca(H <sub>2</sub> PO <sub>4</sub> ) <sub>2</sub> .H <sub>2</sub> O)	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
11.11	Calcium-magnesium phosphate	Technically pure calcium-magnesium phosphate	Calcium Magnesium

(1) The nature of the source may be indicated additionally in the name or replace it.

(2) The manufacturing process may be included in the name.



**Status:** This is the original version (as it was originally made).

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
			Total phosphorus
11.12	Mono-ammonium phosphate	Technically pure mono-ammonium phosphate (NH <sub>4</sub> H <sub>2</sub> PO <sub>4</sub> )	Total nitrogen Total phosphorus
11.13	Sodium chloride <sup>(1)</sup>	Technically pure sodium chloride or product obtained by grinding natural sources of sodium chloride, such as (rock) and (marine) salt	Sodium
11.14	Magnesium propionate	Technically pure magnesium propionate	Magnesium
11.15	Magnesium phosphate	Product consisting of technically pure (dibasic) magnesium phosphate (MgHPO <sub>4</sub> .xH <sub>2</sub> O)	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 <sub>2</sub> PO <sub>4</sub> .H <sub>2</sub> O)	Total phosphorus Sodium
11.18	Sodium bicarbonate	Technically pure sodium bicarbonate (NaHCO <sub>3</sub> )	Sodium

(1) The nature of the source may be indicated additionally in the name or replace it.

(2) The manufacturing process may be included in the name.

**Status:** This is the original version (as it was originally made).

## 12.

### MISCELLANEOUS

<i>Number</i>	<i>Name</i>	<i>Description</i>	<i>Compulsory declarations</i>
<i>(1)</i>	<i>(2)</i>	<i>(3)</i>	<i>(4)</i>
12.01	Bakery and pasta products and by-products <sup>(1)</sup>	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 <sup>(1)</sup>	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 <sup>(1)</sup>	Product or By-product obtained from the manufacture of pastry, cakes or ice-cream.	Starch Total sugar expressed as sucrose
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.	Fat Fat Moisture, if > 1%
12.05	Salts of fatty acids <sup>(2)</sup>	Product obtained by saponification of fatty acids with calcium, sodium or potassium hydroxide.	Fat Ca (or Na or K, when appropriate)

(1) The name may be amended or supplemented to specify the agri-food process from which the feed material was obtained.

(2) The name may be supplemented by an indication of the salt obtained.

### PART III

#### OTHER FEED MATERIALS

<i>Feed material</i> (1)	<i>Compulsory declaration</i> (2)
1. Cereal grains	
2. Products and by-products of cereal grains	Starch, if > 20% Protein, if > 10% Fat, if >5% Fibre
3. Oil seeds, oil fruits	
4. Products and by-products of oil seeds, oil fruits	Protein, if > 10% Fat, if >5% Fibre
5. Legume seeds	
6. Products and by-products of legume seeds	Protein, if > 10% Fibre
7. Tubers, roots	
8. Products and by-products of tubers and roots	Starch Fibre
9. Other products and by-products of the sugar beet processing industry	Ash insoluble in HCl, if > 3.5% 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	Protein Fibre Fat, if > 10%
11. Forages and roughage	Protein, if > 10% Fibre

**Status:** This is the original version (as it was originally made).

<i>Feed material (1)</i>	<i>Compulsory declaration (2)</i>
12. Other plants, their products and by-products	Protein, if > 10% Fibre
13. Products and by-products of the sugar cane processing industry	Fibre, if > 15% Total sugar calculated as sucrose
14. Milk products and by-products	Protein Moisture, if > 5% Lactose, if > 10%
15. Land animal products	Protein, if > 10% Fat, if > 5% Moisture, if > 8%
16. Fish, other marine animals, their products and by-products	Protein, if > 10% Fat, if > 5% Moisture, if > 8%
17. Minerals	Relevant minerals
18. Miscellaneous	Protein, if > 10% Fibre Fat, if > 10% Starch, if > 30% Total sugar, calculated as sucrose, if > 10%