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SCHEDULE 2

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 (1)</i>	<i>Definition (2)</i>	<i>Common name or term (3)</i>
1	Concentration ⁽¹⁾	Increase in certain contents by removing water or other constituents	Concentrate
2	Decortication ⁽²⁾	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
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 ⁽³⁾ , 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 ⁽⁴⁾	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 ⁽⁵⁾ (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 ⁽⁶⁾ , puffed

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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

⁽¹⁾ In German 'Konzentrieren' may be replaced by 'Eindicken' where appropriate, in which case the common qualifier should be 'eingedickt'.

⁽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