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SCHEDULE 2

CONTROL OF FEED MATERIALS

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”.

| <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. Cereal, grains, their products and by-products | | | |
| 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 | Fibre |

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- (2) Products containing more than 40% starch may be qualified as “rich in starch”. They may be referred to in German as “Weizennachmehl”.
- (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.
- (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”.
- (7) The name may be supplemented by the grain species.
- (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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| | | oat groats and flour. It consists principally of oat bran and some endosperm. | |
| 1.04 | Oat hulls and bran | By-product obtained during the processing of screened oats into oat groats. It consists principally of oat hulls and bran. | 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 |
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| 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. | 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. | 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, | Fibre Calcium carbonate |

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| | | endosperm and germ; it contains varying amounts of calcium carbonate resulting from the polishing process. | |
| 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 |
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| 1.17 | Millet | Grains of <i>Panicum miliaceum</i> L. | |
| 1.18 | Rye | Grains of <i>Secale cereale</i> L. | |
| 1.19 | Rye Middlings ⁽¹⁾ | 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 | Fibre |

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

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| 1.26 | Wheat bran ⁽³⁾ | the endosperm has been removed than in wheat bran. 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 | Protein |
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| | | starch and gluten. It 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 amount of residues of the starch hydrolysis process may be added. | Starch |
| 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> <i>Schrank</i> , <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 ⁽⁴⁾ | By-product of the manufacture of flour or semolina | Fibre |

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| 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. | 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 |

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| 1.39 | Maize gluten feed ⁽⁵⁾ | By-product of the wet manufacture of maize starch. 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. | Protein Starch 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 |

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| 1.42 | Pre-gelatinised maize starch ⁽⁶⁾ | 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. | 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 | Distiller's dried grains ⁽⁷⁾ | By-product of alcohol distilling obtained by drying solid residues of fermented grain. | Protein |
| 1.46 | Distiller's dark grains ⁽⁸⁾ | 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

- (1) Where appropriate the indication "low in glucosinolate" may be added. "Low in glucosinolate" has the meaning given in Community legislation.
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| 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 grounds. (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 grounds. | Protein Fibre |
| 2.05 | Rape seed ⁽¹⁾ | 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 napa</i> ssp. <i>oleifera</i> (Metzg.) Sinsk. (Minimum botanical purity 94%). | |
| 2.06 | Rape seed, expeller ⁽¹⁾ | By-product of oil manufacture, obtained by extraction of seeds of rape. (Minimum botanical purity 94%). | Protein Fat Fibre |

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| 2.07 | Rape seed, extracted ⁽¹⁾ | 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) and outer husk (tegument) of the seed of the coconut palm. | Protein |
| 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</i> auct.) from which as much as possible | Protein Fibre Fat |

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| 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 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 and appropriate heat treatment. (Maximum fibre content 8% in the dry matter). (Urease activity maximum 0.5mg N/g × min.). | 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. | Protein |

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| 2.18 | Vegetable oil ⁽²⁾ | 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 of seeds of the niger plant <i>Guizotia abyssinica</i> (Lf) Cass. (Ash insoluble in HCl: maximum 3.4%). | Protein Fat 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 |

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| 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 olives <i>Olea europea</i> L. separated as far as possible from parts of the kernel. | Fibre |
| 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 | 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.

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| | | extraction of dried and roasted cocoa beans <i>Theobroma cacao</i> L. from which part of the husks has been removed. | |
| 2.33 | Cocoa husks | Teguments of the dried and roasted beans of <i>Theobroma cacao</i> L. | Fibre |
| <hr/> | | | |
| (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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| 3. Legume seeds, their products and by-products | | | |
| 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 |
| 3.03 | Ervil | Seeds of <i>Ervum ervilia</i> L. | |
| 3.04 | Chickling vetch ⁽¹⁾ | 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> spp. | |
| 3.09 | Pea middlings | By-product obtained during the manufacture of pea-flour. It consists principally | Protein Fibre |

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

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| | | of particles of cotyledon, and to a lesser extent, of skins. | |
| 3.10 | Pea bran | By-product obtained during the manufacture of pea meal. It is composed mainly of skins removed during the skinning and cleaning of peas. | 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. | |
| 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

| | | | |
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| 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 | Total sugar calculated as sucrose. |

(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".

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| | | comprising dried sugar-beet pulp, to which molasses have been added. (Maximum content of ash insoluble in HCl: 4.5% of dry matter). | Content of ash insoluble in HCl, if >3.5% of dry matter |
| 4.04 | (Sugar) beet vinasse | By-product obtained after the fermentation of beet molasses in the production of alcohol, yeast, citric acid and other organic substances. | Protein Moisture, if >35% |
| 4.05 | (Beet) sugar ⁽¹⁾ | 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 ⁽²⁾ | 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 ⁽³⁾ , 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 | 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”.

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| | | obtained after the separation of starch. | |
| 4.12 | Potato flakes | Product obtained by rotary drying of washed, peeled or unpeeled steamed potatoes. | Starch Fibre |
| 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

| | | | |
|------|---------------------------|--|-------|
| 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 ⁽¹⁾ | 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. during the production of tomato juice. | Fibre |

(1) The name may be supplemented by the fruit species.

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| 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 pulps, from which the oil has not been removed | Fat Fibre, if >45% |

(1) The name may be supplemented by the fruit species.

6. Forages and roughage

| | | | |
|------|-----------------------------|---|--|
| 6.01 | Lucerne meal ⁽¹⁾ | 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 |
| 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 ⁽¹⁾ | Product obtained by drying and | 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.

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| | | 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. | Fibre Ash insoluble in HCl, if >3.5% of dry matter |
| 6.05 | Grass meal ⁽¹⁾⁽²⁾ | 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 ⁽³⁾ | Straw of cereals. | |
| 6.07 | Cereals straw, treated ⁽⁴⁾ | 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

| | | | |
|------|-----------------------------|---|--|
| 7.01 | (Sugar) cane molasses | By-product consisting of the syrupy residue collected during the manufacture or refining of sugar from sugar cane <i>Saccharum officinarum</i> 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. | Protein Moisture, if >35% |
| 7.03 | (Cane) sugar ⁽¹⁾ | Sugar extracted from sugar cane. | Sucrose |
| 7.04 | Seaweed meal | Product obtained by drying and crushing seaweed, in particular | Ash |

(1) This name may be replaced by "sucrose".

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

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

8. Milk products

| | | | |
|------|------------------------------------|---|---|
| 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% |
| 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 ⁽¹⁾ | 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 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 | Lactose Moisture, if >5% |

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

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by purification and drying.

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

9. Land animal products

| | | | |
|------|-----------------------------------|--|---|
| 9.01 | Meat meal ⁽¹⁾ | Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as well as digestive tract content (minimum protein content 50% in dry matter). (Maximum total phosphorus content: 8%). | Protein Fat Ash Moisture, if >8% |
| 9.02 | Meat-and-bone meal ⁽¹⁾ | Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as 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 | 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.).

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| | | 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. | Protein Fat Moisture, if >8% |
| 9.05 | Poultry meal ⁽¹⁾ | 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 HC1 >3.3% Moisture, if >8% |
| 9.06 | Feather meal, hydrolysed | Product obtained by hydrolysing, drying and grinding poultry feathers. | Protein Ash insoluble in HC1 >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 ⁽²⁾ | 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

| | | | |
|-------|--------------------------|--|----------------|
| 10.01 | Fish meal ⁽¹⁾ | Product obtained by processing whole or parts of fish from | Protein Fat |
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(1) Products containing more than 75% protein in the dry matter may be qualified as “rich in protein”.

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| | | which part of the oil may have been removed and to which fish solubles may have been re-added. | 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

| | | | |
|-------|----------------------------------|--|--|
| 11.01 | Calcium carbonate ⁽¹⁾ | 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% |
| 11.04 | Magnesium oxide | Technically pure magnesium oxide (MgO). | Magnesium |
| 11.05 | Magnesium sulphate | Technically pure magnesium sulphate (MgSO ₄ ·7H ₂ O). | Magnesium Sulphur |

(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.

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| 11.06 | Dicalcium phosphate ⁽²⁾ | Precipitated calcium monohydrogen phosphate from bones or inorganic sources (CaHPO ₄ ·xH ₂ 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 ₄ -Ca(H ₂ PO ₄) ₂ ·H ₂ 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 Total phosphorus |
| 11.12 | Mono-ammonium phosphate | Technically pure mono-ammonium phosphate (NH ₄ H ₂ PO ₄). | Total nitrogen Total phosphorus |
| 11.13 | Sodium chloride ⁽¹⁾ | Technically pure sodium chloride or product obtained by grinding natural sources of sodium chloride, such as (rock) and (marine) salt. | Sodium |
| 11.14 | Magnesium propionate | Technically pure magnesium propionate. | Magnesium |
| 11.15 | Magnesium phosphate | Product consisting of technically pure | Total phosphorus |

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

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| | | (dibasic) magnesium phosphate ($\text{MgHPO}_4 \cdot \text{H}_2\text{O}$). | 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 ($\text{NaH}_2\text{PO}_4 \cdot \text{H}_2\text{O}$). | Total phosphorus Sodium |
| 11.18 | Sodium bicarbonate | Technically pure sodium bicarbonate (NaHCO_3). | 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.

12. Miscellaneous

| | | | |
|-------|--|--|---|
| 12.01 | Bakery and pasta products and by-products ⁽¹⁾ | 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 ⁽¹⁾ | 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 ⁽¹⁾ | 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 | Fat Fat Moisture, if >1% |

(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.

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| 12.05 | Salts of fatty acids ⁽²⁾ | vegetable or animal origin. Product obtained by saponification of fatty acids with calcium, sodium or potassium hydroxide. | Fat Ca (or Na or K, when appropriate) |
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(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.
