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PROSPECTIVE

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

Commencement Information

II Sch. 2 Pt. I in force at 1.1.2006, see reg. 1(1)

	Process	Definition	Common name or term
	(1)	(2)	(3)
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-	Extracted (in the case of oil containing materials), molasses, pulp (in the case of products containing

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

- (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.

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

	Process	Definition	Common name or term
	(1)	(2)	(3)
		soluble components. In the case of the use of organic solvent, the resulting product must be technically free of such solvent	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	Hydrolysed

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

- (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.

^{(2) &}quot;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.

	Process	Definition	Common name or
	(1)	(2)	term (3)
	(-7)	possibly either enzymes or acid/alkali	
11	Pressing ⁽⁴⁾	Removal by mechanical extraction (by a screw or other type of press), with	Expeller ⁽⁵⁾ (in case of oil-containing materials)
		or without a slight heating, of fat/oil from oil-rich materials or	Pulp, pomace (in case of fruits, etc.)
		of juice from fruits or other vegetable products	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
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

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

^{(2) &}quot;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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	Process	Definition	Common name or term
	(1)	(2)	(3)
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.

PART II

NON-EXCLUSIVE LIST OF THE MAIN FEED MATERIALS

Commencement Information

I2 Sch. 2 Pt. II in force at 1.1.2006, see reg. 1(1)

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 glocosinolate", "rich in fat", "low in sugar".

1.	
CEREAL, GRAINS, THEIR PRODUCTS AND BY-PRODUCTS	S

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.	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.	Fibre
1.05	Barley	Grains of <i>Hordeum</i> vulgare L.	

⁽¹⁾ Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".

- (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.

⁽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".

Number (1)	Name (2)	Description (3)	Compulsory declarations (4)
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 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	Fibre

⁽¹⁾ Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".

- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	aleurone layer, endosperm and germ.	(4)
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 carbonate resulting from the polishing process.	Fibre Calcium carbonate
1.13	Ground fodder rice	Product obtained by grinding fodder rice, consisting either of green, chalky or unripe grains,	Starch

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- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	sifted out during the milling of husked rice, or of normal dehusked grains which are yellow or	(4)
1.14	Rice germ expeller	spotted. By-product of oil manufacture,	Protein
		obtained by pressing of the germ of rice	Fat
		to which parts of the endosperm and testa still adhere.	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</i> miliaceum L.	
1.18	Rye	Grains of Secale cereale L.	
1.19	Rye Middlings ⁽¹⁾	By-product of flour manufacture, obtained from screened rye. It consists principally of particles of	Starch

- (1) Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".
- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	endosperm, with fine fragments of the outer skins and some grain waste.	(4)
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
1.22	Sorghum	Grains of Sorghum bicolor (L.) Moench s.l.	
1.23	Wheat	Grains of <i>Triticum</i> aestivum (L.), <i>Triticum durum</i>	

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- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		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 the endosperm has been removed than in wheat bran.	Fibre
1.26	Wheat Bran ⁽³⁾	By-product of flour manufacture, obtained from screened grains of wheat or dehusked spelt. It consists	Fibre

- (1) Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".
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- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	principally of fragments of the outer skins and of particles of grain from which the greater part of the endosperm has been removed.	(4)
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 has been partially removed or not, and gluten, to which very small amounts of the components of	Protein Starch

- (1) Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".
- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	the screening of the grain as well as a very small amount of residues of the starch hydrolysis process may be added.	(4)
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., Tricicum dioccum Schrank, Triticum monococcum.	
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 from maize. It consists principally of fragments of the outer skins and of particles of grain from which less of the endosperm has	Fibre

- (1) Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".
- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		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.	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 ⁽⁵⁾	By-product of the wet manufacture of maize starch. It is composed of	Protein Starch

- (1) Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".
- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		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 ⁽⁶⁾	Product consisting of maize starch largely expanded by heat treatment.	Starch

⁽¹⁾ Products containing more than 40% starch may be qualified as "rich in starch". They may be referred to in German as "Roggennachmehl".

- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
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 ⁽⁷⁾	By-product of alcohol distilling obtained by drying solid residues of fermented grain.	Protein
1.46	Distillers' 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) 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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Number	 Name	Description	Compulsory
		·	declarations (4)
<i>(1)</i> 2.01	(2) Groundnut, partially	(3) By-product of	Protein
2.01	decorticated, expeller	3 1	Fat
		decorticated groundnuts <i>Arachis hypogaea</i> L. and other species of <i>Arachis</i> . (Maximum fibre content 16% in the dry matter)	Fibre
2.02	Groundnut, partially decorticated,	By-product of oil manufacture,	Protein
	extracted	obtained by extraction of partially decorticated groundnuts. (Maximum fibre content 16% in the dry matter)	Fibre
2.03	Groundnut, decorticated, expeller	By-product of oil manufacture,	Protein
	, _F	obtained by pressing of decorticated	Fat
		groundnuts	Fibre
2.04	Groundnut, decorticated,	By-product of oil manufacture,	Protein
	extracted	obtained by extraction of decorticated groundnuts	Fibre
2.05	Rape seed ⁽¹⁾	Seeds of rape Brassica napus L. ssp. oleifera (Metzg.) Sinsk., of Indian sarson Brassica napus L. Var Glavea	
		Sinsk., of Indian	

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

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		napa ssp. oleifera (Metzg). Sinsk. (Minimum botanical purity 94%).	
2.06	Rape seed, expeller ⁽¹⁾	By-product of oil manufacture, obtained by	Protein Fat
		extraction of seeds of rape. (Minimum botanical purity 94%).	Fibre
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	Protein Fibre
		seeds of safflower Carthamus tinctorius L.	
2.10	Copra expeller	By-product of oil manufacture, obtained by pressing	Protein Fat
		the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm <i>Cocos nucifera</i> L.	Fibre
2.11	Copra, extracted	By-product of oil manufacture, obtained by extraction of	Protein

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm.	
2.12	Palm kernel expeller	By-product of oil manufacture,	Protein
		obtained by pressing of palm kernels	Fibre
		Elaeis guineensis Jacq. Corozo oleifera (HBK) L. H. Bailey (Elaeis melanocca auct.) from which as much as possible of the hard shell has been removed.	Fat
2.13	Palm kernel, extracted	By-product of oil manufacture,	Protein
		obtained by extraction of palm kernels from which as much as possible of the hard shell has been removed.	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,	Protein
		obtained from soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0.4mg N/g × min.)	Fibre, if > 8%
2.16	Soya (bean), dehulled, extracted, toasted	By-product of oil manufacture, obtained from	Protein

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Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		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.)	
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 ⁽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	Protein Fibre
		been removed.	Fat
2.21	Cotton seed, partially decorticated,	By-product of oil manufacture,	Protein
	extracted	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).	Fibre
2.22	Cotton seed expeller	By-product of oil manufacture, obtained by pressing of seeds of cotton	Protein Fibre
		from which the fibres have been removed.	Fat

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

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
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
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.	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.

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Number	Name	Description	Compulsory declarations
(1)	(2)	(Minimum botanical purity 93%)	(4)
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	Protein 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 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</i> cacao L.	Fibre

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

3.

LEGUME SEEDS, THEIR PRODUCTS AND BY PRODUCTS

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
3.01	Chick peas	Seeds of <i>Cicer</i> arietinum L.	
(1) This name mus	st be supplemented by an indica	tion of the nature of the heat trea	tment.

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

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Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
3.02	Guar meal, extracted	By-product obtained after extraction of the mucilage from seeds of <i>Cyanopsis</i> tetragonoloba (L.) Taub	Protein
3.03	Ervil	Seeds of Ervum ervilia L.	
3.04	Chickling vetch ⁽¹⁾	Seeds of <i>Lathyrus</i> sativus L. submitted to an appropriate heat treatment	
3.05	Lentils	Seeds of <i>Lens</i> culinaris 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 Pers</i> . and	

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Number	Name	Description	Compulsory declarations
(1)	(2)	(3) var. minuta (Alef.) Mansf.	(4)
3.12	Monantha vetch	Seeds of Vicia monanthos 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

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 <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	Total sugar calculated as sucrose. Content of ash insoluble in HCl, if > 3.5% of dry matter

⁽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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Number	Name	Description	Compulsory declarations
(1)	(2)	HCl: 4.5% of dry matter).	(4)
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</i> batatas (L.) Poir, regardless of their presentation	Starch
4.07	Manioc (2)	Roots of <i>Manibot</i> 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, 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 obtained after the separation of starch.	Protein

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

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Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
4.12	Potato flakes	Product obtained by rotary drying of	Starch
		washed, peeled or unpeeled steamed potatoes.	Fibre
4.13	Potato juice condensed	By-product of the manufacture of	Protein
		potato starch from which proteins and water have been partly removed.	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

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 <i>Ceratonia seliqua</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	Fibre
(1) The name may	be supplemented by the fruit spe	cies.	

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Number	Name	Description	Compulsory declarations
(1)	(2)	production of fruit juice.	(4)
5.04	Tomato pulp	By-product obtained by pressing tomatoes <i>Solanum</i> <i>lycopersicum</i> Karst. during the production of tomato juice	Fibre
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

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
6.01	Lucerne meal ⁽¹⁾	Product obtained by drying and milling	Protein
		young lucerne Medicago sativa	Fibre
		L. and <i>Medicago</i> var. <i>Martyn</i> . It may contain up to 20%	Ash insoluble in HCl, if > 3.5% of dry matter
		young clover or other forage crops	matter

- (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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		dried and milled at the same time as the lucerne	
6.02	Lucerne pomace	Dried By-product obtained by pressing of the juice from lucerne	Protein
6.03	Lucerne protein	Product obtained by	Carotene
	concentrate	artificially drying fractions of lucerne press juice, which has been centrifuged and heat treated to precipitate the proteins	Protein
6.04	Clover meal ⁽¹⁾	Product obtained by drying and	Protein
		milling young clover	Fibre
		Trifolium spp. It may contain up to 20% young lucerne or other forage crops dried and milled at the same time as the clover	Ash insoluble in HCl, if > 3.5% or matter
6.05	Grass meal ⁽¹⁾⁽²⁾	Product obtained by	Protein
		drying and milling young forage plants	Fibre
			Ash insoluble in HCl, if > 3.5% or 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

⁽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.	
OTI	HER PLANTS, THEIR PRO	ODUCTS AND BY-PI	RODUCTS
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 sucre 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 brown seaweed. This product may have been washed to reduce the iodine content.	Ash
(1) This name may	y be replaced by "sucrose".		
		8.	
		RODUCTS	
Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
8.01	Skimmed-milk powder	Product obtained by drying milk from	Protein Maisture if > 59/
			Moisture, if $> 5\%$

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

9. LAND ANIMAL PRODUCTS				
Number	Name	Description	Compulsory declarations	
(1)	(2)	(3)	(4)	
9.01	Meat meal ⁽¹⁾	Product obtained by heating, drying and grinding whole or parts of warmblooded 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 warmblooded 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-	Protein Ash	

⁽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.).

Number	Name	Description	Compulsory declarations
(1)	(2)	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 well as digestive tract content	(4) Moisture, if > 8%
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 H0 > 3.3% Moisture, if > 8%
9.06	Feather meal, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers	Protein Ash insoluble in Ho if > 3.4% Moisture, if > 8%
9.07	Blood meal	Product obtained by drying the blood of slaughtered warmblooded 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%

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

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
10.01	Fish meal ⁽¹⁾	Product obtained by processing whole or	Protein
		parts of fish from which part of the	Fat
		oil may have been removed and to	Ash, if $\geq 20\%$
		which fish solubles may have been re- added.	Moisture, if > 8%
10.02	Fish solubles, condensed	Product obtained during manufacture	Protein
		of fish meal which has been separated	Fat
		and stabilised by acidification or drying.	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	Iodine number
		which has been refined and subjected to hydrogenation.	Moisture, if > 1%

⁽¹⁾ Products containing more than 75% 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 ⁽¹⁾	Product obtained by grinding sources of calcium carbonate, such as limestone, oyster or mussel	Calcium Ash insoluble in HCl if > 5%
	ha sauraa may ha indiaatad additional	shells, or by	

⁽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.

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
		precipitation from acid solution.	
11.02	Calcium and magnesium	Natural mixture of calcium carbonate	Calcium
	carbonate	and magnesium carbonate	Magnesium
11.03	Calcareous marine algae (Maerl)	Product of natural origin obtained	Calcium
		from calcareous algae, ground or granulated.	Ash insoluble in HCl, if > 5%
11.04	Magnesium oxide	Technically pure magnesium oxide (MgO)	Magnesium
11.05	Magnesium sulphate	Technically pure magnesium sulphate	Magnesium
		$(MgSO_4.7H_2O)$	Sulphur
11.06	Dicalcium phosphate ⁽²⁾	Precipitated calcium monohydrogen	Calcium
		phosphate from bones or inorganic sources (CaHPO ₄ .xH7sub2;O	Total phosphoru
11.07	Mono-dicalcium phosphate	Product obtained chemically and	Total phosphoru
		composed of equal parts of dicalcium phosphate and mono-calcium phosphate (CaHPO ₄ -Ca(H ₂ PO ₄) ₂ .H ₂ O)	Calcium
11.08	Defluorinated rock- phosphate	Product obtained by grinding purified	Total phosphoru
		and appropriately defluorinated natural phosphates.	Calcium
11.09	Degelatinised bone meal	Degelatinsed, sterilised and ground	Total phosphoru
		bones from which the fat has been removed	Calcium
(1) The nature of the	he source may be indicated additional	ly in the name or replace it.	
(2) The manufactu	ring process may be included in the na	2000	

Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
11.11	Calcium-magnesium phosphate	Technically pure calcium-magnesium phosphate	Calcium Magnesium
		phosphare	_
			Total phosphorus
11.12	Mono-ammonium phosphate	Technically pure mono-ammonium	Total nitrogen
	phosphate	phosphate (NH ₄ H ₂ PO ₄)	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
		(dibasic) magnesium phosphate (MgHPO ₄ .xH ₂ O)	Magnesium
11.16	Sodium-calcium- magnesium	Product consisting of sodium-calcium-	Total phosphorus
	phosphate	magnesium phosphate	Magnesium
		1 1	Calcium Sodium
11.17	Mono-sodium phosphate	Technically pure mono-	Total phosphorus
		sodium phosphate (NaH ₂ PO.H ₂ O)	Sodium
11.18	Sodium bicarbonate	Technically pure sodium bicarbonate (NaHCO7sub3;)	Sodium

MISCELLANEOUS			
Number	Name	Description	Compulsory declarations
(1)	(2)	(3)	(4)
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 suc
12.02	Confectionery products and by-products ⁽¹⁾	Product or By-product obtained from the manufacture of confectionery including chocolate	Total sugar calculated as suc
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 successful.
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 Moisture, if > 1%
12.05	Salts of fatty acids ⁽²⁾	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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PART III OTHER FEED MATERIALS

Commencement Information

I3 Sch. 2 Pt. III in force at 1.1.2006, see reg. 1(1)

Feed material (1)		Compulsory declaration (2)
l.	Cereal grains	
	Products and by-products of cereal grains	Starch, if > 20%
	C	Protein, if > 10%
		Fat, if >5%
		Fibre
	Oil seeds, oil fruits	
l .	Products and by-products of oil seeds, oil fruits	Protein, if > 10%
	on seeds, on rights	Fat, if >5%
		Fibre
	Legume seeds	
6.	Products and by-products of legume seeds	Protein, if > 10%
	reguine seeds	Fibre
' .	Tubers, roots	
	Products and by-products of tubers and roots	Starch
	tuoeis and roots	Fibre
		Ash insoluble in HCl, if > 3.5%
).	Other products and by-	Fibre, if > 15%
	products of the sugar beet processing industry	Total sugar, calculated as sucrose
		Ash insoluble in HCl, if > 3.5%
10.	Other seeds and fruits, their products and by-products	Protein
	products and by-products	Fibre
		Fat, if > 10%
	36	

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Feed material (1)		Compulsory declaration (2)
11.	Forages and roughage	Protein, if > 10%
		Fibre
12.	Other plants, their products and by-products	Protein, if > 10%
		Fibre
13.	Products and by-products of the sugar cane processing	Fibre, if > 15%
	industry	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%
	area from an and an from an	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%

Status:

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Changes and effects yet to be applied to:

- Sch. 2 Pt. I coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 2 Pt. II coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 2 Pt. III coming into force by S.S.I. 2005/605 reg. 1(1)
- Regulations applied by S.I. 2005/3362 reg. 4
- Regulations revoked by S.S.I. 2010/373 Sch. 2 para. 1

Changes and effects yet to be applied to the whole Instrument associated Parts and Chapters:

Whole provisions yet to be inserted into this Instrument (including any effects on those provisions):

- Sch. 3 Pt. 1 para. 18A inserted by S.S.I. 2006/516 reg. 2(2)
- Sch. 3 Pt. 1 para. 23(1) words omitted by S.S.I. 2006/516 reg. 2(3)
- Sch. 3 Pt. 1 para. 26 words substituted by S.S.I. 2006/516 reg. 2(4)
- Sch. 5 Ch. A entries inserted by S.S.I. 2006/578 reg. 2(3)(b)Sch. 2 Pt. 1
- Sch. 5 Ch. A entries substituted by S.S.I. 2006/578 reg. 2(3)(a)Sch. 2 Pt. 1
- Sch. 5 Ch. D entries substituted by S.S.I. 2006/578 reg. 2(4)(a)Sch. 2 Pt. 2
- Sch. 5 Chapter C words omitted by S.S.I. 2010/354 reg. 25(3)(c)(ii)
- Sch. 5 Chapter A words substituted by S.S.I. 2010/354 reg. 25(3)(a)Sch. 2
- Sch. 5 Chapter B words substituted by S.S.I. 2010/354 reg. 25(3)(b)
- Sch. 5 Chapter C words substituted by S.S.I. 2010/354 reg. 25(3)(c)(i)
- Sch. 5 Chapter C words substituted by S.S.I. 2010/354 reg. 25(3)(c)(iii)
- Sch. 7 Ch. A coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 1 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 2 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 3 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 4 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 5 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 6 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 7 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 8 coming into force by S.S.I. 2005/605 reg. 1(1)
- Sch. 7 Ch. B para. 9 coming into force by S.S.I. 2005/605 reg. 1(1)