FIRST COMMISSION DIRECTIVE

of 10 August 1979

amending the Annex to Council Directive 77/101/EEC on the marketing of straight feedingstuffs

(79/797/EEC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Directive 77/101/EEC of 23 November 1976 on the marketing of straight feedingstuffs [1], as last amended by Council Directive 79/372/EEC [2], and in particular Article 10 thereof,

Whereas, in view of progress made in science and technology, the Annex to the aforementioned Directive must be amended;

Whereas certain of the general provisions of the Annex must be clarified and supplemented so that the Directive can be correctly implemented;

Whereas a number of adjustments to the special provisions laid down in respect of certain straight feedingstuffs are also required;

Whereas the measures provided for in this Directive are in accordance with the opinion of the Standing Committee for Feedingstuffs,

HAS ADOPTED THIS DIRECTIVE:

Article 1

The Annex to Directive 77/101/EEC is replaced by the Annex hereto.

Article 2

The Member States shall bring into force by 1 January 1981 the laws, regulations or administrative provisions necessary to comply with this Directive.

Article 3

This Directive is addressed to the Member States.

Done at Brussels, 10 August 1979.

For the Commission

Finn GUNDELACH

Vice-President

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[1] OJ No L 32, 3. 2. 1977, p. 1.
[2] OJ No L 86, 6. 4. 1979, p. 29.

ANNEX

PART A

GENERAL PROVISIONS

1. **Designation**

1.1. If the straight feedingstuff has undergone a process which is not indicated by name, there must always be added to the name of the product, particulars of the process used, the method by which it was obtained, and, if applicable, the type of presentation, e.g. 'pressed', 'rolled', 'crushed', 'ground', 'milled'.

1.2. In the case of the straight feedingstuffs listed in items 2.1.1 to 2.1.3 of Part B, it may be laid down that the name must be supplemented by particulars of the type or types of wheat used: common wheat, durum wheat or common wheat and durum wheat.

1.3. In the case of the straight feedingstuffs listed in items 2.9.2 and 3.2.8 of Part B, it may be laid down that the name must be accompanied by particulars of the vegetable or animal species from which the product is derived.

2. **Compulsory declarations and requirements**

2.1. The levels indicated or to be declared as specified in Part B refer to:

— the weight of the straight feedingstuff as such, for the purpose of columns 4 and 5,

— the weight of dry matter contained in the straight feedingstuff, for the purpose of column 6, with the exception of moisture content and items 2.6.5, 2.6.6, 2.9.2, 3.2.8 and 3.3.2.

2.2. Where the products referred to in column 2 of Part B of the Annex are used to denature or bind straight feedingstuffs, the following information must be given:

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

— binding agents: nature of the products used.

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

2.3. Without prejudice to the provisions laid down in Article 3 and within the composition requirements, the botanical purity of the products and by-products listed in columns 1 and 2 of Part B must not be less than 95% unless a different content is specified in column 6.

2.4. Considered as being botanical impurities are:

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

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

2.5. Where, on official analysis puruant to Article 12 of the Directive, the composition of a straight feedingstuff is found to depart from the declared composition in a manner such as to reduce its value, the following minimum tolerances are permitted:

(a) for crude protein, total sugars, reducing sugars and sucrose, lactose and glucose (dextrose):
— two units for declared contents of 20% or more,
— 10% of the declared content for declared contents of less than 20%,
— 0·5 unit for declared contents of less than 5%;

(b) for starch and inulin:
— three units for declared contents of 30% or more,
— 10% of the declared content for declared contents of less than 30%,
— one unit for declared contents of less than 10 %;

(c) for crude oils and fats and crude fibre:
— 1·5 units for declared contents of 15 % or more,
— 10 % of the declared content for declared contents of less than 15%,
— 0·5 unit for declared contents of less than 5%;

(d) for moisture, crude ash, total phosphorus, sodium, calcium carbonate, calcium, magnesium, acid index, and matter insoluble in light petroleum:

— one unit for declared contents (values) of 10% (10) or more, as appropriate,

— 10% of the declared content (value) for declared contents of less than 10% (10), as appropriate,

— 0·2 unit for declared contents (values) of less than 2% (2), as appropriate;

(e) for ash insoluble in hydrochloric acid and chlorides expressed as NaCl:

— 10% of the declared content for declared contents of 3% or more,

— 0·3 unit for declared contents of less than 3%;

(f) for carotene, vitamin A and Xanthophyll:

— 30% of the declared content;

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

— 20% of the declared content.

2.6. Without prejudice to the provisions laid down in Article 3 and within the composition requirements, the content of ash insoluble in hydrochloric acid (HCl) listed in Part B must not exceed 2% unless a different content is specified in column 6.

PART B

SPECIAL PROVISIONS

	Name of feedingstuff	Description	Compulsory declarations	Optional declarations	Composition requirements	Packing requirements
1	2	3	4	5	6	7
1.	OIL CAKES AND MEALS					
1.1.	Macoya palm kernel expeller	By-product of oil manufacture, obtained by pressing from seeds separated from their pulp of the following species of Macoya palm Acrocomia sclerocarpa Mart. and Acrocomia totai Mart.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 29·5% Moisture max. 12 % Crude ash max. 8 %	
1.2.	Macoya extracted palm kernel	By-product of oil manufacture, obtained by extraction from seeds of Macoya palm separated from their pulp	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 32 % Crude oil and fat max. 2·3% Crude ash max. 8 % Moisture max. 12 %	
1.3.	Macoya palm pulp	By-product of oil manufacture, obtained by pressing from pulp of Macoya palm	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 11·5% Moisture max. 12 % Crude fibre max. 24 % Crude ash max. 9 %	
1.4.	Decorticated groundnut expeller	By-product of oil manufacture, obtained by pressing from decorticated groundnuts (species Arachis hypogaea and other species of Arachis)	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 49 % Moisture max. 12 % Crude fibre max. 7 % Crude ash max. 7 %	

1	2	3	4	5	6	7
1.5.	Extracted decorticated groundnut	By-product of oil manufacture, obtained by extraction from decorticated groundnut seeds	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 52·5% Crude oil and fat max. 2·3% Crude fibre max. 8 % Crude ash max. 7 % Moisture max. 12 %	
1.6.	Partly-decorticated groundnut expeller	By-product of oil manufacture, obtained by pressing from partly-decorticated groundnut seeds	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 40 % Moisture max. 12 % Crude fibre max. 16 % Crude ash max. 8 %	
1.7.	Extracted, partly-decorticated groundnut	By-product of oil manufacture, obtained by extraction from partly-decorticated groundnut seeds	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 43 % Crude oil and fat max. 2·3% Crude fibre max. 16 % Crude ash max. 8 % Moisture max. 12 %	
1.8.	Rape seed expeller	By-product of oil manufacture, obtained by pressing from seeds of rape Brassica napus L. ssp. oleifera (Metzg.) Sinsk., of Indian sarson Brassica napus L. var. glauca (Roxb.) O. E. Schulz and of rape Brassica campestris L. ssp. oleifera (Metzg.) Sinsk.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 36 % Moisture max. 12 % Crude ash max. 9·5% Botanical purity min. 94 %	
1.9.	Extracted rape seed	By-product of oil manufacture, obtained by extraction from seeds of colza, Indian sarson or rape	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 38·5% Crude oil and fat max. 3 % Crude ash max. 10 % Moisture max. 12 % Botanical purity min. 94 %	
1.10.	Copra expeller	By-product of oil manufacture, obtained by pressing from copra, the dried kernel (endosperm) and testa of the coconut palm, Cocos nucifera L.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 20·5% Moisture max. 12 % Crude ash max. 8 %	

1	2	3	4	5	6	7
1.11.	Extracted copra	By-product of oil manufacture, obtained by extraction from copra, the dried kernel (endosperm) and testa of the coconut palm	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 22·5% Crude oil and fat max. 3·3% Crude ash max. 8 % Moisture max. 12 %	
1.12.	Palm kernel expeller	By-product of oil manufacture, obtained by pressing from palm nuts, from which as much as possible of the hard shell has been removed, of the following species of oil palm: Elaeis guineensis Jacq., Corozo oleifera (H.B.K.) L. H. Bailey (Elaeis melanococca-auct.)	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 17 % Moisture max. 12 % Crude ash max. 5·5%	
1.13.	Extracted palm kernel	By-product of oil manufacture, obtained by extraction from palm nuts of the species of oil palm from which as much as possible of the hard shell has been removed.	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 18 % Crude oil and fat max. 2·3% Crude ash max. 5·5% Moisture max. 12 %	
1.14.	Soya expeller	By-product of oil manufacture, obtained by pressing from soya beans (the seed of the species Glycine max. (L.) Merr.)	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 47·5% Moisture max. 12 % Crude fibre max. 8 % Crude ash max. 7·5%	
1.15.	Extracted toasted soya	By-product of oil manufacture, obtained from soya bean seeds by extraction and appropriate heat treatment	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 50 % Moisture max. 12 % Crude fibre max. 8 % Crude ash max. 7·5% Urease activity max. 0·4 unit Crude oil and fat max. 2·3%	

1	2	3	4	5	6	7
1.16.	Extracted toasted hulled soya seeds	By-product of oil manufacture, obtained from hulled soya bean seeds by extraction and appropriate heat treatment	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 54·5% Moisture max. 12 % Crude fibre max. 4 % Crude ash max. 7 % Urease activity max. 0·4 unit Crude oil and fat max. 2·3%	
1.17.	Decorticated cotton seed expeller	By-product of oil manufacture, obtained by pressing from seeds of cotton belonging to the genus Gossypium spp. from which the fibres and husks have been removed	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 45·5% Moisture max. 12 % Crude ash max. 9 % Crude fibre max. 12·5%	
1.18.	Extracted decorti-cated cotton seed	By-product of oil manufacture, obtained by extraction from seeds of cotton from which the fibres have been removed	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 47·5% Crude oil and fat max. 2·3% Crude fibre max. 13·5% Crude ash max. 9 % Moisture max. 12 %	
1.19.	Partly-decorticated cotton seed expeller	By-product of oil manufacture, obtained from seeds of cotton from which the fibres and part of the husks have been removed	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 34 % Moisture max. 12 % Crude fibre max. 22·5% Crude ash max. 10 %	
1.20.	Extracted, partly-decorticated cotton seed	By-product of oil manufacture, obtained by extraction from seeds of cotton from which the fibres and part of the husks have been removed	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 36·5% Crude oil and fat max. 2·3% Crude fibre max. 22·5% Crude ash max. 10 % Moisture max. 12 %	
1.21.	Expeller or extracted niger seed	By-product of oil manufacture, obtained by pressing seeds of the niger plant Guizotia abyssinica (L. f.) Cass.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 33 % Moisture max. 12 % Crude ash max. 9 % Ash insoluble in HCl max. 3·4%	

1	2	3	4	5	6	7
1.22.	Decorticated sunflower seed expeller	By-product of oil manufacture, obtained by pressing from seeds of the sunflower Helianthus annuus L. from which as much as possible of the husk has been removed	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 43 % Moisture max. 12 % Crude fibre max. 16 % Crude ash max. 9 %	
1.23.	Extracted decorticated sunflower seed	By-product of oil manufacture, obtained by extraction from seeds of the sunflower from which part of the husks have been removed as far as possible	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 45·5% Crude oil and fat max. 3 % Crude ash max. 9 % Crude fibre max. 16 % Moisture max. 12 %	
1.24.	Partly-decorticated sunflower seed expeller	By-product of oil manufacture, obtained by pressing from seeds of the sunflower from which part of the husks have been removed	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 30·5% Moisture max. 12 % Crude fibre max. 27·5% Crude ash max. 9 %	
1.25.	Extracted, partly-decorticated sunflower seed	By-product of oil manufacture, obtained by extraction from seeds of the sunflower from which part of the husks have been removed	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 32 % Crude oil and fat max. 3 % Crude fibre max. 27·5% Crude ash max. 9 % Moisture max. 12 %	
1.26.	Linseed expeller	By-product of oil manufacture, obtained by pressing from linseed, Linum usitatissimum L.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 34 % Moisture max. 12 % Crude ash max. 8 % Botanical purity min. 93 %	
1.27.	Extracted linseed	By-product of oil manufacture, obtained by extraction from linseed	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 36·5% Crude oil and fat max. 3·3% Crude ash max. 8 % Moisture max. 12 % Botanical purity min. 93 %	

1	2	3	4	5	6	7
1.28.	Babassu palm nut expeller	By-product of oil manufacture, obtained by pressing from palm nuts, from which as much as possible of the hard shell has been removed, of the Brazilian Babassu palms Orbignya oleifera Burr and other species of Orbignya	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 22·5% Moisture max. 12 % Crude fibre max. 17 % Crude ash max. 7·5%	
1.29.	Rice germ expeller	By-product of oil manufacture, obtained by pressing from germ of rice Oryza sativa L. to which parts of the endosperm and tegument still adhere	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 25 % Moisture max. 12 % Crude fibre max. 10 % Rice husk max. 1 %	
1.30.	Extracted brown rice germ	By-product of oil manufacture, obtained by extraction from germ of rice to which parts of the endosperm and tegument still adhere	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 26 % Crude oil and fat max. 2·3% Crude fibre max. 10 % Moisture max. 12 % Rice husk max. 1 %	
1.31.	Sesame seed expeller	By-product of oil manufacture, obtained by pressing from seeds of the sesame plant, Sesamum indicum L.	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 43 % Moisture max. 12 % Crude ash max. 15 % Ash insoluble in HCl max. 5 %	
1.32.	Extracted sesame seed	By-product of oil manufacture, obtained by extraction from seeds of the sesame plant	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 45·5% Crude oil and fat max. 2·3% Crude ash max. 15 % Moisture max. 12 % Ash insoluble in HCl max. 5 %	
1.33.	Extracted cocoa bean	By-product of oil manufacture, obtained by extraction from dried and roasted cocoa bean seeds Theobroma cacao L. from which as much as possible of the husk has been removed	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 22·5% Moisture max. 12 % Crude fibre max. 13 % Crude ash max. 9 % Crude oil and fat max. 2·3%	

1	2	3	4	5	6	7
1.34.	Wheat germ expeller	By-product of oil manufacture, obtained by pressing from wheat germ of the species Triticum aestivum L., Triticum durum Desf. and from other cultivated species of husked wheat or from screened husked grains of spelt of the species Triticum spelta L., Triticum dicoccum Schrank, Triticum monococcum L., to which parts of the endosperm and tegument stil adhere	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 28·5% Moisture max. 12 % Crude ash max. 7 %	
1.35.	Maize germ expeller (by-product of maize milling)	By-product of oil manufacture, obtained by pressing and by a dry process, from maize germ Zea mays L. to which parts of the endosperm and testa still adhere	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture Starch	Crude protein min. 12·5% Moisture max. 12·5% Crude fibre max. 8 % Crude ash max. 9 %	
1.36.	Extracted maize germ (by-product of maize milling)	By-product of oil manufacture, obtained by extraction and by a dry process, from maize germ to which parts of the endosperm and testa still adhere	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat Starch	Crude protein min. 13·5% Moisture max. 12·5% Crude fibre max. 8 % Crude ash max. 9 % Crude oil and fat max. 2·3%	
1.37.	Maize germ expeller (by-product of the starch industry)	By-product of oil manufacture, obtained by pressing and by a wet process, from maize germ to which parts of the endosperm and testa still adhere	Crude protein Crude fibre Crude oil and fat	Crude ash Moisture	Crude protein min. 20 % Moisture max. 12·5% Crude ash max. 7·5%	
1.38.	Extracted maize germ (by-product of the starch industry)	By-product of oil manufacture, obtained by extraction and by a wet process, from maize germ to which parts of the endosperm and testa still adhere	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 21·5% Crude oil and fat max. 2·3% Crude ash max. 7·5% Moisture max. 12·5%	

1	2	3	4	5	6	7
1.39.	Olive pulp meal	By-product of oil manufacture, obtained by extraction from fruits of the olive tree Olea Europea L. free as far as possible from fragments of stone	Crude protein Crude fibre	Crude ash Moisture Crude oil and fat	Crude protein min. 12 % Crude oil and fat max. 1·6% Moisture max. 12 % Crude ash max. 6·5% Crude fibre max. 30 %	
2.	PRODUCTS AND BY-PRODUCTS OF THE PROCESSING OF VEGETABLE SUBSTANCES					
2.1.	**By-products of milling**					
2.1.1.	Wheat bran	By-product of flour manufacture, obtained from screened husked grains of wheat or spelt. It consists principally of fragments of the outer skins, and of particles of grain from which the greater part of the endosperm has been removed	Crude fibre	Crude ash Moisture	Moisture max. 14 % Crude fibre max. 14·5% Crude ash max. 8·5%	
2.1.2.	Wheat feed	By-product of flour manufacture, obtained from screened husked grains of wheat or 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	Crude fibre	Starch Crude ash Moisture	Starch min. 21 % Moisture max. 14 % Crude fibre max. 11·5% Crude ash max. 7·5%	
2.1.3.	Wheat middlings	By-product of flour manufacture, obtained from screened husked wheat or spelt. It consists principally of particles of endosperm with fine fragments of the outer skins and some grain waste	Crude fibre	Starch Crude ash Moisture	Starch min. 35 % Moisture max. 14 % Crude fibre max. 6 % Crude ash max. 6·5%	

1	2	3	4	5	6	7
2.1.4.	Wheat germ	By-product of milling consisting essentially of wheat germ, rolled or otherwise, to which fragments of endosperm and outer skin still adhere	Crude fibre	Crude protein Crude oil and fat Crude ash Moisture	Crude protein min. 28·5% Crude oil and fat min. 8 % Moisture max. 12 % Crude fibre max. 4·5%	x
2.1.5.	Rye bran	By-product of flour manufacture, obtained from screened rye Secale cereale L. It consists principally of fragments of the outer skins, and of particles of grain from which most of the endosperm has been removed	Crude fibre	Crude ash Moisture	Moisture max. 14 % Crude fibre max. 10·5% Crude ash max. 6·5%	
2.1.6.	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	Crude fibre	Starch Crude ash Moisture	Starch min. 21 % Moisture max. 14 % Crude fibre max. 7·5% Crude ash max. 7 %	
2.1.7.	Rye screenings (rye meal)	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	Crude fibre	Starch Crude ash Moisture	Starch min. 35 % Moisture max. 14 % Crude fibre max. 4·5% Crude ash max. 4·5%	
2.2.	**Products and by-products of the manufacture of flakes, groats and husked grain**					
2.2.1.	Husked oat sharps (middlings)	By-product, rich in starch, obtained during the processing of screened, husked, oats Avena sativa L. and other cultivated species of oats into oat groats or sifted oatmeal	Crude fibre Starch	Crude ash Moisture	Starch min. 46·5% Moisture max. 14 % Crude fibre max. 8 % Crude ash max. 5 %	

1	2	3	4	5	6	-
2.2.2.	Flaked barley	Product obtained by steaming and rolling husked barley Hordeum vulgare L.	Crude fibre	Starch Moisture	Starch min. 58 % Moisture max. 14 % Crude fibre max. 2·3% Crude ash max. 4·7% Ash insoluble in HCl max. 0·5%	
2.2.3.	Barley feed	By-product of the processing of screened and husked barley into pearl barley or semolina or sifted barley meal	Crude fibre Starch	Crude ash Moisture	Starch min. 40·5% Moisture max. 14 % Crude fibre max. 11·5% Crude ash max. 6·5%	
2.2.4.	Flaked maize	Product obtained by steaming and rolling maize	Crude fibre	Starch Moisture	Starch min. 70 % Moisture max. 14 % Crude fibre max. 4·7% Crude ash max. 3·5% Ash insoluble in HCl max. 0·5%	
2.2.5.	Pea middlings (pea forage meal)	By-product obtained during the manufacture of pea-meal Pisum sativum L. It consists principally of particles of endosperm, and to a lesser extent, of skins	Crude protein Crude fibre	Crude oil and fat Crude ash Moisture	Crude protein min. 23·5% Moisture max 14 % Crude fibre max. 9·5%	
2.2.6.	Flaked potatoes	Product obtained by drying potatoes, Solanum tuberosum L., whether or not peeled, which have been steamed or boiled and crushed	Crude fibre	Starch Moisture	Starch min. 70 % Moisture max. 14 % Crude ash max. 7·5% Ash insoluble in HCl max. 1·7%	

1	2	3	4	5	6	7
2.3.	**By-products of maize milling**					
2.3.1.	Maize feed meal	By-product of the manufacture of flour or semolina from maize	Starch	Crude fibre Crude ash Crude oil and fat Moisture Crude protein	Starch min. 37 % Moisture max. 14 % Crude fibre max. 9 % Crude ash max. 5 %	
2.3.2.	Maize bran	By-product of the manufacture of flour or semolina from maize. It consists principally of outer skins and maize germ, with some endosperm particles	Crude fibre	Crude ash Moisture Crude oil and fat Crude protein	Moisture max. 14 % Crude fibre max. 15 % Crude ash max. 5 %	
2.3.3.	Maize germ and bran	By-product of the manufacture of maize flour, maize semolina or of maize starch consisting of non-extracted germ, maize bran and some fragments of endosperm	Crude oil and fat Crude protein	Moisture Crude fibre Crude ash Starch	Crude oil and fat min. 11 % Moisture max. 13 % Crude fibre max. 9 %	
2.4.	**Products and by-products of rice milling**					
2.4.1.	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 husked grains which are yellow or spotted	Starch	Crude fibre Crude ash Moisture Crude oil and fat Crude protein	Starch min. 76 % Moisture max. 14 % Crude fibre max. 2·9% Crude ash max. 3·5% Ash insoluble in HCl max. 1 %	
2.4.2.	Broken rice	By-product of the preparation of polished or glazed rice. It consists principally of undersized or broken grains	Starch		Botanical purity min. 99 % Moisture max. 14 % Ash insoluble in HCl max. 1 %	

1	2	3	4	5	6	7
2.4.3.	Rice bran (brown)	By-product of the first polishing of husked rice. It consists of silvery skins, particles of the aleurone layer, endosperm and germ	Crude protein Crude fibre Crude oil and fat	Moisture Crude ash Ash insoluble in HCl	Crude protein min. 13·5% Crude oil and fat min. 13·5% Moisture max. 12 % Crude fibre max. 12·5% Crude ash max. 13·5% Ash insoluble in HCl max. 1·7% Rice husks max. 3 %	
2.4.4.	Rice bran (white)	By-product of the second polishing of husked rice. It consists principally of particles of endosperm, of the aleurone layer and of germ	Crude protein Crude fibre Crude oil and fat	Moisture Crude ash Ash insoluble in HCl	Crude protein min. 13·5% Crude oil and fat min. 13·5% Moisture max. 12 % Crude fibre max. 7 % Crude ash max. 10 % Ash insoluble in HCl max. 0·6% Rice husks max. 1 %	
2.5.	**Products and by-products of the starch industry**					
2.5.1.	Maize starch	Virtually pure maize starch	Starch	Moisture Crude ash	Starch min. 98 % Moisture max. 14 % Crude ash max. 0·6%	
2.5.2.	Puffed maize starch	Virtually pure maize starch, greatly expanded by appropriate heat treatment	Starch	Moisture Crude ash	Starch min. 98 % Moisture max. 10 % Crude ash max. 0·6% Ash insoluble in HCl max. 0·5%	
2.5.3.	Pre-gelatinized partially hydrolyzed maize starch	Virtually pure maize starch, largely pregelatinized and partially hydrolyzed	Starch Reducing sugars, expressed as glucose	Moisture Crude ash	Reducing sugars, expressed as glucose min. 28 % Moisture max. 10 % Crude ash max. 1·1% Ash insoluble in HCl max. 0·5%	

1	2	3	4	5	6	7
2.5.4.	Maize gluten	Dried by-product of the manufacture of maize starch. It consists principally of gluten obtained during the separation of the starch	Crude protein	Moisture Crude fibre Crude ash Crude oil and fat Xanthophyll	Crude protein min. 67 % Moisture max. 13 % Crude fibre max. 5 % Crude ash max. 3·5% Ash insoluble in HCl max. 0·5%	
2.5.5.	Maize gluten feed	Dried by-product of the manufacture of maize starch. It is composed of bran and of a smaller quantity of gluten. Dried residues of the steeping liquors, and germ, from which the oil has been removed, have been added	Crude protein	Moisture Crude fibre Crude ash Crude oil and fat	Crude protein min. 20·5% Moisture max. 13 % Crude fibre max. 11·5% Crude ash max. 10·5%	
2.5.6.	Rice starch	Virtually pure rice starch	Starch	Moisture Crude ash	Starch min. 98 % Moisture max. 14 % Crude ash max. 1·2% Ash insoluble in HCl max. 0·5%	
2.5.7.	Puffed rice starch	Virtually pure rice starch, greatly expanded by appropriate heat treatment	Starch	Moisture Crude ash	Starch min. 94 % Moisture max. 10 % Crude ash max. 1·1% Ash insoluble in HCl max. 0·5%	
2.5.8.	Rice gluten	Dried by-product of the manufacture of rice starch, consisting mainly of gluten	Crude protein	Moisture Crude fibre Crude ash Crude oil and fat	Crude protein min. 63 % Moisture max. 13· % Crude fibre max. 2·3% Crude ash max. 5 % Ash insoluble in HCl max. 0·5%	

1	2	3	4	5	6	7
2.5.9.	Sorghum gluten feed	Dried by-product of the manufacture of sorghum starch Sorghum bicolor (L.) Moench s.l. It consists of bran and a smaller quantity of gluten. Dried residues of the steeping liquors and the germ may be added	Crude protein	Moisture Crude fibre Crude ash Crude oil and fat	Crude protein min. 20·5% Moisture max. 13 % Crude fibre max. 11 % Crude ash max. 9 %	
2.5.10.	Wheat starch	Virtually pure wheat starch	Starch	Moisture Crude ash	Starch min. 98 % Moisture max. 14 % Crude ash max. 0·6% Ash insoluble in HCl max. 0·5%	
2.5.11.	Puffed wheat starch	Virtually pure wheat starch greatly expanded by appropriate heat treatment	Starch	Moisture Crude ash	Starch min. 91 % Moisture max. 10 % Crude ash max. 0·6% Ash insoluble in HCl max. 0·5%	
2.5.12.	Pre-gelatinized, partially hydrolyzed wheat starch	Virtually pure wheat starch, largely pregelatinized and partially hydrolyzed	Starch Reducing sugars, expressed as glucose	Moisture Crude ash	Reducing sugars, expressed as glucose min. 28 % Moisture max. 10 % Crude ash max. 1·1% Ash insoluble in HCl max. 0·5%	
2.5.13.	Wheat gluten	Dried by-product of the manufacture of wheat starch. It consists principally of gluten obtained during the separation of starch	Crude protein	Moisture Crude ash	Crude protein min. 80 % Moisture max. 12 % Crude ash max. 1·7% Ash insoluble in HCl max. 0·5%	

1	2	3	4	5	6	7
2.5.14.	Manioc starch	Virtually pure starch obtained from manioc roots Manihot esculenta Crantz	Starch	Moisture Crude ash	Starch min. 92 % Moisture max. 15 % Crude ash max. 1·2% Ash insoluble in HCl max. 0·5%	
2.5.15.	Puffed manioc starch	Starch obtained from manioc roots, greatly expanded by appropriate heat treatment	Starch	Moisture Crude ash	Starch min. 91 % Moisture max. 10 % Crude ash max. 1·1% Ash insoluble in HCl max. 0·5%	
2.5.16.	Potato starch	Virtually pure potato starch	Starch	Moisture Crude ash	Starch min. 98 % Moisture max. 20 % Crude ash max. 1 % Ash insoluble in HCl max. 0·5%	x
2.5.17.	Pre-gelatinized potato starch	Virtually pure potato starch, greatly expanded by appropriate heat treatment	Starch	Moisture Crude ash	Starch min. 96 % Moisture max. 10 % Crude ash max. 1·1% Ash insoluble in HCl max. 0·5%	
2.5.18.	Pre-gelatinized partially hydrolyzed potato starch	Virtually pure potato starch, greatly expanded and partially hydrolyzed	Starch Reducing sugars, expressed as glucose	Moisture Crude ash	Reducing sugars expressed as glucose min. 28 % Moisture max. 10 % Crude ash max. 1·5% Ash insoluble in HCl max. 0·5%	x
2.5.19.	Potato protein	Dried by-product of starch manufacture composed mainly of protein substances obtained by the separation of starch	Crude protein	Moisture Crude ash Crude oil and fat Crude fibre	Crude protein min. 76 % Moisture max. 14 % Ash insoluble in HCl max. 0·5%	

1	2	3	4	5	6	7
2.5.20.	Dried potato pulp	Dried by-product of the manufacture of potato starch	Starch	Moisture Crude ash Crude oil and fat Crude fibre	Starch min. 40·5% Moisture max. 14 % Crude fibre max. 21 %	
2.5.21.	Dextrose (glucose)	Product of the saccharification of starch, consisting of purified, crystallized glucose (with or without water of crystallization)	Glucose	Moisture	Glucose min. 99·5% Moisture max. 10 %	x
2.5.22.	Dextrose molasses	By-product obtained during the crystallization of dextrose	Reducing sugars, expressed as glucose	Moisture Crude ash	Reducing sugars expressed as glucose min. 60 % Moisture max. 40 % Crude ash max. 4 %	x
2.6.	**Products and by-products of sugar manufacture**					
2.6.1.	Sugar (sucrose)	Beet or cane sugar in solid form	Sucrose	Crude ash	Sucrose min. 97 %	x
2.6.2.	Dried sugar beet slices	Product obtained by drying slices of washed sugar beet Beta vulgaris L., ssp. vulgaris var. altissima Doell	Total sugar, expressed as sucrose	Moisture Crude ash	Total sugar, expressed as sucrose min. 57 % Moisture max. 13 % Crude ash max. 7 %	
2.6.3.	Dried partially extracted sugar beet	Product obtained by drying washed, sugar beet slices	Total sugar, expressed as sucrose	Moisture Crude ash	Total sugar, expressed as sucrose min. 20·5% Moisture max. 13 % Crude ash max. 7 %	

1	2	3	4	5	6	7
2.6.4.	Dried plain sugar-beet pulp	By-product of the manufacture of sugar, consisting of pulped and dried sugar-beet slices		Crude fibre	Total sugar, expressed as sucrose max. 10 % Moisture max. 13 % Crude ash max. 8 % Ash insoluble in HCl max. 3·5%	
2.6.5.	Sugar-beet molasses	By-product consisting of the syrupy residue collected during the manufacture or refining of beet sugar	Total sugar, expressed as sucrose		Total sugar, expressed as sucrose in relation to the product as such min. 42 %	x
2.6.6.	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, expressed as sucrose		Total sugar, expressed as sucrose in relation to the product as such min. 47 %	x
2.7.	**Products and by-products of malting, brewing, distilling and fruit processing; dried feed yeasts**					
2.7.1.	Barley malt culms	By-product of malting, consisting of dried rootlets and shoots of germinated barley	Crude protein	Moisture Crude ash Crude fibre	Crude protein min. 26·5% Moisture max. 12·5% Crude fibre max. 18·5% Crude ash max. 8·5%	
2.7.2.	Dried yeasts	Yeasts, whether or not mixed, belonging to the families Saccharomycetaceae, Endomycetaccae and Cryptococcaceae, cultivated on the following substrates: beet or core juice or molasses, distillers' or yeast-makers' wash, lactoserum, cereals and products derived from their processing, solutions from the hydrolysis of fibrous material, the cells of which have been killed by drying	Crude protein	Moisture Crude ash Ash insoluble in HCl	Crude protein min. 49 % Moisture max. 10 % Crude ash max. 9·5% Ash insoluble in HCl max. 1·1%	x

1	2	3	4	5	6	7
2.7.3.	Dried brewers' grains	By-product of brewing obtained by drying residues of malted and unmalted cereals and other starchy matter	Crude protein	Moisture Crude fibre	Crude protein min. 23 % Solubility of crude protein (1) min. 70 % Moisture max. 12·5% Crude fibre max. 19·5% Crude ash max. 6·5%	
2.7.4.	Dried distillers' grains	By-product of distilling obtained by drying residues of fermented cereals or other starchy matter	Crude protein	Moisture Crude fibre	Crude protein min. 23 % Solubility of crude protein (1) min. 70 % Moisture max. 12·5% Crude fibre max. 19·5% Crude ash max. 6·5%	
2.7.5.	Dehydrated citrus pulp	By-product obtained during the manufacture of citrus juice		Moisture Crude fibre	Moisture max. 13 % Acidity, expressed as anhydrous citric acid max. 4·6%	
2.8.	**Artificially dried agricultural products**					
2.8.1.	Grass meal	Product obtained by artificially drying young forage plants, the enzymes which activate oxidation being rendered virtually inactive by the drying	Crude protein	Moisture Crude ash Ash insoluble in HCl Crude fibre Carotene Crude oil and fat	Crude protein min. 16 % Carotene min. 0·01% Moisture max. 12 % Crude ash max. 15 % Ash insoluble in HCl max. 3·4%	

(1) Crude protein, soluble in pepsin and hydrochloric acid, expressed as percentage crude protein.

1	2	3	4	5	6	7
2.8.2.	Lucerne meal	Product obtained by artificially drying lucerne Medicago sativa L. and Medicago varia Martyn, the enzymes which activate oxidation being rendered virtually inactive by the drying. This product may contain approximately 20 % of grass or clover artificially dried at the same time as the lucerne	Crude protein	Moisture Crude ash Ash insoluble in HCl Crude fibre Carotene Crude oil and fat	Crude protein min. 18 % Carotene min. 0·01% Moisture max. 12 % Crude ash max. 15 % Ash insoluble in HCl max. 3·4%	
2.8.3.	Clover meal	Product obtained by artificially drying young clover Trifolium spp., the enzymes which activate oxidation being rendered virtually inactive by the drying. This product may contain approximately 20% of grass or lucerne artificially dried at the same time as the clover	Crude protein	Moisture Crude ash Ash insoluble in HCl Crude fibre Carotene Crude oil and fat	Crude protein min. 18 % Carotene min. 0·01% Moisture max. 12 % Crude ash max. 15 % Ash insoluble in HCl max. 3·4%	
2.8.4.	Dried tops and leaves of sugar beet	Product obtained by artificially drying tops and leaves of sugar beet, washed, whether or not chopped		Crude protein Total sugar, expressed as sucrose Moisture Ash insoluble in HCl Crude fibre	Moisture max. 12 % Ash insoluble in HCl max. 4 %	
2.8.5.	Jerusalem artichoke chips or Jerusalem artichoke meal	Product obtained by crushing or grinding dried, cleaned tubers of Jerusalem artichokes Helianthus tuberosus L.	Inulin	Moisture Crude ash Crude fibre Crude oil and fat Crude protein	Inulin min. 63 % Moisture max. 13 % Crude fibre max. 6·5% Crude ash max. 4·6%	

1	2	3	4	5	6	7
2.8.6.	Sweet potato chips or sweet potato meal	Product obtained by crushing or grinding dried, cleaned tubers of sweet potato Ipomoea batatas (L.) Poir.	Starch	Moisture Crude ash Crude fibre Crude oil and fat Crude protein	Starch min. 57·5% Moisture max. 13 % Crude fibre max. 6·5% Crude ash max. 4·6%	
2.8.7.	Manioc meal or manioc flakes or manioc roots	Dried and, if necessary, washed and peeled manioc roots; also products obtained by crushing and grinding	Starch	Moisture Crude ash Crude fibre Crude oil and fat Crude protein	Starch min. 75 % Moisture max. 13 % Crude fibre max. 5·2% Crude ash max. 5·5% Ash insoluble in HCl max. 3·3%	
2.8.8.	Manioc meal type 55 or manioc flakes type 55 or manioc roots type 55	Unpeeled manioc roots, dried and, if necessary, washed; also products obtained by crushing and grinding	Starch	Moisture Crude ash Crude fibre Crude oil and fat Crude protein	Starch min. 63 % Moisture max. 13 % Crude fibre max. 9 % Crude ash max. 6 % Ash insoluble in HCl max. 4 %	
2.8.9.	Dried manioc pulp	Waste from the manufacture of manioc starch, which has been dried and ground	Starch	Moisture Crude ash Crude fibre Crude oil and fat Crude protein	Starch min. 57·5% Moisture max. 13 % Crude fibre max. 13 % Crude ash max. 6 % Ash insoluble in HCl max. 2·3%	
2.9.	**Other products of vegetable origin**					
2.9.1.	Crushed locust beans	Product obtained by crushing the dried, stoned fruit of the carob tree Ceratonia siliqua L.		Total sugar, expressed as sucrose Moisture Crude ash	Total sugar, expressed as sucrose min. 35 % Moisture max. 14 % Crude ash max. 5 %	

1	2	3	4	5	6	7
2.9.2.	Vegetable fat or vegetable oil	Product composed of fat or oil of vegetable origin		Moisture Acid index Unsaponifiable matter Matter insoluble in light petroleum	Moisture max. 1 % Acid index in relation to the product as such max. 12 Matter insoluble in light petroleum max. 1·5%	x
3.	PRODUCTS OF ANIMAL ORIGIN					
3.1.	**Milk products**					
3.1.1.	'Spray' skimmed-milk powder, 'hatmaker' or 'roller' skimmed-milk powder	Product obtained by drying skimmed milk either by vaporization in a current of hot air ('spray' skimmed-milk powder) or by drying over cylinders ('hatmaker' or 'roller' skimmed milk	Crude protein	Moisture Lactose Crude oil and fat Crude ash	Crude protein min. 33·5% Moisture max. 5 % Crude ash max. 9 % Crude oil and fat max. 1·6% Ash insoluble in HCl max. 0·5%	x
3.1.2.	Powdered buttermilk	Product obtained by drying buttermilk, either by vaporization in a current of hot air ('spray' powdered buttermilk) or by drying over cylinders ('hatmaker' or 'roller' powdered buttermilk)	Crude protein Crude oil and fat Lactose	Moisture Crude ash	Moisture max. 6 % Crude protein min. 32 % Crude ash max. 10·5% Ash insoluble in HCl max. 0·5%	x
3.1.3.	Powdered whey or whey crumbs	Products obtained by drying whey	Crude protein Lactose	Moisture Crude oil and fat Chlorides, expressed as NaCl Crude ash Sodium	Lactose min. 60 % Moisture max. 8 % Chlorides, expressed as NaCl max. 4·9% Ash insoluble in HCl max. 0·5%	x
3.1.4.	Low-sugar powdered whey	Product obtained by drying whey from which the lactose has been partly extracted	Lactose Crude protein	Moisture Chlorides, expressed as NaCl Crude ash Crude oil and fat Sodium	Lactose min. 32·5% Moisture max. 8 % Chlorides, expressed as NaCl max. 6·5% Crude protein min. 19·5% Crude ash max. 31·5% Ash insoluble in HCl max. 0·5%	x

1	2	3	4	5	6	7
3.1.5.	Powdered whey protein Powdered milk albumin	Products obtained by drying the protein compounds extracted from whey or milk by chemical or physical treatment	Crude protein	Moisture Crude ash Crude oil and fat	Crude protein min. 76 % Moisture max. 8 % Ash insoluble in HCl max. 0·5%	x
3.2.	**Products processed from land animals**					
3.2.1.	Blood meal	Product obtained by drying the blood of slaughtered animals and poultry. This product should be substantially free of foreign matter	Crude protein	Moisture Crude ash	Crude protein min. 89 % Solubility of crude protein (1) min. 90 % Moisture max. 10 % Crude ash max. 5·5%	x
3.2.2.	Meat and bone meal	Product obtained by drying and grinding meat pieces containing a high proportion of bone from warm-blooded land animals. The product should be substantially free of hair, bristle, feathers, horn, hoof, skin and blood and of the contents of the stomach and viscera	Crude protein Crude oil and fat	Moisture Chlorides, expressed as NaCl Total phosphorus Crude ash Methionine Lysine Volatile nitrogenous bases	Crude protein min. 40 % Solubility of crude protein (1) min. 87 % Total phosphorus (P) max. 9 % Moisture max. 10 % Crude oil and fat max. 13·5% Chlorides, expressed as NaCl max. 2·2%	x
3.2.3.	Bone meal	Product obtained by drying and grinding bone, with the fat largely removed, from warm-blooded land animals. The product should be substantially free of hair, bristle, feathers, horn, hoof, skin and blood, and of the contents of the stomach and viscera. It should also be free of splinters, and may not contain bone fragments with rough surfaces or jagged edges	Crude protein	Moisture Crude ash Total phosphorus Crude oil and fat	Crude protein min. 26·5% Total phosphorus (P) min. 9 % Moisture max. 10 % Crude oil and fat max. 5·5%	x

(1) Crude protein soluble in pepsin and hydrochloric acid, expressed as percentage crude protein.

1	2	3	4	5	6	7
3.2.4.	Meat meal Products with a fat content of more than 11% should be described as 'rich in fat'	Product obtained by drying and grinding carcases and parts of carcases of warm-blooded land animals, if need be, with the fat removed by a process of extraction. It should be virtually free of hair, bristle, feathers, horn, hoof and skin and of the contents of the stomach and viscera	Crude protein Crude oil and fat	Moisture Total phosphorus Chlorides, expressed as NaCl Ash insoluble in HCl Methionine Lysine Volatile nitrogenous bases	Crude protein min. 55 % Solubility of crude protein (1) min. 87 % Moisture max. 10 % Total phosphorus (P) max. 5·5% Chlorides, expressed as NaCl max. 2·2% Ash insoluble in HCl max. 2·2%	x
3.2.5.	Greaves	Product derived from residues of the manufacture of tallow and other fats of animal origin	Crude protein	Moisture Chlorides, expressed as NaCl Crude oil and fat Crude ash	Crude protein min. 53·5% Moisture max. 10 % Chlorides, expressed as NaCl max. 2·2% Ash insoluble in HCl max. 0·5%	x
3.2.6.	Dried waste from poultry slaughter. Products with a fat content of more than 12% should be described as 'rich in fat'	Product obtained by drying and grinding waste from slaughtered poultry; it should be substantially free of feathers	Crude protein	Moisture Chlorides, expressed as NaCl Crude oil and fat Crude ash	Crude protein min. 55 % Solubility of crude protein (1) min. 80 % Moisture max. 10 % Chlorides, expressed as NaCl max. 2·2% Ash insoluble in HCl max. 3·3%	x
3.2.7.	Hydrolyzed feather meal	Product obtained by hydrolyzing, drying and grinding poultry feathers	Crude protein	Moisture Ash insoluble in HCl	Crude protein min. 87 % Solubility of crude protein (1) min. 75 % Moisture max. 11 % Ash insoluble in HCl max. 3·4%	x

(1) Crude protein soluble in pepsin and hydrochloric acid, expressed as percentage crude protein.

1	2	3	4	5	6	-
3.2.8.	Animal fat	Product composed of fat processed from warm-blooded land animals or from parts thereof		Moisture Acid index Matter in soluble in light petroleum	Moisture 1 % Matter insoluble in light petroleum max. 1·5% Acid index in relation to the product as such max. 30	x
3.3.	**Products derived from fish or other marine animals**					
3.3.1.	Fish meal (products whose chloride content expressed as NaCl is less than 2% may be referred to as 'low in salt')	Product obtained by drying and grinding whole fish, or parts thereof, of various species. Concentrated press liquid may be added	Crude protein Crude oil and fat	Moisture Chlorides, expressed as NaCl Calcium carbonate Total phosphorus	Crude protein min. 61 % Solubility of crude protein (1) min. 87 % Moisture max. 10 % Chlorides, expressed as NaCl max. 4·4% Calcium carbonate max. 2·8% Ash insoluble in HCl max. 2·2%	x
3.3.2.	Cod liver oil	Oil obtained from fresh livers of fish of the cod family (Gadidae).	Vitamin A	Moisture Acid index Matter insoluble in light petroleum Unsaponifiable matter	Vitamin A (2) min. 750 i.u./g. Moisture max. 0·15% Matter insoluble in light petroleum (2) max. 0·05% Saponification index 180/196 Iodine index 150/180 Acid index (2) max. 6	x
4.	MINERAL SUBSTANCES					
4.1.	Calcium carbonate (the nature of the product (column 3) should be indicated in the name)	Precipitated calcium carbonate, ground limestone, prepared chalk, granulated chalk, ground oyster or mussel shells	Calcium Ash insoluble in HCl		Calcium min. 36 % Ash insoluble in HCl max. 5 %	x

(1) Crude protein soluble in pepsin and hydrochloric acid, expressed as percentage crude protein.

(2) Contents expressed in relation to the product as such.

1	2	3	4	5	6	7
4.2.	Calcium and magnesium carbonate	Natural mixture of calcium carbonate and magnesium carbonate	Calcium Magnesium		Calcium min. 19 % Magnesium min. 11 % Amount that will pass entirely through a 0·25 mm mesh sieve min. 99·5% Ash insoluble in HCl max. 2 %	x
4.3.	Calcareous marine algae (Maerl)	Product of natural origin obtained from calcareous algae, ground or granulated	Calcium Ash insoluble in HCl		Calcium min. 33 % Ash insoluble in HCl max. 5 %	x
4.4.	Magnesium oxide	Technically pure magnesium oxide MgO	Magnesium		Magnesium min. 50 %	x
4.5.	Kieserite	Natural magnesium sulphate $MgSO_4H_2O$	Magnesium		Magnesium min. 15 %	x
4.6.	Dicalcium phosphate (the manufacturing process may be indicated in the name)	Technically pure dicalcium phosphate	Total phosphorus Chlorides, expressed as NaCl	Calcium	Total phosphorus min. 16 % Chlorides, expressed as NaCl max. 1 %	x
4.7.	Defluorinated natural phosphate	Product obtained by grinding natural phosphates, purified and defluorinated to a greater or lesser degree	Total phosphorus	Calcium	Total phosphorus min. 14 %	x
4.8.	De-gelatinized bone meal	De-gelatinized, sterilized, ground bones from which the fat has been removed	Total phosphorus	Moisture Calcium	Total phosphorus min. 14·5% Moisture max. 10 % Amount that will pass through a 1 mm mesh sieve min. 90 %	x
4.9.	Monocalcium phosphate	Virtually technically pure monocalcium phosphate	Total phosphorus	Calcium	Total phosphorus min. 22 % Calcium min. 16 % Chlorides, expressed as NaCl max. 1 %	x