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COMMISSION REGULATION (EC) No 252/2006

of 14 February 2006

concerning the permanent authorisations of certain additives in feedingstuffs and the provisional authorisations of new uses of certain additives already authorised in feedingstuffs

(Text with EEA relevance)

(OJ L 44, 15.2.2006, p. 3)

Amended by:

		Official Journal		
		No	page	date
►**M1**	Commission Implementing Regulation (EU) 2017/1145 of 8 June 2017	L 166	1	29.6.2017

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COMMISSION REGULATION (EC) No 252/2006

of 14 February 2006

concerning the permanent authorisations of certain additives in feedingstuffs and the provisional authorisations of new uses of certain additives already authorised in feedingstuffs

(Text with EEA relevance)

Article 1

The preparation belonging to the group 'Micro-organisms', as specified in Annex I, is authorised without a time-limit as additive in animal nutrition under the conditions laid down in that Annex.

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Article 3

The preparations belonging to the group 'Enzymes', as specified in Annex III, are authorised provisionally for four years as additives in animal nutrition under the conditions laid down in that Annex.

Article 4

This Regulation shall enter into force on the twentieth day following its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

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ANNEX I

EC No	Additive	Chemical formula, description	Species or category of animal	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authorisation
					CFU/kg of complete feedingstuff			
Micro-organisms								
‘E 1705	*Enterococcus faecium* NCIMB 10415	Preparation of *Enterococcus faecium* containing a minimum of: Microencapsulated form: 1×10^{10} CFU/g additive Granulated form: $3{,}5 \times 10^{10}$ CFU/g additive	Piglets	—	$0{,}35 \times 10^{9}$	1×10^{9}	1. In the directions for use of the additive and premixture, indicate the storage temperature, storage life and stability to pelleting. 2. Granulated form to be used exclusively in milk replacers. 3. For use in piglets until approximately 35 kg.	Without a time-limit’

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ANNEX III

EC No or No	Additive	Chemical formula, description	Species or category of animal	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authorisation
					Units of activity/kg of complete feedingstuff			
Enzymes								
▼M1 ———								
▼B 39	Endo-1,3(4)-beta-glucanase EC 3.2.1.6 Endo-1,4-beta-xylanase EC 3.2.1.8	Preparation of endo-1,3(4)-beta-glucanase produced by *Trichoderma longibrachiatum* (ATCC 2106) and endo-1,4-beta-xylanase produced by *Trichoderma longibrachiatum* (ATCC 2105) having a minimum activity of: Endo-1,3(4)-beta-glucanase: 800 U ([1])/g Endo-1,4-beta-xylanase: 800 U ([2])/g	Piglets (weaned)	—	endo-1,3(4)-beta-glucanase: 400 U endo-1,4-beta-xylanase: 400 U	— —	1. In the directions for use of the additive and premixture, indicate the storage temperature, storage life and stability to pelleting. 2. Recommended dose per kg of complete feedingstuff: endo-1,3(4)-beta-glucanase: 400 U endo-1,4-beta-xylanase: 400 U. 3. For use in compound feed rich in non-starch polysaccharides (mainly beta-glucans and arabinoxylans) e.g. containing more than 65 % barley. 4. For weaned piglets up to approximately 35 kg.	7.3.2010

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EC No or No	Additive	Chemical formula, description	Species or category of animal	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authorisation
					Units of activity/kg of complete feedingstuff			
53	Endo-1,3(4)-beta-glucanase EC 3.2.1.6 Endo-1,4-beta-glucanase EC 3.2.1.4 Alpha-amylase EC 3.2.1.1 Bacillolysin EC 3.4.24.28 Endo-1,4-beta-xylanase EC 3.2.1.8	Preparation of endo-1,3(4)-beta-glucanase produced by *Aspergillus aculeatus* (CBS 589.94), endo-1,4-beta-glucanase produced by *Trichoderma longibrachiatum* (CBS 592.94), alpha-amylase produced by *Bacillus amyloliquefaciens* (DSM 9553), bacillolysin produced by *Bacillus amyloliquefaciens* (DSM 9554) and endo-1,4-beta-xylanase produced by *Trichoderma viride* (NIBH FERM BP 4842) having a minimum activity of: Endo-1,3(4)-beta-glucanase: 2 350 U ([3])/g Endo-1,4-beta-glucanase: 4 000 U ([4])/g Alpha-amylase: 400 U ([5])/g Bacillolysin: 450 U ([6])/g Endo-1,4-beta-xylanase: 20 000 U ([7])/g	Turkeys for fattening	—	Endo-1,3(4)-beta-glucanase: 587 U Endo-1,4-beta-glucanase: 1 000 U Alpha-amylase: 100 U Bacillolysin: 112 U Endo-1,4-beta-xylanase: 5 000 U	— — — — —	1. In the directions for use of the additive and premixture, indicate the storage temperature, storage life, and stability to pelleting. 2. Recommended dose per kilogram of complete feedingstuff: endo-1,3(4)-beta-glucanase: 587-2 350 U endo-1,4-beta-glucanase: 1 000-4 000 U alpha-amylase: 100-400 U bacillolysin: 112-450 U endo-1,4-beta-xylanase: 5 000-20 000 U 3. For use in compound feed rich in non-starch polysaccharides (mainly beta-glucans and especially arabinoxylans), e.g. containing more than 30 % of wheat.	7.3.2010

([1]) 1 U is the amount of enzyme which liberates 1 micromole of reducing sugars (glucose equivalents) from barley beta-glucan per minute at pH 5,0 and 30 °C.
([2]) 1 U is the amount of enzyme which liberates 1 micromole of reducing sugars (xylose equivalents) from oat spelt xylan per minute at pH 5,3 and 50 °C.
([3]) 1 U is the amount of enzyme which liberates 0,0056 micromoles of reducing sugars (glucose equivalents) from barley beta-glucan per minute at pH 7,5 and 30 °C.
([4]) 1 U is the amount of enzyme which liberates 0,0056 micromoles of reducing sugars (glucose equivalents) from carboxymethylcellulose per minute at pH 4,8 and 50 °C.
([5]) 1 U is the amount of enzyme which hydrolyses 1 micromole of glucosidic linkages from water insoluble cross-linked starch polymer per minute at pH 7,5 and 37 °C.
([6]) 1 U is the amount of enzyme which makes 1 microgram of azo-casein soluble in trichloracetic acid per minute at pH 7,5 and 37 °C.
([7]) 1 U is the amount of enzyme which liberates 0,0067 micromoles of reducing sugars (xylose equivalents) from birchwood xylan per minute at pH 5,3 and 50 °C.'