EUROPEAN COMMUNITIES (MARKETING OF FEEDINGSTUFFS) (AMENDMENT) REGULATIONS 1993

I, JOE WALSH, Minister for Agriculture, Food and Forestry, in exercise of the powers conferred on me by section 3 of the European Communities Act, 1972 (No. 27 of 1972) and for the purposes of giving effect to Commission Decision 92/508/EEC of 20 October 1992,(1) Commission Directive 92/87/EEC of 26 October 1992,(2) and Commission Directive 92/89/EEC of 3 November, 1992(3) and for the purposes of giving further effect to Council Directive 79/373/EEC of 2 April, 1979(4) as amended, hereby make the following Regulations.

(1)O.J. No. L. 312, 29.10.1992, p. 36.
(2)O.J. No. L. 319, 4.11.1992, p. 19.
(3)O.J. No. L. 344,26.11.1992, p. 35.
(4)O.J. No. L. 86, 6.4.1979, p. 30.

REG 1

1. (1) These Regulations may be cited as the European Communities (Marketing of Feedingstuffs) (Amendment) Regulations, 1993.
(2) The European Communities (Marketing of Feedingstuffs) Regulations, 1984 to 1992 and these Regulations may be cited together as the European Communities (Marketing of Feedingstuffs) Regulations, 1984 to 1993.
(3) Regulations 3 (d) of these Regulations shall come into operation on the 1st day of October, 1993.

REG 2

2. In these Regulations
"the Regulations of 1984" means the European Communities (Marketing of Feedingstuffs) Regulations, 1984 (S.I. No. 200 of 1984);
"the Regulations of 1992" means the European Communities (Marketing of Feedingstuffs) (Amendment) Regulations, 1992 (S.I. No. 143 of 1992).

REG 3

3. The Regulations of 1984 are hereby amended by—
(a) the substitution in Regulation 2 (1) (inserted by the Regulations of 1992) of the following definition for the definition of "the Directive of 1979";
"the Directive of 1979" means Council Directive No. 79/373/EEC of 2 April, 1979(1) as amended by—
Commission Directive 80/511/EEC of 2 May, 1980,(2)
Commission Directive 82/475/EEC of 23 June, 1983,(3)
Commission Directive 86/174/EEC of 9 April, 1986,(4)
Council Directive 86/354/EEC of 21 July, 1986,(5)
Council Directive 90/44/EEC of 22 January, 1990,(6)
Commission Directive 91/334/EEC of 6 June, 1991,(7)
Commission Directive 91/357/EEC of 13 June, 1991,(8)
Commission Decision 91/516/EEC of 9 September, 1991,(9)
Council Directive 91/681/EEC of 19 December, 1991,(10)
Commission Decision 92/508/EEC of 20 October, 1992,(11)

(1)O.J. No. L. 86, 6.4.1979, p. 30.
(2)O.J. No. L. 126, 21.5.1980, p. 14.
(3)O.J. No. L. 213, 21.7.1982, p. 27.
(4)O.J. No. L. 130, 16.5.1986, p. 53.
(5)O.J. No. L. 212, 2.8.1986, p. 27.
(6)O.J. No. L. 27. 31.1.1990, p. 35.
(7)O.J. No. L. 184, 10.7.1991, p. 27.
(8)O.J. No. L. 193, 17.7.1991, p. 34.
(9)O.J. No. L. 281, 9.10.1991, p. 23.
(10)O.J. No. L. 376, 31.12.1991, p. 20.
(11)O.J. No. L. 312, 29.10.1992, p. 36.
Commission Directive 92/87/EEC of 26 October, 1992,(1) and Commission Directive 92/89/EEC of 3 November, 1992,(2).
(1)O.J. No. L. 319, 4.11.1992, p. 19.
(2)O.J. No. L. 344, 26.11.1992, p. 35.
(b) by the addition of the following subparagraph in paragraph (1) of Regulation 6 (inserted by the Regulations of 1992):
"and
(d) the provisions of Part A of the Seventh Schedule to these Regulations.";
(c) by the substitution of the following Regulation for Regulation 9A (inserted by the Regulations of 1992):
"9A (1) Subject to paragraphs (2) and (3) of this Regulation, where a declaration of the ingredients in a compound feedingstuff is given in accordance with Regulations 8A (1) (g) and 9 (2) (g) of these Regulations, all the ingredients of such feedingstuffs shall be shown on the label.
(2) Where the feedingstuff is a compound feedingstuff intended for animals other than pets, the ingredients shall be listed in descending order of their respective weights.
(3) Subject to paragraph (7) of this Regulation, where the feedingstuff is a compound feedingstuff intended for pets, the ingredients shall be listed either by—
(a) listing the ingredients and specifying their weight, or
(b) listing the ingredients in descending order of their respective weights.
(4) Subject to paragraphs (5) and (6) of this Regulation, the ingredients shall be described either by their specific names or, where an ingredient complies with the definition of a category specified in the Sixth Schedule to these Regulations, by the name of that category.
(5) Only one or other form of description may be used to fulfil the requirements of paragraph (4) of this Regulation, however, if one of the ingredients in a compound feedingstuff does not comply with any of the definitions of the categories specified in the Sixth Schedule to these Regulations, that ingredient shall, subject to paragraph (6) of this regulation, be listed by its specific name, in the space reserved for the labelling particulars, in order of its proportion by weight in relation to the said listed categories.
(6) In the case of compound feedingstuffs intended for animals other than pets, the ingredients listed at Part B of the Seventh Schedule to these Regulations may be declared, on the packaging, on the container or on a label attached thereto, only under the names specified therein, and on condition that they correspond to the

descriptions given therein and any compositional requirements which may be laid down.
(7) The labelling of compound feedingstuffs for pets in accordance with paragraph (3) of this Regulation may also draw particular attention to the presence or low content of one or more ingredients which are essential aspects of the characteristics of the feedingstuffs. In such a case, the minimum or maximum content, expressed in terms of percentage by weight of the ingredients incorporated, must be clearly indicated either opposite the declaration drawing special attention to the ingredients or in the list of ingredients or by mentioning the ingredients and the percentages by weight concerned opposite the corresponding category of ingredients."
(d) the deletion of Part II of the First Schedule (inserted by the Regulation of 1992) and the insertion of the following Part therefor

"FIRST SCHEDULE
Part II
List of prohibited ingredients
1. Faeces, urine as well as separated digestive tract content resulting from the emptying or removal of the digestive tract, irrespective of any form of treatment or admixture.
2. Treated hide, including leather and their waste.
3. Seeds and other plant propogating materials which, after harvest, have undergone specific treatment with plant protection products for their intended use (propagation), and any derived by-products.
4. Wood, sawdust and other materials derived from wood treated with wood protection products.
5. Sludge from sewage plants treating waste waters.
6. Solid urban waste, such as household waste.
7. Untreated waste from eating places, excluding foodstuffs of vegetable origin considered unsuitable for human consumption for reasons of freshness.
8. The packaging and parts of packaging from the use of products from the agri-food industry".
(e) the insertion of the following Schedule:
"SEVENTH SCHEDULE
PART A
General
I. Explanatory notes:
1. Ingredients are listed and named in Part B according to the following criteria:
— the origin of the product/by-product, e.g. vegetable, animal, mineral,
— -the part of the product/by-product used, e.g. whole seeds, tubers, bones,
— the processing to which the product/by-product has been subjected, e.g. decortication, extraction, heating and/or the resulting product/by-product, e.g. flakes, bran, pulp, fat,
—the maturity of the product/by-product and/or the quality of the product/by-product, e.g. "low in glucosinolate", "rich in fat", "low in sugar".
2. The list is divided into 12 chapters:
1. Cereals grains, their products and by-products;

2. Oil seeds, oil fruits, their products and by-products;
3. Legume seeds, their products and by-products;
4. Tubers, roots, their products and by-products;
5. Other seeds and fruits, their products and by-products;
6. Forages and roughages;
7. Other plants, their products and by-products;
8. Milk products;
9. Land animal products;
10. Fish, other marine animals, their products and by-products;
11. Minerals;
12. Miscellaneous.

II. Provisions regarding botanical purity:

1. The botanical purity of the products and by-products listed in Part B shall not be less than 95 per cent, unless a different level has been laid down in Part B.
2. The following are considered as being botanical impurities;

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

3. The levels indicated refer to the weight of the product as such.

III. Provisions regarding naming.

Where the name of an ingredient includes a word or words in brackets, the bracketed word(s) may be included or omitted as an option; e.g. soya (bean) oil may be declared as soya bean oil or soya oil.

IV. Provisions regarding the glossary.

The glossary given below refers to main processes used for the preparation of ingredients mentioned in Part B of the Annex. When the names of these ingredients include a common name or term from this glossary, the process to be used must be in accordance with the given definition.

ProcessDefinitionCommon Name/TermConcentrationIncrease in certain contents by removing water or other constituentsConcentrateDecortication*Removal of outer layers from grains, seeds, fruits, nuts and othersDecorticatedDryingDehydration by artificial or natural processes in order to preserve the productsDried (sun or artificially)ExtractionRemoval either by organic solvent of fat or oil from certain materials or by aqueous solvent of sugar or other water soluble components. In the case of the use of organic solvent, the resulting products must be technically free of such solventExtracted (in case of oil-containing materials).

Molasses, pulp, (in case of products containing sugar or other water soluble components)ExtrusionPressing, pushing or protrusion of material through orifices under pressures. See also pregelatinizationExtrudedFlakingRolling of moist heat-treated materialFlakesFlour millingPhysical processing of grain to reduce particle size and facilitate separation into constituent fractions (principally flour, bran and middlings)Flour, bran, middlingsHeat treatment/ heatingGeneral term covering a number of heat treatments carried out under specific conditions to influence the nutritional

value or the structure of the materialToasted, cooked, puffed, heat-treatedHydrogenationTreatment of oils and fats to achieve a higher melting pointHardenedHydrolysisBreakdown into simpler chemical constituents by appropriate treatment with water and possibly either enzymes or acid/alkaliHydrolysedPressingRemoval by mechanical pressure (either by a screw or other type of press) and possibly some heat, of fat/oil from oil rich materials, or of juice from fruits or other vegetable productsExpeller† (in case of oil-containing materials)

Pulp, pomace (in case of fruits, etc.)PelletingCompaction into a moulded form of presentationPelletPregelatinizationModification of starch to improve markedly its swelling properties in cold waterPregelatinizedRefiningRemoval of impurities in sugars, oils and other natural materials by chemical/physical treatmentRefinedWet-milling starchMechanical separation of the component parts of kernel/grain after steeping in water, possibly with sulphur dioxide, for the extraction of starchGerm, gluten
*"Decortication" may be replaced by "dehulling" or "dehusking" if appropriate. Therefore the common name/term should be "dehulled" or "dehusked".
†When appropriate, the word "expeller" may be replaced by "cake".
PART B
Non-exclusive list of the main ingredients
1. CEREAL GRAINS, THEIR PRODUCTS AND BY-PRODUCTS

NumberNameDescription1.01OatsGrains of Avena sativa L. and other cultivars of oats.1.02Oat flakesProduct obtained by steaming and rolling dehusked oats. It may contain a small proportion of oat husks.1.03Oat-middlingsBy-product obtained during the processing of screened, dehusked oats into oat groats and flour. It consists principally of oat bran and some endosperm.1.04Oat hulls and branBy-product obtained during the processing of screened oats into oat groats. It consists principally of oat hulls and bran.1.05BarleyGrains of Hordeum vulgare L.1.06Barley middlingsBy-product obtained during the processing of screened, dehusked barley into pearl barley, semolina or flour.1.07Rice, brokenBy-product of the preparation of polished or glazed rice Oryza sativa L. It consists principally of undersized and/or broken grains.1.08Rice bran (brown)By-product of the first polishing of dehusked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm and germ.1.09Rice bran (white)By-product of the second polishing of dehusked rice. It consists principally of particles of the aleurone layer, endosperm and germ.1.10Rice bran with calcium carbonateBy-product of the polishing of dehusked rice. It consists principally of silver skins, particles of the aleurone layer, endosperm, germ and small amounts of calcium carbonate resulting from use in the manufacturing process.1.11Fodder meal of pre-cooked riceBy-product of the polishing of dehusked pre-cooked rice. It consists principally of silvery skins, particles of the aleurone layer, endosperm, germ and small amounts of calcium carbonate resulting from use in the manufacturing process.1.12Rice germ, expellerBy-product of oil manufacture, obtained by pressing of the germ of rice to which parts of the endosperm and testa still adhere.1.13Rice germ, extractedBy-product of oil manufacture, obtained by extraction of the germ of rice to which parts of the endosperm

and testa still adhere.1.14Rice starchTechnically pure rich starch.1.15MilletGrains of Panicum miliaceum L.1.16RyeGrains of Secale cereale L.1.17Rye middlingsBy-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.1.18Rye feedBy-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.1.19Rye branBy-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.1.20SorghumGrains of Sorghum bicolor (L.) Moench s.i.1.21WheatGrains of Triticum aestivum L., Tricicum durum Desf. and other cultivars of wheat.1.22Wheat middlingsBy-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.1.23Wheat feedBy-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.1.24Wheat bran*By-product of flour manufacture, obtained from screened grains of wheat or dehusked spelt. It consists principally of fragments of the outer skins, and of particles of grain from which the greater part of the endosperm has been removed.1.25Wheat germBy-product of flour milling consisting essentially of wheat germ, rolled or otherwise, to which fragments of endosperm and outer skin may still adhere.1.26Wheat glutenDried by-product of the manufacture of wheat starch. It consists principally of gluten obtained during the separation of starch.1.27Wheat glutenDried by-product of the manufacture of wheat starch. It is composed of bran and gluten to which components of the steeping liquor, and possibly the germ (from which the oil may have been removed), may be added.1.28Wheat starchTechnically pure wheat starch.1.29SpeltGrains of spelt Triticum spelta L., Triticum dioccum Schrank, Triticum monococcum.1.30TriticaleGrains of the Triticum X Secale hybrid.1.31MaizeGrains of Zea mays L.1.32Maize middlingsBy-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 been removed than in maize bran.1.33Maize branBy-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.1.34Maize germ, expellerBy-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.1.35Maize germ, extractedBy-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.1.36Maize gluten feed†Dried by-product of the manufacture of maize starch. It is composed of bran and gluten to which components of the steeping liquor, and possibly the germ (from which the oil may have been removed), may be added.1.37Maize glutenDried by-product of the manufacture of maize starch. It consists principally of gluten obtained during the separation of the starch.1.38Maize starchTechnically pure maize starch.1.39Pre-gelatinized maize starch‡Heat

treated maize starch, having the property of marked swelling on contact with cold water.1.40Malt culmsBy-product of malting, consisting mainly of dried rootlets of germinated cereals.1.41Brewers' dried grainsBy-product of brewing obtained by drying residues of malted and unmalted cereals and other starchy products.1.42Distillers' dried grainsBy-product of alcohol distilling obtained by drying solid residues of fermented grain.1.43Distillers' dark grains §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.

*When 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.

† This name may be replaced by "corn gluten feed".

‡ This name may be replaced by "extruded maize starch".

§This name may be replaced by "distiller dried grains and solubles".

2. OIL SEEDS, OIL FRUITS, THEIR PRODUCTS AND BY-PRODUCTS

NumberNameDescription2.01Groundnut, partially decorticated, expellerBy-product of oil manufacture, obtained by pressing of partially decorticated groundnuts. Arachis hypogaea L. and other species of Arachis (Maximum crude fibre content 16% in the dry matter).2.02Groundnut, partially decorticated, extractedBy-product of oil manufacture, obtained by extraction of partially decorticated groundnuts (Maximum crude fibre content 16% in the dry matter).2.03Groundnut, decorticated expellerBy-product of oil manufacture, obtained by pressing of decorticated groundnuts.2.04Groundnut, decorticated, extractedBy-product of oil manufacture, obtained by extraction of decorticated groundnuts.2.05Rape seed*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. (Minimum botanical purity 94%).2.06Rape seed, expeller*By-product of oil manufacture, obtained by pressing of seeds of rape (Minimum botanical purity 94%).2.07Rape seed, extracted*By-product of oil manufacture, obtained by extraction of seeds of rape (Minimum botanical purity 94%).2.08Rape seed hullsBy-product obtained during dehulling of rape seeds.2.09Safflower seed, partially decorticated extractedBy-product of oil manufacture obtained by extraction of partially decorticated seeds of safflower Carthamus tinctorius L.2.10Copra, expellerBy-product of oil manufacture, obtained by pressing the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm Cocos nucifera L.2.11Copra, extractedBy-product of oil manufacture, obtained by extraction of the dried kernel (endosperm) and outer husk (tegument) of the seed of the coconut palm.2.12Palm kernel, expellerBy-product of oil manufacture, obtained by pressing of palm kernels 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.2.13Palm kernel, extractedBy-product of oil manufacture, obtained by extraction of palm kernels from which as much as possible of the hard shell has been removed.2.14Soya (bean), toastedSoya beans Glycine max (L.) Merr. subjected to an appropriate heat treatment.2.15Soya (bean), extracted toastedBy-product of oil manufacture, obtained from soya beans after extraction and appropriate

heat treatment (Maximum crude fibre content 8% in the dry matter).2.16Soya (bean), dehulled, extracted, toastedBy-product of oil manufacture, obtained from dehulled soya beans after extraction and appropriate heat treatment.2.17Soya (bean) protein concentrateProduct obtained from dehulled, fat extracted soya beans.2.18Soya (bean) oilOil obtained from soya beans.2.19Soya (bean) hullsBy-product obtained during dehulling of soya beans.2.20Cotton seedSeeds of cotton Gossypium spp. from which the fibres have been removed.2.21Cotton seed, partially decorticated, extractedBy-product of oil manufacture, obtained by extraction of seeds of cotton from which the fibres and part of the husks have been removed (Maximum crude fibre 22.5% in the dry matter).2.22Cotton seed, expellerBy-product of oil manufacture obtained by pressing of seeds of cotton from which the fibres have been removed.2.23Niger seed, expellerBy-product of oil manufacture, obtained by pressing of seeds of the niger plant Guizotia abyssinica (L.) Cass.2.24Sunflower seedSeeds of the sunflower Helianthus annus L.2.25Sunflower seed, extractedBy-product of oil manufacture obtained by extraction of seeds of the sunflower.2.26Sunflower seed, partially decorticated, extractedBy-product of oil manufacture, obtained by extraction of seeds of the sunflower from which part of the husks has been removed (Maximum crude fibre 27.5% in the dry matter).2.27LinseedSeeds of linseed Linum usitatissimum L. (Minimum botanical purity 93%).2.28Linseed expellerBy-product of oil manufacture, obtained by pressing of linseed (Minimum botanical purity 93%).2.29Linseed, extractedBy-product of oil manufacture, obtained by extraction of linseed (Minimum botanical purity 93%).2.30Olive pulpBy-product of oil manufacture, obtained by extraction of pressed olives Olea europaea L. separated as far as possible from parts of the kernel.2.31Sesame seed, expellerBy-product of oil manufacture, obtained by pressing of seeds of the sesame plant Sesamum indicum L.2.32Cocoa bean, partially decorticated, extractedBy-product of oil manufacture, obtained by extraction of dried and roasted cocoa beans Theabroma cacao L. from which part of the husks has been removed.
*When appropriate "low in glucosinolate" may be indicated additionally in the name. "Low in glucosinolate" has the meaning given to it in Community legislation.
3. LEGUME SEEDS, THEIR PRODUCTS AND BY-PRODUCTS

NumberNameDescription3.01Chick peasSeeds of Cicer arietinum L.3.02Guar meal, extractedBy-product obtained after extraction of the mucilage from seeds of Cyamosis tetragonoloba (L.) Taub.3.03ErvilSeeds of Ervum ervilia L.3.04Chickling vetch*Seeds of Lathyrus sativus L. submitted to an appropriate heat treatment.3.05LentilsSeeds of Lens culinaris a.o. Medik.3.06Sweet lupinsSeeds of Lupinus spp, low in bitter seed content.3.07Beans, toastedSeeds of Phaseolus or Vigna spp. submitted to an appropriate heat treatment to destroy toxic lectins.3.08PeasSeeds of Pisum spp.3.09Pea middlingsBy-product obtained during the manufacture of pea-flour. It consists principally of particles of cotyledon, and to a lesser extent, of skins.3.10Pea branBy-product obtained during the manufacture of pea meal. It is composed mainly of skins removed during the skinning and cleaning of peas.3.11Horse beansSeeds of Vicia faba L. ssp. faba var. equina Pers. and var. minuta (Alef.) Mansf.3.12Monantha vetchSeeds of Vicia monanthos Desf.3.13VetchesSeeds of Vicia sativa L. var. sativa and other varieties.

*The name must be qualified by an indication of the nature of the heat treatment.

4. TUBERS, ROOTS, THEIR PRODUCTS AND BY-PRODUCTS

NumberNameDescription4.01(Sugar) Beet pulpBy-product of the manufacture of sugar, consisting of extracted and dried pieces of sugar-beet Beta vulgaris L. ssp. vulgaris var. altissima Doell.4.02(Sugar) Beet molassesBy-product consisting of the syrupy residue collected during the manufacture of refining of beef sugar.4.03(Sugar) Beet pulp, molassedBy-product of the manufacture of sugar comprising dried sugar-beet pulp, to which molasses has been added.4.04(Sugar) Beet vinasseBy-product obtained after the fermentation of beet molasses in the production of alcohol, yeast, citric acid or other organic substances.4.05(Beet) Sugar*Sugar extracted from sugar beet.4.06Sweet potatoTubers of Ipomoea batatas (L.) Poir, regardless of their presentation.4.07ManiocRoots of Manihot exculenta Crantz, regardless of their presentation.4.08Manioc starch, puffedStarch obtained from manioc roots, greatly expanded by appropriate heat treatment.4.09Potato pulpBy-product of the extraction of potato starch Solanum tuberosum L.4.10Potato starchTechnically pure potato starch.4.11Potato proteinDried by-product of starch manufacture composed mainly of protein substances obtained after the separation of starch.

*This name may be replaced by sucrose.

5. OTHER SEEDS AND FRUITS, THEIR PRODUCTS AND BY-PRODUCTS

NumberNameDescription5.01Carob podsProduct obtained by crushing the dried fruits (pods) of the carob tree Ceratonia siliqua L. from which the locust beans have been removed.5.02Citrus pulpBy-product obtained by pressing citrus fruits Citrus spp. during the production of citrus juice.5.03Apple pomaceBy-product obtained by pressing apples, Malus spp. during the production of apple juice.5.04Tomato pulpBy-product obtained by pressing tomatoes Solanum lycopersicum Karst. during the production of tomato juice.5.05Grape pulpBy-product of the processing of grapes Vitis vinifera L. after the juice has been pressed out.5.06Grape pipsBy-product of the processing of grapes composed of pips, practically exempt of other components.

6. FORAGES AND ROUGHAGES

NumberNameDescription6.01Lucerne meal*Product obtained by drying and milling young lucerne Medicago sativa L. and Medicago var. Martyn. (Minimum botanical purity 80%).6.02Lucerne pomaceDried by-product obtained by pressing juice from lucerne.6.03Lucerne protein concentrateProduct obtained by artificially drying fractions of lucerne press juice which has been centrifuged and heat treated to precipitate proteins.6.04Clover meal*Product obtained by drying and milling young clover Trifolium spp. (Minimum botanical purity 80%).6.05Grass meal*Product obtained by drying and milling young forage plants.6.06Wheat strawStraw of wheat.6.07Wheat straw, treated†Product obtained by an appropriate treatment of wheat straw.

*The term "meal" may be replaced by "pellets". The method of drying may be indicated additionally in the name.

† The name must be qualified by reference to the nature of the chemical treatment carried out.

7. OTHER PLANTS, THEIR PRODUCTS AND BY-PRODUCTS

Number	Name	Description
7.01	(Sugar) Cane molasses	By-product consisting of the syrupy residue collected during the manufacture of refining of sugar from sugar-cane Saccharum officinarum L.
7.02	(Sugar) Cane vinasse	By-product obtained after the fermentation of cane molasses in the production of alcohols, yeast, citric acid or other organic substances.
7.03	(Cane) Sugar*	Sugar extracted from sugar-cane.
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.

*This name may be replaced by "sucrose".

8. MILK PRODUCTS

Number	Name	Description
8.01	Skimmed-milk powder	Product obtained by drying milk from which most of the fat has been separated.
8.02	Buttermilk powder	Product obtained by drying the liquid which remains after butter churning.
8.03	Whey powder	Product obtained by drying the liquid which remains after cheese, quark, casein making or similar processes.
8.04	Whey powder, low in sugar	Product obtained by drying whey from which the lactose has been partly removed.
8.05	Whey protein powder*	Product obtained by drying the protein compounds extracted from whey or milk by chemical or physical treatment.
8.06	Casein powder	Product obtained from skimmed or butter milk by drying casein precipitated by means of acids or rennet.
8.07	Lactose powder	The sugar separated from milk or whey by purification and drying.

*This name may be replaced by "milk albumin powder".

9. LAND ANIMAL PRODUCTS

Number	Name	Description
9.01	Meat meal*	Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as well as digestive tract content. (Minimum crude protein content 50% on a dry matter basis).
9.02	Meat and bone*	Product obtained by heating, drying and grinding whole or parts of warm-blooded land animals from which the fat may have been partially extracted or physically removed. The product must be substantially free of hooves, horn, bristle, hair and feathers, as well as digestive tract content.
9.03	Bone meal	Product obtained by drying, heating and finely grinding bones of warm-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.
9.04	Greaves	Residual product of the manufacture of tallow and other extracted or physically removed fats of animal origin.
9.05	Poultry offal meal*	Product obtained by drying and grinding waste from slaughtered poultry. The product must be substantially free of feathers.
9.06	Feather meal, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers.
9.07	Blood meal	Product obtained by drying the blood of slaughtered warm-blooded animals. The product must be substantially free of foreign matter.
9.08	Animal fat	Product composed of fat from warm-blooded land animals.

*Products containing more than 13% fat in the dry matter must be named as "rich in fat".

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

NumberNameDescription10.01Fish meal*Product obtained by processing whole or parts of fish from which part of the oil may have been removed and to which fish solubles may have been re-added.10.02Fish solubles, condensedStabilized products composed of press juice obtained during manufacture of fish meal from which much of the fish oil and some of the water has been removed.10.03Fish oilOil obtained from fish.10.04Fish oil, refined, hardenedOil obtained from fish which has been refined and subjected to hydrogenation.

*Products containing more than 75% crude protein in the dry matter may be named as "rich in protein".

11. MINERALS

NumberNameDescription11.01Calcium carbonate*Product obtained by grinding sources of calcium carbonate, such as limestone, oyster or mussel shells, or by precipitation from acid solution.11.02Calcium and magnesium carbonateNatural mixture of calcium carbonate and magnesium carbonate.11.03Calcareous marine algae (Maerl)Product of natural origin obtained from calcareous algae, ground or granulated.11.04Magnesium oxideTechnically pure magnesium oxide (MgO).11.05KieseriteNatural magnesium sulphate (MgSO4 H2O).11.06Dicalcium phosphate†Precipitated calcium monohydrogen phosphate from bones or inorganic sources (CaHPO4xH2O).11.07Mono-dicalcium phosphateProduct obtained chemically and composed of equal parts of dicalcium phosphate and monocalcium phosphate.11.08Defluorinated rock-phosphateProduct obtained by grinding purified and appropriately defluorinated natural phosphates.11.09Degelatinized bone mealDegelatinized, sterilized and ground bones from which the fat has been removed.11.10Monocalcium phosphateTechnically pure calcium-bis (dihydrogenphosphate) (Ca(H2PO4)2.xH2O).11.11Calcium-magnesium phosphateTechnically pure calcium magnesium phosphate.11.12Mono-ammonium phosphateTechnically pure mono-ammonium phosphate (NH4H2PO4).11.13Sodium chloride*Technically pure sodium chloride or product obtained by grinding natural sources of sodium chloride, such as (rock) and (marine) salt.

*The nature of the source may replace or be indicated additionally in the name.

† The manufacture process may be included in the name.

12. MISCELLANEOUS

NumberNameDescription12.01Bakery wasteBy-product obtained from the manufacture of biscuits, cake or bread.12.02Confectionery wasteBy-product obtained from the manufacture of chocolate, sweets and other confectionery.12.03Fatty acidsBy-product obtained during the deacidification, by means of lye or by distillation of oils and fats of unspecified vegetable or animal origin.12.04Salts of fatty acids*Product obtained by saponification of fatty acids with calcium, sodium or potassium-hydroxide.

*The name may be supplemented by an indication of the type of salt.

REG 4

4. The Regulations of 1984 are hereby amended by the substitution, for paragraph 3.1 of Part I of the Third Schedule, of the following paragraph:

"3.1 DETERMINATION OF CRUDE FIBRE

1. Purpose and Scope

To determine fat-free organic substances in feedingstuffs which are insoluble in acid and alkaline media and are conventionally described as crude fibre.

2. Principle

The sample, defatted where necessary, is treated successively with boiling solutions of specified concentrations of sulphuric acid and potassium hydroxide. The residue is separated by filtration on a sintered-glass filter, washed, dried, weighed and ashed within a range of 475 to 500°C. The loss of weight resulting from ashing corresponds to the crude fibre present in the test sample.

3. Reagents

3.1 Sulphuric acid, c = 0.13 mol/l.

3.2 Anti-foaming agent (e.g. n-octanol).

3.3 Filter aid (Celite 545 or equivalent), heated at 500°C for 4 hours.

3.4 Acetone.

3.5 Light petroleum, boiling-range 40-60°C.

3.6 Hydrochloric acid, c = 0.5 mol/l.

3.7 Potassium hydroxide solution, c = 0.23 mol/l.

4. Apparatus

4.1 Heating unit for the digestion of the sample with reagent (3.1) or reagent (3.7). This unit is equipped with supports for both the filter crucible (4.2) and the cylinder and reflux condenser (4.3). The filter crucible support is attached to an outlet tube, which in turn is attached to a vacuum filtration system. The outlet tube is fitted with a tap or control valve, which controls the entry of the liquid to the discharge pipe and vacuum filtration system. The outlet tube may also be connected to a compressed air system (see 8.5). Before use, preheat the unit with boiling water for five minutes. The heat is applied to the liquid in the filter crucibles.

4.2 Glass filter crucible with fused sintered glass filter plate, pore size 40-90 µm. Before first use, heat to 500°C for a few minutes and cool (8.6).

4.3 Cylinder of at least 270 ml with a reflux condenser, suitable for boiling.

4.4 Drying oven with thermostat.

4.5 Muffle furnace with thermostat.

4.6 Extraction unit consisting of a support plate for the filter crucible (4.2) and with a discharge pipe with a tap to the vacuum and liquid outlet.

4.7 Connecting rings (4.3) to assemble the heating unit (4.1), crucible (4.2) and cylinder and to connect the cold extraction unit (4.6) and crucible.

5. Procedure

Weigh out, to the nearest 0.001 g, 1 g of the prepared sample and place it in the crucible (4.2). (See observations 8.1, 8.2 and 8.3)

and add 1 g of filter aid (3.3).
Assemble the heating unit (4.1) and the filter crucible (4.2), then attach the cylinder (4.3) to the crucible. Pour 150 ml of boiling sulphuric acid (3.1) into the assembled cylinder and crucible and, if necessary, add a few drops of anti-foaming agent (3.2).
Bring the liquid to the boil within 5 2 minutes and boil vigorously for exactly 30 minutes.
Open the tap to the discharge pipe (4.1) and, under vacuum, filter the sulphuric acid through the filter crucible and wash the residue with three consecutive 30 ml portions of boiling water, ensuring that the residue is filtered dry after each washing.
Close the outlet tap and pour 150 ml boiling potassium hydroxide solution (3.7) into the assembled cylinder and crucible and add a few drops of anti-foaming agent (3.2). Bring the liquid to boiling point within 5 ± 2 minutes and boil vigorously for exactly 30 minutes. Filter and repeat the washing procedure used for the sulphuric acid step.
After the final washing and drying, disconnect the crucible and its contents and reconnect it to the cold extraction unit (4.6). Apply the vacuum and wash the residue in the crucible with three consecutive 25 ml portions of acetone (3.4) ensuring that the residue is filtered dry after each washing.
Dry the crucible to constant weight in the oven at 130°C. After each drying, cool in the desiccator and weigh rapidly.
Place the crucible in a muffle furnace and ash to constant weight at 475°C to 500°C for at least 30 minutes. After each heating, cool first in the furnace and then in the desiccator before weighing,
Carry out a blank test without the sample. Loss of weight resulting from ashing must not exceed 4 mg.
6. Calculation of results
The crude fibre content as a percentage of the sample is given by the expression:

where
a = mass of sample in g;
b = loss of mass after ashing during the determination, in g;
c = loss of mass after ashing during the blank test, in g.
7. Repeatability
The difference between two parallel determinations carried out on the same sample must not exceed:
—0.3 in absolute value, for crude fibre contents lower than 10 per cent.
—3 per cent relative to the higher result, for crude fibre contents equal to or greater than 10 per cent.
8. Observations
8.1 Feedingstuffs containing more than 10 per cent crude fat must be defatted prior to analysis with light petroleum (3.5). Connect the filter crucible (4.2) and its contents to the cold extraction unit (4.6) and apply vacuum and wash the residue with three consecutive 30 ml portions of light petroleum, ensuring that the residue is dry. Connect the crucible and its contents to the heating unit (4.1) and continue as described under 5.
8.2 Feedingstuffs containing fats which cannot be extracted directly with light petroleum (3.5) must be defatted as shown in 8.1 and

defatted once more after boiling with acid.
After boiling with acid and the subsequent washing connect the crucible and its contents to the cold extraction unit (4.6) and wash three times with 30 ml acetone followed by three further washings with 30 ml portions of light petroleum. Filter under vacuum until dry and continue the analysis as described under 5, beginning with potassium hydroxide treatment.
8.3 If the feedingstuffs contain over 5 per cent of carbonates, expressed as calcium carbonate, connect the crucible (4.2) with the weighed sample to the heating unit (4.1). Wash the sample three times with 30 ml hydrochloric acid 3.6). After each addition let the sample stand for about one minute before filtering. Wash once with 30 ml water and then continue as described under 5.
8.4 If an apparatus in the form of a stand is used (several crucibles attached to the same heating unit) no two individual determinations on the same sample for analysis may be carried out in the same series.
8.5 If after boiling it is difficult to filter the acidic and basic solutions, use compressed air through the discharge pipe of the heating unit and then continue filtering.
8.6 In order to extend the lifetime of the glass filter crucibles, the temperature for ashing should not be higher than 500°C. Care must be taken to avoid excessive thermal shock during heating and cooling cycles."

GIVEN under my Official Seal, this 14th day of September, 1993.

JOE WALSH,
Minister for Agriculture, Food and Forestry.

EXPLANATORY NOTE.

These Regulations amend the European Communities (Marketing of Feedingstuffs) Regulations 1984 so as to give effect to Commission Decision 92/508/EEC, Commission Directive 92/87 EEC and Commission Directive 92/89/EEC.
Commission Decision 92/508/EEC amends the list of ingredients whose use is prohibited in compound feedingstuffs. Commission Directive 92/87/EEC establishes a list of the main ingredients normally marketed and used in the manufacture of compound feeds for animals other than pets. A common name and description is given to each ingredient and this common name must be used for labelling purposes.
Commission Directive 92/89/EEC amends the current Community method of analysis for crude fibre in feedingstuffs.