GMP+ International

Products

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Code	Name	Definition	Synonyms
1.000	Malt	Product from germinated cereals, dried, milled and/or extracted. The name shall be supplemented by the fruit, vegetable, plant, spices and herbs species, as applicable.	Cat. 68/2013: 1.1.18
1.001	Brewerâ€™s grains	By-product from the brewery consisting of malted and non-malted grains and other products containing starch, and which may or may not have been dried and which may or may not have been mixed with protein coagulate. It consists essentially of the chaff and protein parts of the output grain.\r\nBrewerâ€™s grains can be divided into pressed spent grain or spent grain from the clarifying vat. Pressed spent grain and clarifying vat spent grain differ from one another only by the treatment in the brewery. By grinding the malt more finely and by pressing by means of a plate filter the structure of the pressed spent grain is finer and the dry matter content is higher than that of the clarifying vat spent grain.	Cat. 68/2013: 1.12.12
1.002	Grain distillers, dried	By-product from the alcohol distillery obtained by drying solid residues from fermented grains. The name may indicate from which grain the soluble comes (for example 'maize soluble', 'barley soluble', 'sorghum solubleâ€™, etc.). If from breweries then see brewerâ€™s grains.	Cat.68/2013: 1.12.11, DDGS
1.003	Barley screenings	By-product of the malt house, which consists essentially of singled out grains. The product is obtained in the malt house during the final purification of the brewing barley for the malting process.	Cat. 68/2013: 1.1.13, Malting barley screenings
1.004	Malting pellets	By-product from the malting plant consisting of malt culms and possible screenings (malt dust, crushed malt and malt chaff) which are then pelleted.	Cat. 68/2013: 1.1.18 + process 49 (Pelleting)
1.005	Wheat screenings, beer industry	By-product of the malt house, which consists essentially of singled out grains. The product is obtained in the malt house during the final purification of the brewing barley for the malting process.	Cat. 68/2013: 1.11.23, Malting wheat screenings
1.007	Grain spent wash syrup	Product of grain obtained through the evaporation of the concentrate of the spent wash from the fermentation and distillation of grain used in the production of grain spirit.	Cat.68/2013: 1.12.6
1.008	Malt dust	By-product of the brewery consisting of crushed (barley malt) grains, formed during the processing of malt in the brewery (mainly during transport).	Cat. 68/2013: 1.1.14
1.009	Hot break	Liquid by-product of the beer industry which consists of the substances which flocculate during the boiling of the wort and remain behind in the whirlpool.	FMR n. 006652-EN, Hot trub
1.010	Concentrate Distiller Soluble (CDS)	Moist product from production of alcohol by fermentation and distilling a mash of wheat and sugar syrup after previous separation of bran and gluten. They may contain dead cells and/or parts of the fermentation micro-organisms.	Cat.68/2013: 1.12.8
1.011	Distillers corn oil (from ethanol production)	By-product from distillation of fermented corn mash, obtained by the centrifugation and decantation of the concentrate distiller soluble.	FMR: 05281
1.012	Spent malt culms	Moistened by-product, mainly spent barley husks, obtained during autolyzed yeast production.	Barley malt feed, FMR: 003464
1.013	Barley distillers solids, wet	Product of ethanol manufacture from barley. It contains solid feed fraction from distillation.	Cat. 68/2013: 1.1.16
1.014	Barley distillers solubles, wet	Product of ethanol manufacture from barley. It contains soluble feed fraction from distillation.	Cat. 68/2013: 1.1.17
1.015	Dried malt protein	By-product obtained by drying of liquid fraction obtained during brewersâ€™ spent grain production.	FMR n. 008901-EN
1.017	Distiller corn oil (from ethanol production), refined	By-product obtained from refining (by neutralization, bleaching, winterization and deodorization process) distiller corn oil.	FMR: 009391-EN
1.018	Barley, extruded	Product obtained from barley by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation. It may be rumen protected (treated with steam).	Cat. 68/2013: 1.1.1 + process 27 extrusion

Code	Name	Definition	Synonyms
1.019	Barley meal	Product obtained through the grinding of barley. With the exception of liquid, shells, chaff and foreign substances, nothing may be removed and no foreign constituents may be added.	FMR no.: 002341-EN
1.020	Barley	Kernels of Hordeum vulgare L. and other cultivated types.	Cat. 68/2013: 1.1.1
1.021	Barley, peeled	Kernels of barley which have their shells and pellicles removed during shelling.	Cat. 68/2013: 1.1.1 + process 48 (peeling)
1.022	Barley, crushed	Product which is obtained by crushing uncleaned, unshelled barley between two smooth rollers such that the barley is crushed but not ground.	Cat. 68/2013: 1.1.1 + process 11 (crushing)
1.023	Barley, crushed, cleaned	Product which is obtained by crushing cleaned and unshelled barley between two smooth rollers such that the barley is crushed but not ground.	Cat. 68/2013: 1.1.1 + process 11 + 7 (crushing + cleaning)
1.024	Barley, heat treated	Kernels of Horedum vulgare L. which have been subjected to a heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Barley, gelatinized, Cat. 68/2013: 1.1.1+ process 38 (heating)
1.025	Barley middlings	By-product which is obtained during the processing of cleaned and shelled barley into groats, grits or flour. It mostly consists of the flour-retaining core, the bran, the germs and the fine shells.	Cat. 68/2013: 1.1.7
1.026	Barley flakes ((infrared) micronised)	Product which is obtained through the rolling of cleaned, unshelled barley and from which the starch may be released by a (hydro)thermal treatment. It could be (infrared) micronised.	Cat. 68/2013: 1.1.4
1.027	Barley flakes, peeled ((infrared) micronised)	Product which is obtained through the rolling of cleaned, shelled barley and from which the starch may be released by a (hydro)thermal treatment. It could be (infrared) micronised.	Cat.68/2013: 1.1.4 + process 14 (dehusking)
1.028	Barley feed meal	By-product rich in shell, obtained during the processing of cleaned barley into groats. It consists mostly of more or less finely ground shells mixed with "cracked meal". (Cracked meal is the meal obtained during the first shelling of barley kernels; it consists of constituents from the bran, from the meal-retaining core, from the germs and the shells). Barley mill byproduct can also be barley meal from which part of the flour has been sifted out.	FMR 002341-EN
1.029	Pearl barley	Unshelled and milled barley.	Cat. 68/2013: 1.1.7
1.030	Pearl barley flakes	Product which is obtained through the rolling of cleaned groats and from which the starch may be released by a (hydro)thermal treatment.	Cat. 68/2013: 1.1.7 + process 30 (Flaking)
1.031	Barley, heat treated, flakes (infra-red micronised)	Product obtained through the rolling (infra-red micronizing)of heat treated barley.	Cat. 68/2013: 1.1.1 + process 38 (heating) + process 30 (flaking) + process 66 (infra-red micronisation)
1.033	Barley, rumen protected (treated with NaOH)	Barley which has been suggested to a technical treatment with sodium hydroxide with the aim of increasing the bypass protein and starch content.	
1.034	Millet, expanded	Product obtained from millet by means of heat-moisture treatment under pressure for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.3.1 + process 24 (expansion), Milet, puffed
1.035	Millet	Kernels from Panicum millaceum L.	Cat. 68/2013: 1.3.1
1.038	Oat, extruded	Product obtained from oat by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat.68/2013: 1.4.1 + process 27 (Extrusion), FMR: 005018
1.039	Oat oil, crude	Crude oil obtained by extraction of oat bran.	
1.040	Oats	Kernels of Avena sativa L. and other cultivated oat varieties.	Cat. 68/2013: 1.4.1
1.041	Oats, husked	Product obtained by peeling or shelling oats so that the kernels lose their shells and pellicles. The presence of a maximum of 2% of other grain is permitted. The product may not contain more than 2% of oat hulls.	Cat. 68/2013: 1.4.2
1.042	Oats, husked and cut	Product obtained by cutting or clipping husked oats.	
1.043	Oats, crushed	Product obtained by pressing clipped but not yet husked oats between two smooth rollers so that the oats are crushed or (slightly lighter) bruised but not ground.	Cat. 68/2013: 1.4.1 + process 11 (Crushing)

Code	Name	Definition	Synonyms
1.044	Oats, clipped	Product obtained by clipping oats so that the ends of the whole kernels are removed.	
1.045	Oats, heat treated	Kernels of Avena sativa L. which have been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.4.1 + process 38 (Heating), Oats, gelatinized
1.046	Oatmeal	Product obtained by pressing husked and possibly heated oats between two smooth rollers so that the oats are rolled. The product may not contain more than 2% of oat hulls.	FMR no. 003232-EN
1.047	Oat shells	Product obtained during the shelling or hulling of oat grains.	Cat. 68/2013: 1.4.6
1.048	Oat hulls and bran	By-product which is obtained during the processing of oats into oat groats. It mainly consists of oat shells and oat bran and possibly a slight quantity of endosperm.	Cat. 68/2013: 1. 4.11, Oat shells
1.049	Oat flakes	Product obtained by pressing husked and unheated oats between two smooth rollers so that the oats are rolled. The product may not contain more than 2% of oat hulls. The difference between oat meal and oat flakes lies in the crushing of the oats between the rollers. The oat flakes are crushed more than the oat meal.	Cat. 68/2013: 1.4.3
1.050	Maize	Grains of Zea mays L. ssp. mays.	Catalogue: 1.2.1
1.051	Maize, broken	By-product released during the cleaning of maize, Zea mays L., and which actually consists of small or broken maize kernels.	Cat. 68/2013: 1.2.1
1.052	Maize, heat treated	Kernels of Zea mays L. which have been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.2.1 + process38 (heating), Maize, gelatinized
1.053	Maize silage	Chopped product of whole maize plants. The product is preserved by silage.	Catalogue: 6.11.1, Corn silage, Maize, fresh, chopped
1.054	Maize: Corn Cob Mix (CCM)	Product consisting of kernels and part of the rachis. It is harvested at a dry matter level of 55 to 60% in the grain. The whole product is ground and then silaged.	Cat. 68/2013: 1.2.5 + process 37 (grinding/milling) + 22 (ensiling)
1.055	Maize flour	Product which consists of the sifted flour from the ground maize kernel. The product may contain no or only a few parts of the bran and the germs.	
1.056	Maize gluten	Dried by-product from the preparation of maize starch which mainly consists of gluten and which is obtained from the separation of starch. Also available in liquid or moist form.	Cat.68/2013: 1.2.8, Maize gluten meal, Maize protein
1.057	Maize gluten feed, moisture rich/dry	By-product from the preparation of maize starch by the wet method. It consists of bran and gluten of which following the sifting of the remaining maize residues and/or residues of the maize steep-water which is used during the manufacture of alcohol or other starch derivatives, are added.	Cat. 68/2013: 1.2.9, Maize protein feed, rich in moisture/dry
1.059	Maize grits	Product which is created by slicing of maize kernels.	Cat. 68/2013: 1.2.18
1.060	Maize germs	By-product created during both the preparation of maize flour or meal and also during the preparation of maize starch and which mainly consists of the germ present in the maize kernel.	Cat. 68/2013: 1.2.10
1.061	Maize germs expeller	Product of oil manufacture obtained by pressing of processed maize germ to which parts of the endosperm and testa may still adhere	Cat.68/2013: 1.2.11
1.062	Maize germ meal	By-product from the recovery of oil by extraction of maize germ obtained by dry or wet processing and to which may be parts of the endosperm and the seed coat attached.	Cat.68/2013: 1.2.12, Maize germ extracted
1.063	Maize germ bran	By-product from the preparation of maize starch which consists of non-extracted maize germ and also maize bran and parts of the endosperm.	Cat. 68/2013: 1.2.4
1.064	Corn cob silage	Chopped product of the whole cob (kernels, rachis and cob husks), the cob stalk and sometimes a piece of the stem. The product is preserved by silage.	Cat. 68/2013: 1.2.16

Code	Name	Definition	Synonyms
1.065	Maize meal, heat treated ((infra red) micronised)	Maize meal which have been subjected to a heat treatment for the purpose of releasing the starch and thereby increasing the digestibility. It could be infra red micronised.	Cat.68/2013: 1.2.1 + process 37 +38 (milling+ heating) + 66(infra-red micronisation), Maize meal, gelatinized
1.066	Maize germ oil, refined	Product which is recovered by way of chemical or physical refining from crude maize oil.	Cat.68/2013: 2.20.1
1.067	Maize germ oil, crude	Crude oil recovered from maize germ through pressing or extraction.	Cat.68/2013: 1.2.13
1.068	Maize screenings	Fraction of maize kernels separated by the screening process at product intake	Cat. 68/2013: 1.2.6
1.069	Maize acid oils from chemical refining	Product obtained during the deacidification of maize oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of seeds such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.1
1.070	Maize fatty acid distillates from physical refining	Product obtained during the deacidification of maize oil oil by means of distillation containing free fatty acids, oil and natural components of the maize kernel such as mono- and diglycerides, sterols and tocopherols.	Cat.68/2013: 13.6.5
1.071	Maize flakes, heat treated ((infra red) micronised)	Product which is obtained through the rolling of screened maize and from which the starch may be released by a (hydro)thermal treatment. It could be infra red micronised.	Cat.68/2013: 1.2.1 + process 38+30 (heating+flaking)+45/66 ((infra-red)micronisation), Maize flakes, gelatinized
1.072	Maize feed meal	By-product rich in starch from the preparation of maize flour or maize groats. It consists of maize bran, parts of the endosperm and possibly the germ.	
1.073	Corn steep liquor	By-product from the preparation of maize starch in accordance with the wet procedure which consists of water-soluble nutrients from the maize kernel. It is the liquid which is drained after soaking the maize in water and which is then evaporated.	Cat.68/2013: 1.12.15, Maize solubles
1.074	Maize bran	By-product from the preparation of flour from screened maize kernels which mostly consist of the more coarse parts of the husk and of kernel particles from which the endosperm has been mostly removed.	Cat.68/2013: 1.2.4
1.075	Maize starch, dried	Product which is produced by dissolving maize in water (soaking) and from which the protein and indissoluble starch is mostly then removed.	
1.076	Maize starch, heat treated	Maize starch which is gelatinsed and then dried.	Cat. 68/2013: 13.3.1 + process 38 (heating), Maize starch, heat treated
1.077	(Maize) glucose molasses	By-product from the preparation of maize sugar syrup which is created during the purification of the sugar fraction. The product mainly consists of dextrose and fat.	Cat. 68/2013: 13.2.5
1.078	Maize sugar syrup	Sugar solution (glucose syrup) recovered from maize comprising maltodextrine, maltose and glucose.	
1.080	Rice, broken	By-product released during the production of cleaned, polished or â€˜glasiertemâ€™ rice, Oryza sativa L. (also â€˜parboiledâ€™) and which actually consists of small or broken rice kernels.	Cat.68/2013: 1.6.1
1.081	Rice, heat treated	Kernels of Oryza sativa L. which, possibly after dehusking, have been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat. 68/2013: 1.6.3, Rice, gelatinized
1.083	Rice, crude	Kernels of Oryza sativa L. The kernels are still enclosed in the chaff or husks.	Cat.68/2013: 1.6.16, Paddy rice, Rough rice
1.084	Rice protein concentrate	Dried by-product from the preparation of rice starch which mainly consists of gluten and which is obtained from the separation of starch.	Cat.68/2013: 1.6.20
1.085	Rice flakes, heat treated	Product which may be released through the rolling of cleaned and shelled rice and from which the starch may be released by a (hydro)thermal treatment.	Cat.68/2013: 1.6.5 + process 38 (heat treated), Rice flakes, gelatinized
1.086	Rice bran	Product obtained during rice milling, mainly consisting of the outer layers of the kernel (pericarp, seed coat, nucleus, aleurone) with part of the germ. The rice may have been parboiled or extruded.	Cat.68/2013: 1.6.10, Rice feed meal, Rice grinds

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1.087	Rice water	Liquid by-product consisting of the cooking water from industrial (pre)cooked rice and rice starch/protein production.	FMR no.06311-NL
1.088	Rice starch	Technically pure starch recovered from rice.	FMR no.06312-NL
1.090	Rice bran, defatted and pelleted or powder	Rice bran resulting from oil extraction. Is sold in pelleted or powder form.	Cat. 68/2013: 1.6.12, Rice bran, extracted and pelleted.
1.092	Maize meal (micronised)	Product obtained through the grinding of maize. With the exception of liquid, pellicles, chaff and foreign substances, nothing may be removed and no foreign constituents may be added. It could be micronised.	Cat.68/2013: 1.2.1 + process 37 (milling) + 45 (Micronisation)
1.094	Corn cob, fermented	Fermented corn cob concentrate, with inactivated micro-organism from Aspergillus oryzae and niger.	FMR 02120-EN
1.095	Millet screenings	By-product which is released during the cleaning of millet by sifting and which consists of the tailings of the millet panicles.	Cat. 68/2013: 1.3.1 + process 57 (Sieving/Screening)
1.096	Maize, extruded	Product obtained from maize by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat.68/2013: 1.2.1 + process 27 (extrusion)
1.097	Oat flakes, heat treated	Product which is obtained through the rolling of screened oat and from which the starch may be released by a (hydro)thermal treatment.	Cat.68/2013: 1.4.1 + process 38 + 30 (Heating + Flaking)
1.098	Maize flakes ((infrared) micronised)	Product obtained by steaming or infra red micronising and rolling dehusked maize. It may contain a small proportion of maize husks. It could be (infrared) micronised.	Cat. 68/2013: 1.2.2
1.099	Maize flour, heat treated	Maize flour which have been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat. 68/2013: 1.2.3 + process 38 (Heating)
1.100	Rye	Kernels of Secale cereale L.	Cat. 68/2013: 1.7.1
1.101	Rye, heat treated	Kernels of Secale cereale L. which have been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.7.1 + process 38 (heating), Rye, gelatinized
1.106	Rye bran	By-product from the preparation of flour from screened rye which mostly consist of the more coarse parts of the husk and of kernel particles from which the endosperm has been mostly removed.	Cat.68/2013: 1.7.4
1.108	Rye meal	Product obtained through the grinding of rye. With the exception of liquid, pellicles, chaff and foreign substances, nothing may be removed and no foreign constituents may be added.	Cat.68/2013: 1.7.1 + process 37 (milling)
1.109	Rye, crushed	Product which is obtained by crushing cleaned, unshelled rye between two smooth rollers such that the rye is crushed but not ground.	Cat.68/2013: 1.7.1 + process 11 (crushing)
1.110	Sorghum	Kernels of Sorghum bicolor (L.) Moench s.l.	Cat. 68/2013: 1.8.1
1.114	Sorghum, expanded	Product obtained from sorghum by means of heat-moisture treatment under pressure for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.8.1 + process 24 (expansion), Sorghum, puffed
1.120	Spelt	Kernels of spelt Triticum spelta L., Triticum dioccum Schrank, Triticum monococcum.	Cat. 68/2013: 1.9.1
1.121	Spelthulls	Product released during the husking of the spelt kernel.	Cat. 68/2013: 1.9.3
1.122	Rye/ Oats Cereal overgrown with mycelium of Agaricus Blazei Murill	Rye, Oats Cereal overgrown with mycelium of Agaricus Blazei Murill. The name must be supplemented by the cereal species (which must be in FSP product list).	Cat. 68/2013: 1.4.1 + process 28 (fermentation), Cat. 68/2013: 1.7.1 + process 28 (fermentation), FMR no. 02921-EN, Fermented cereal, Fermented oats, Fermented rye
1.129	Wheat flakes, heat treated ((infrared) micronised)	Product obtained through the rolling of heat treated wheat. It could be (infrared) micronised.	Cat.68/2013: 1.11.1 + process 38+30 (Heating + flaking) +66 (infra-red micronisation)
1.130	Wheat	Kernels of Triticum aestivum (L.), Triticum durum Dosf. and other cultivated wheat varieties.	Cat.68/2013: 1.11.1
1.131	Wheat and wheat bran, malted and fermented	Product obtained by a process combining malting and fermentation of wheat and wheat bran. The product is then dried and ground.	Kat. 68/2013: 1.11.8
1.132	Wheat, crushed	Crushed kernels of Triticum aestivum (L.), Triticum durum Dosf. and other cultivated wheat varieties.	Cat.68/2013: 1.11.1 + process 11 (Crushing)

Code	Name	Definition	Synonyms
1.133	Wheat, heat treated	Wheat which has been subjected to a combination of moisture and heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 1.11.1 + process 38 (Heating)
1.134	Wheat flour	Wheat meal in which germs and part of the husks are not visible to the naked eye.	Cat. 68/2013: 1.11.1 + process 31 (flour milling)
1.135	Wheat yeast concentrate	Wet by-product that is released after the fermentation of wheat starch for alcohol production.	Cat. 68/2013: 1.11.22
1.136	Wheat gluten meal	Dried by-product very rich in protein from the preparation of wheat starch which mainly consists of gluten components which are obtained during the separation of the starch.	Wheat gluten meal
1.137	Wheat protein, hydrolised	Wheat protein, made soluble by enzymatic hydrolysis.	Cat. 68/2013: 1.11.15 + process 40 (Hydrolysis)
1.138	Wheat gluten feed	By-product of the manufacture of wheat starch and gluten. It is composed of bran, from which the germ has been partially removed or not, and gluten, to which very small amounts of the components of the screening of the grain as well as very small amounts of residues of the starch hydrolysis process may be added. The product has been dried.	Cat. 68/2013: 1.11.16
1.139	Wheat gluten feed, liquid	By-product of the manufacture of wheat starch and gluten. It is composed of bran, from which the germ has been partially removed or not, and gluten, to which very small amounts of the components of the screening of the grain as well as very small amounts of residues of the starch hydrolysis process may be added.	Cat. 68/2013: 1.11.16
1.140	Wheat middlings	By-product, which may of may not have been pelleted, of the preparation of flour from screened wheat kernels or husked spelt which mostly consists of parts of the husk and kernel particles from which less endosperm has been removed than in wheat bran.	Cat.68/2013: 1.11.4, wheat grits
1.141	Wheat germs	By-product of the preparation of wheat flour that usually consists of wheat germ which may or may not have been crushed and to which parts of the endosperm and the husk may be attached.	Cat. 68/2013: 1.11.11
1.142	Wheatgerm oil, crude	Crude, untreated oil recovered from wheatgerm through pressing or extraction.	
1.143	Wheat germ expeller	Byproduct from the extraction of oil by pressing the wheat buds of the varieties Triticum aestivum L., Triticum durum Deaf. and other cultivated varieties, naked wheat or dehulled spelt of the varieties Triticum spelta L., Triticum dicoccum Schrank, Triticum monococcum L., to which parts of the endosperm and the seed coat attach.	Cat. 68/2013: 1.11.13
1.144	Wheat germ, extracted	By-product from the recovery of oil by extraction from the wheat germ of the varieties Triticum aestivum L., Triticum durum Deaf. and other cultivated varieties, naked wheat or dehulled spelt of the varieties Triticum spelta L., Triticum dicoccum Schrank, Triticum monococcum L., to which parts of the endosperm and the seed coat attach.	Cat. 68/2013: 1.11.11 + process 26 (extraction)
1.145	Wheat cake	By-product from the preparation of wheat glucose. The product consists of wheat protein, fat and a filtration aid.	Cat. 68/2013: 1.11.1 + process 25 (expelling)
1.146	Wheat screenings	Byproduct from the cleaning of wheat which consists of broken wheat, wheat feed and wheat dust.	Cat. 68/2013: 1.12.4
1.147	Wheat glucose syrup	Glucose extracted from wheat consisting of maltodextrin, maltose and glucose.	Cat.68/2013: 13.2.4, wheat sugar syrup
1.148	Wheat flakes	Product which is obtained through the rolling of screened wheat and from which the starch may be released by a (hydro)thermal treatment.	Cat.68/2013: 1.11.5
1.150	Wheat feed meal	By-product from the preparation of flour from screened wheat or husked spelt. It consists of large and fine starch particles (in which lumps may to a greater or lesser extent still be attached to the core), particles of the endosperm and wheat germ.	Cat. 68/2013: 1.11.6

Code	Name	Definition	Synonyms
1.151	Wheat bran	By-product from the preparation of flour from screened wheat kernels or husked spelt which mostly consist of the more coarse parts of the husk and of kernel particles from which the endosperm has been mostly removed.Available in pellet and powder form.	Cat.68/2013: 1.11.7 + Process 45 (Micronisation) + 49 (Pelleting)
1.152	Wheat bran grits	By-product from the preparation of flour from screened wheat kernels or husked spelt which mostly consist of parts of the husk and of kernel particles from which the endosperm has been mostly removed.	Wheat feed flour
1.153	Wheat starch with CaCl2, heat treated	Wheat starch to which calcium chloride is added and which has been subjected to an additional heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat. 68/2013: 13.3.2, Wheat starch with CaCl2, gelatinized
1.154	Wheat starch, dried	Technically pure starch obtained from wheat.	Cat. 68/2013: 1.11.19 + process 21 (drying), Wheat feed
1.155	Wheat starch, liquid	Wet product which is produced by dissolving wheat in water (soaking) and from which the protein and indissoluble starch is mostly then removed. The remaining product is a solution of starch in water. The product may possibly be evaporated to achieve a higher level of dry substance.	Cat. 68/2013: 1.11.19, Wheat concentrate
1.157	Wheat meal (micronised)	Product obtained from the grinding of wheat from which wheat germ and parts of the husk have been wholly or partially removed. It could be micronised.	
1.158	Wheat straw fibre, hydrolysed	Product obtained by chemical hydrolysis of wheat straw fibre.	Fibre hydrolisate of wheat straw, Graminaceous stalk fiber, hydrolysed, Graminaceous stalk fibre, hydrolysed, Triticum fiber, hydrolysed, Triticum fibre, hydrolisate
1.160	Triticale	Kernels of Triticum X Secale hybrid.	Cat. 68/2013: 1.10.1
1.161	Maize soap stock	Product obtained during the deacidification of crude maize oil by means of aqueous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the seed such as mono- and diglycerides, lecithin and fibres	Cat.68/2013: 13.6.8
1.162	Wheat, extruded	Product obtained from wheat by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat. 68/2013: 1.11.1 + process 27 (extrusion)
1.163	Maize deodistillates (treated)	By-product of the chemical refining of crude maize oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with carbon; the treatment method always has to be validated.	FMR no.02202-EN
1.166	Distillers dried grains	Product of alcohol distilling obtained by drying solid residues of fermented grains. May contain up to 2 % potassium at a moisture content of 12 %. The name may be supplemented by the cereal species.	Cat.68/2018: 1.12.10
1.167	Wheat, rumen protected (treated with NaOH)	Wheat which has been suggested to a technical treatment with sodium hydroxide with the aim of increasing the bypass protein and starch content.	
1.168	Wheat meal, heat treated ((infrared) micronised)	Product obtained by heat treated and infrared micronisation of wheat.	Cat. 68/2013 1.11.1 + Process 38 + 66
1.169	Wheat protein concentrate	Concentrate and dried product obtain from wheat after starch removing through yeast fermentation.	Cat.68/2013: 1.12.3
1.170	Wheat, expanded	Product obtained by expanding wheat meal.	wheat, puffed
1.172	Rice bran wax, refined	Product obtained from the seeds of rice (Oryza sativa). Rice wax is a natural source of esterified fatty acids.	FMR 003908-EN
1.173	Maize, moisture rich	Kernels of Zea mays L. ssp..	Catalogue: 1.2.1
1.174	Maize, acidified and dried	Kernels of Zea mays L. ssp.. that are acidified and dried.	Catalogue:1.2.1
1.175	Malformed rice, milled/chalky rice, milled	Product obtained during rice milling, mainly consisting of malformed kernel and/or chalky kernel and/or damaged kernel, whole or broken. It may be parboiled	Cat.68/2013: 1.6.24
1.176	Rice flakes	Product obtained by flaking pre-gelatinised rice kernels or broken kernels.	Cat.68/2013: 1.6.5

Code	Name	Definition	Synonyms
1.177	Rice bran with calcium carbonate	Product obtained during rice milling, mainly consisting of the outer layers of the kernel (pericarp, seed coat, nucleus, aleurone) with part of the germ. It may contain up to 23 % of calcium carbonate used as processing aid. The rice may have been parboiled.	Cat.68/2013: 1.6.11
1.178	Rice flour	Product obtained by grinding milled rice. The rice may have been parboiled.	Cat.68/2013: 1.6.8
1.179	Rice extruded	Product obtained by extruding rice flour.	Cat.68/2013: 1.6.4
1.180	Milled rice	Husked rice from which almost all the bran and embryo have been removed during rice milling. The rice may have been parboiled.	Cat.68/2013: 1.6.2, White rice
1.181	Rice husk	By-product of rice dehulling consisting on the outer shell of the rice. Can be available in powder form.	FMR n. 07877-EN, Rice hulls
1.182	Rice syrup, powder	Product which obtained by hydrolysation during the production of maltodextrin from rice.	FMR no. 008748-EN
1.185	Rye, rumen protected (treated with NaOH)	Rye which has been subjected to a technical treatment with sodium hydroxide with the aim of increasing the bypass protein content.	Cat.68/2013: 1.7.1 + process 56 (rumen protection)
1.189	Cereal grains maize screening	Products from mechanical screening (size fractionation) consisting of small grains and fractions of maize grain kernels, which may be germinated, separated before further processing of the grain. The products contain more crude fibre (e.g. hulls) than the unfractionated cereals.	Cat. 68/2013: 1.12.4
1.190	Maize cob, crushed	Product consisting of parts of the ear of maize (from seed maize). The product is then dried and ground.	Catalogue: 1.2.5, Corn cob, crushed, FMR: 04356-EN
1.191	Maize silage, dried	Product obtained by dehydration and pressing of maize silage.	Cat.68/2013: 6.11.1 + process 21 (drying), Dehydrated corn silage (DCS)
1.192	Maize germ meal feed	Product of oil manufacture, obtained by extraction of processed maize germ. Only when produced at an integrated crushing and refining site, the product may contain up to: 1 % of the sum of used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres); 1,3 % of crude lecithins; 2 % of soap stocks.	Cat. 68/2013: 1.2.19
1.193	Maize cobs	Central core of a maize ear. It may include small quantities of maize and spathes (husks) which might not have been removed during mechanical harvesting	Cat. 68/2013: 1.2.5
1.195	Rice bran oil, crude	Oil extracted from (stabilised) rice bran.	Cat. 68/2013: 1.6.13
1.200	Wheat starch, pre-gelatinised	Product consisting of wheat starch expanded by heat treatment.	Cat. 68/2013: 13.3.2
1.210	Quinoa seeds (pellet)	Seed of the quinoa plant (Chenopodium quinoa Willd.). The pelleting can take place later in a different company/place (at the purchaser)	FMR no.008758-EN
1.211	Quinoa husks	Product obtained by dehulling of quinoa seeds (Chenopodium quinoa Willd.)	
1.219	Malting barley husks	Product from malting barley cleaning consisting of fractions of husk and fines	Cat. 68/2013: 1.1.15; Malting barley dust ; Malting barley fines
1.220	Brewers' spent grain fibers	Fiber solid by-product obtained by mechanical separation of the brewerâ€™s grain.	FMR n. 008807-EN
1.221	Malt husk	Product obtained by grinding and sieving of malt during the production of beer for human consumption.	
1.222	Barley structural carbohydrate concentrate	Product obtained by processing of brewersÂ´ grains to obtain the oil and protein fractions for human consumption. It may be defatted.	
1.225	Oat protein	By-product obtained by enzymatic and heat treatment of husked oat in the production of oat drink for human consumption. The product consists of solid and insoluble fractions. Available in wet (moist) or powder form.	FMR: 009205, FMR: 009207
1.226	Oat drink	Product obtained by enzymatic and heat treatment of husked oat. The product consists in the liquid and soluble fractions.	Cat. 68/2013: 13.1.13, FMR: 009206
1.230	Barley meal, heat treated ((infra red) micronised)	Product obtained by heat treated and infra red micronisation of barley.	Cat. 68/2013 1.1.1 + process 38 + process 66
1.231	Barley meal (micronised)	Product obtained by grinding or micronisation of barley.	Cat. 68/2013 1.1.1 + Process 45

Code	Name	Definition	Synonyms
1.232	Barley protein concentrate	Product from barley obtained after hydrolization with enzymes and mechanical separation of the protein rich fraction. Available in powder or pellet form.	FMR: 009040-EN
2.001	Blue poppy seed	Blue seeds from Papaver somniferum L. (botanical purity 98%).	Cat. 68/2013: 2.23.1
2.002	Chia seeds	Seeds of Chia (Salvia Hispanica L.)	Cat. 68/2013: 2.24.1
2.010	Cocoa butter acid oils from chemical refining	Product obtained during the deacidification of cocoa butter by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the cocoa beans such as mono- and diglycerides, lecithin and fibres.	Feed Catalogue 68/2013, nr. 13.6.1
2.011	Cocoa husks	Product (teguments) obtained from deshelling of dried and roasted cocoa beans of Theobroma cocoa L.	Cat. 68/2013: 2.3.1
2.012	Cocoa bean expeller	By-product of the recovery of oil / butter through pressing out of cocoa beans, Theobroma cacao L.	Cat. 68/2013: 2.3.3, Cocoa expeller cake
2.013	Cocoa bean meal	By-product of the recovery of cocoa butter through extraction from cocoa bean expeller.	Cocoa bean extracted, Cocoa solids, defatted
2.014	Cocoa butter fatty acids distillates from physical refining	Product obtained during the deacidification of cocoa butter by means of distillation containing free fatty acids, oil and natural components of the cocoa beans such as mono- and diglycerides, sterols and tocopherols.	Feed Catalogues 68/2013 nr. 13.6.5
2.015	Cocoa deodistillates (treated)	By-product of the chemical refining of cocoa butter, which is subsequently treated to reduce dioxin and pesticide residue levels below legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR 002202-EN
2.016	Cocoa hulls	Product obtained from deshelling of cocoa beans (Theobroma cacao L.)	Cat. 68/2013: 2.3.2
2.019	Groundnut, roasted	Product obtained by roasting of seeds of the groundnut (Arachis hypogaea L) and other Arachis sorts where the shells may be (partially) removed.	FMR 000516-EN, Peanuts, roasted
2.020	Groundnut husks	By-product which is created during the shelling of the groundnuts Arachis hypogaea L. and other Arachis species.	FMR 003336-EN, Groundnut husks, Peanut, hulls
2.021	Groundnut oil, refined	Product which is recovered by way of chemical or physical refining from crude degummed groundnut oil.	Cat. 68/2013: 2.20.1, Peanut oil, refined
2.022	Groundnut oil, crude	Crude oil recovered from groundnuts through pressing or extraction.	Peanut oil, crude
2.023	Groundnut expeller (partially decorticated)	By-product from the recovery of oil through pressing from groundnut which may have been (partially) decorticated. Available in pellet form.	Cat. 68/2013: 2.6.1/2.6.3
2.024	Groundnut meal, (partially)decorticated	By-product from the recovery of oil through extraction from groundnut which may have been (partially) decorticated.	Cat. 68/2013: 2.6.2 / 2.6.4., Groundnut, extracted (partially) decorticated
2.025	Groundnut screenings	By-product which is released during the dry cleaning of the groundnuts.	FMR 003336-EN, Groundnut screenings
2.026	Groundnut acids oils from chemical refining	Product obtained during the deacidification of groundnut oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the groundnut such as mono- and diglycerides, lecithin and fibres.	Cat. 68/2013: 13.6.1
2.027	Groundnut deodistillates (treated)	By-product of the chemical refining of crude groundnut oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon;\r\nthe treatment method always has to be validated.	Cat. 68/2013: 13.6.5
2.028	Groundnuts, raw	Seeds of the groundnut (Arachis hypogaea L) and other Arachis sorts where the shells may be (partially) removed.	Cat. 68/2013: 2.6.5, Peanuts, raw
2.029	Mustard seed meal	Product obtained by the extraction of volatile mustard oil from mustard seed.	Cat.68/2013: 2.9.2

Code	Name	Definition	Synonyms
2.030	Mustard bran	Product of the manufacture of mustard (Brassica juncea L.). It consists of fragments of the outer skins and particles of grain.	Cat.68/2013: 2.9.1
2.033	Hemp leaves (and flowers)juice, lyophilized	Product obtained by pressing and then freeze-drying leaves (and flowers) of hemp plant.	FMR n. 08306-EN
2.034	Hemp leaves (and flowers), dried (pelleted)	Product obtained by drying leaves (and flowers) of hemp plant. Can be available in pelletized form.	Cat. 68/2013: 7.7.1
2.035	Hemp seed	Controlled seed of Cannabis sativa L. with maximum THC content according to EU legislation. It must consist of at least 95% pure hempseed.	Cat. 68/2013: 2.22.1
2.036	Hemp fibre	Product obtained during the processing of hemp, green coloured, dried, fibrous. It consists of chopped parts of the hemp plant. The product may have been silaged or pelleted.	Cat. 68/2013: 6.7.2, Hemp straw
2.037	Hemp seed hulls	Product obtained during dehulling process of hemp seeds.	FMR: 05529, FMR: 05313, Hemp seed husks, Hemp seed shells
2.038	Hemp expeller	Product of oil manufacture obtained by pressing of hemp seed or hemp seed hulls.	Cat.68/2013: 2.22.2
2.039	Hemp oil	Product of oil manufacture, obtained by pressing of hemp seed or hemp seed hulls.	Cat.68/2013: 2.22.3
2.040	Cotton seed	Seeds of the cotton plant Gossypium spp. from which the fibres have been removed.	Cat. 68/2013: 2.5.1
2.041	Cotton seed expeller	By-product from the recovery of oil through pressing from the seeds from which the fibres have been removed.	Cat. 68/2013: 2.5.3
2.042	Cotton meal pellets	Product of oil manufacture, obtained by extraction and appropiate heat treatmen of cotton seed expeller. After that the defatted meal is compacted to form pellets. May contain up to 2% soap stock.	Cat. 68/2013: 2.5.2
2.043	Cotton seed oil, (semi-) refined	Product obtained from cotton seed through extraction and subsequent refining.	Cat. 68/2013: 2.20.1
2.049	Coconut deodistillates (treated)	By-product of the chemical refining of crude oconut oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with carbon; the treatment method always has to be validated.	FMR no.02202-EN
2.051	Coconut oil, refined	Product which is recovered by way of chemical or physical refining from crude coconut oil.	Cat.68/2013: 2.20.1
2.052	Coconut oil, crude	Crude oil recovered from coconut kernels through pressing or extraction.	Cat.68/2013: 2.20.1
2.053	Coconut expeller	By-product from the recovery of oil through pressing out the dried, seed skin covered, endosperm of the seed of the cocoa palm.	Cat.68/2013: 2.4.1, Copra expeller
2.054	Coconut meal	By-product from the recovery of oil through extraction from the dried, seed skin covered, endosperm of the seed of the cocoa palm.	Cat.68/2013: 2.4.3, Coconut, extracted, Copra meal
2.055	Coconut acid oils from chemical refining	Product obtained during the deacidification of or coconut oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.1
2.056	Coconut fatty acids distillate from physical refining	Product obtained during the deacidification of coconut oil by means of distillation containing free fatty acids, oil and natural components of the copra such as mono- and diglycerides, sterols and tocopherols. It could be treated with activated carbon to reduce dioxins and other contaminants below the legal limits; the treatment method always has to be validated.	Cat.68/2013: 13.6.5
2.057	Coconut Expeller, hydrolysed	Coconut expeller that has received an additional enzymatic hydrolysis, drying and crushing step.	Cat. 68/2013: 2.4.1 + process 40 (Hydrolysis), Copra expeller, hydrolysed, MCM

Code	Name	Definition	Synonyms
2.058	Coconut soap stocks	Product obtained during the deacidification of coconut oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the copra such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.8
2.059	Coconut pure distilled fatty acids from splitting	Product obtained by the distillation of crude fatty acids from coconut oil splitting potentially plus hydrogenation. By definition it consist of pure distilled fatty acids C6-C24, aliphatic, lineair, monocarboxylic, saturated and unsaturated.	Cat.68/2013: 13.6.7
2.060	Linseed oil, refined	Product which is recovered by chemical or physical refining from crude linseed oil.	Cat.68/2013: 2.20.1
2.061	Linseed oil, crude	Crude oil recovered from linseed through pressing or extraction.	Cat.68/2013: 2.20.1
2.062	Linseed	Seed from linseed Linum usitatissimum L. (botanical purity at least 93%).	Cat. 68/2013: 2.8.1
2.063	Linseed expeller	Product of oil manufacture, obtained by pressing of linseed. (Minimum botanical purity 93 %)	Cat.68/2013: 2.8.2
2.064	Linseed meal	Product of oil manufacture, obtained by extraction and appropriate heat treatment of linseed expeller.	Catalogue 68/2013: 2.8.3, Linseed extracted
2.065	Flax chaff	By-product obtained during the shelling of linseed and which consists of chaff, linseed and possible stalk pieces.	FMR: 03325
2.066	Linseed acid oils from chemical refining	Product obtained during the deacidification of linseed oil and fats by means of alkali, followed by an acidulation with subsequent separation of the aqueous phase, containing crude lecithins from integrated crusting and refining plants.	Cat.68/2016: 13.6.1
2.067	Linseed oil, crude, degummed	Crude oil recovered from linseed oil by pressing or extraction and from which the mucilage has been removed.	Cat.68/2013: 2.20.1
2.068	Linseed meal feed	Product of oil manufacture, obtained by extraction and appropriate heat treatment of linseed expeller. May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat.68/2013: 2.8.5
2.069	Linseed meal feed stocks	Product of oil manufacture, obtained by extraction and appropriate heat treatment of linseed expeller as described in the Catalogue of Feed Materials, Regulation 68/2013, product number 2.8.5. May contain up to 2% soap stocks (excluding lecithins) from integrated crushing and refining.	FMR no.04306-EN
2.070	Poppy seed	Blue and/or white seeds from Papaver somniferum L. (botanical purity 98%).	Cat. 68/2013: 2.23.1
2.071	Linseed, extruded	Product obtained from linseeds by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat. 68/2013: 2.8.1 + process 27
2.080	Niger seed	Seeds of Guizotia abyssinica (L.f.) Cass. (botanical purity 98%).	Cat. 68/2013: 2.10.1
2.090	Palm oil olein fraction	Product which is recovered as a filtrate if bleached palm oil is crystallised (wet and then dry) and then filtered. The olein fraction mostly consists of unsaturated fatty acids.	Cat.68/2013: 2.20.1
2.091	Palm oil stearin fraction	Product which is recovered as a residue if bleached palm oil is crystallised (wet and then dry) and then filtered. The stearine fraction mostly consists of saturated fatty acids.	Cat.68/2013: 2.20.1, Crude palm stearin
2.092	Calcium salts of vegetable fatty acids	Product obtained from vegetable acid oils and / or fatty acids which have been subjected to a reaction with calcium hydroxide or calcium oxide. The result of the reaction is a calcium soap / salt of vegetable acid oils. The name shall be amended or supplemented to specify the fatty acids used as well as the botanical origin.	Calcium salts of rapeseed acid oils, Cat.68/2013: 13.6.4, Palm oil fatty acids, calcium salts
2.093	Palm oil, chemically refined	Product which is recovered by chemical refining from crude palm oil.	Cat.68/2013: 2.20.1

Code	Name	Definition	Synonyms
2.094	Palm oil, physically refined	Product which is recovered by physical refining from crude palm oil.	Cat.68/2013: 2.20.1
2.095	Palm oil, crude	Crude oil recovered from palm fruit pulp through pressing or extraction.	Cat.68/2013: 2.20.1
2.096	Palm kernel oil olein fraction	Product which is recovered as a filtrate if bleached palm kernel oil is crystallised (wet and then dry) and then filtered. The olein fraction mostly consists of unsaturated fatty acids.	Cat.68/2013: 2.20.1
2.097	Palm kernel oil, chemically refined	Product which is recovered by way of chemical refining from crude palm kernel oil.	Cat.68/2013: 2.20.1
2.098	Palm kernel oil, physically refined	Product which is recovered by way of physical refining from crude palm kernel oil.	Cat.68/2013: 2.20.1
2.099	Palm kernel oil, crude	Crude oil recovered from palm kernels through pressing or extraction.	Cat.68/2013: 2.20.1
2.100	Palm kernel expeller	Product of oil manufacture, obtained by pressing of palm kernels Elaeis guineensis Jacq., Corozo oleifera (HBK) L. H. Bailey (Elaeis melanococca auct.) from which as much as possible of the hard shell has been removed.	Cat.68/2013: 2.12.1
2.101	Palm kernel meal	Product of oil manufacture, obtained by extraction of palm kernels from which as much as possible of the hard shell has been removed.	Cat.68/2013: 2.12.2
2.102	Palm kernel fat, hardened refined	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached oil) to a hydrogenation process (= harden) and then removing the hardened palm kernel distillates (incl. volatile components).	Cat.68/2013: 2.20.1
2.103	Palm kernel fat, interesterificated	Product which is recovered from chemically or physically refined palm kernel oil or hardened fats which are subjected to trans-esterification and deodorisation.	Cat.68/2013: 13.6.2
2.104	Palm kernel acid oils from chemical refining	Product obtained during the deacidification of palm kernel oils and fats by means of alkali, followed by an acidulation with subsequent separation of the aqueous phase, containing free fatty acids, oils or fats and natural components of palm kernel such as mono-, and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.1
2.105	Palm kernel pure distilled fatty acids from splitting	Product obtained by the distillation of crude fatty acids from palm kernel oil/fat splitting potentially plus hydrogenation. By definition it consists of pure distilled fatty acids C6-C24, aliphatic, linear, monocarboxylic, saturated and unsaturated. May contain up to 50 ppm Nickel from hydrogenation.	Cat.68/2013: 13.6.7
2.106	Palm kernel fatty acid distillates from physical refining	Product obtained during the deacidification of palm kernel oils and fats, physically refining, by means of distillation containing free fatty acids, oils or fats and natural components of palm kernel such as mono- and diglycerides, sterols and tocopherols.	Cat.68/2013: 13.6.5
2.107	Palm fat, hardened refined	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached palm oil) to a hydrogenation process (= harden) and then removing the hardened palm distillates (incl. volatile components).	Cat.68/2013: 2.20.1
2.108	Palm fat, interesterificated	Product which is recovered from chemically or physically refined palm oil or hardened fats which are subjected to trans-esterification and deodorisation.	Cat.68/2013: 13.6.2
2.109	Palm acid oils from chemical refining	Product obtained during the deacidification of palm oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the palm fruit such as mono- and diglycerides and fibres.	Cat.68/2013: 13.6.1

Code	Name	Definition	Synonyms
2.110	Palm pure distilled fatty acids from splitting	Product obtained by the distillation of crude fatty acids from oil/fat splitting potentially plus hydrogenation. By definition it consists of pure distilled fatty acids C6-C24, aliphatic, linear, monocarboxylic, saturated and unsaturated. May contain up to 50 ppm Nickel from hydrogenation.	Cat.68/2013: 13.6.7
2.111	Palm fatty acid distillates from physical refining (treated)	Product obtained during the deacidification of palm oils by means of distillation containing free fatty acids, oils or fats and natural components of palm such as mono- and diglycerides, sterols and tocopherols. It could be treated with activated carbon to reduce dioxins and other contaminants below the legal limits; the treatment method always has to be validated.	Cat.68/2013: 13.6.5
2.112	Palm fatty acid distillates from physical refining, hardened	Product obtained during the deacidification of palm oil by means of distillation and then to a hydrogenation process (=harden) containing free fatty acids, oil and natural components of the palm fruit such as mono- and diglycerides, sterols and tocopherols.	Cat.68/2013: 13.6.5, Palm fatty acid distillate, hydrogenated
2.113	Palm oil fatty acids, Magnesium soaps	Palm fatty acid and palm fatty acid distillate which have been subjected to a reaction with Magnesium hydroxide. The result of the reaction is a Magnesium soap/salt of palm fatty acid distillate.	Cat.68/2013: 11.2.10, Magnesium salts of Palm oil fatty acids, Magnesium stearate
2.114	Palm soap stocks	Product obtained during the deacidification of palm oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the palm fruit such as mono- and diglycerides, lecithin and fibres.	Cat. 68/2013: 13.6.8
2.115	Palm kernel soap stocks	Product obtained during the deacidification of palm kernel oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the palm kernel such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.8
2.116	Palm deodistillates (treated)	By-product of the chemical refining of crude palm oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated	FMR n.02202-EN
2.117	Palm kernel deodistillates (treated)	By-product of the chemical refining of crude palm kernel oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR n.02202-EN
2.118	Rapeseed meal, rumen protected (treated with steam)	Rape seed extract which has been subjected to a technical treatment with steam with the aim of increasing the bypass protein content.	Cat.68/2013: 2.14.3, Rape seed extracted, stable (treated with steam), Rape seed meal, rumen protected (treated with steam), Rape seed, extracted, stable (treated with steam)
2.119	Rape seed soapstock	Product obtained during the deacidification of rape seed oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the rape seed such as mono- and diglycerides, lecithin and fibres.	Cat. 68/2013: 13.6.8, Rapeseed soapstock
2.121	Rape seed oil, crude, complete or partially degummed	Crude oil recovered from rape seed by pressing or extraction and from which the mucilage has been partially removed.	Cat. 68/2013: 2.20.1, Rape seed oil, crude partially degummed
2.123	Rape seed oil, refined	Product which is recovered by way of chemical or physical refining from crude degummed rapeseed oil.	Cat. 68/2013: 2.20.1, Rape seed oil, refined
2.124	Rape seed oil, crude, non-degummed	Crude, untreated oil recovered from rapeseed through pressing or extraction.	Cat. 68/2013: 2.20.1, Rape seed oil, extracted crude, Rape seed oil, pressed, crude

Code	Name	Definition	Synonyms
2.125	Rape seed acid oils from chemical refining	Product obtained during the deacidification of rape seed oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the rape seed such as mono- and diglycerides, lecithin and fibres.	Cat. 68/2013: 13.6.1
2.126	Rape seed fatty acids distillates from physical refining	Product obtained during the deacidification of rape seed oil by means of distillation containing free fatty acids, oil and natural components of the rape seed such as mono-and diglycerides, sterols and tocopherols.	Cat. 68/2013: 13.6.5
2.127	Rape seed	Seeds of oil seed rape Brassica napus L. ssp. oleifera (Metzg.) Sinsk., of Indian sarson Brassica napus L. var. glauca (Roxb.) O.E. Schulz and of rapeseed Brassica campetris L ssp. oleifera (Metzg.) Sinsk. (botanical purity at least 94%).	Cat. 68/2013: 2.14.1, Cole seed
2.128	Rape seed olein fraction	Product which is recovered as filtrate during the crystallisation of the fatty acid mixture which is created along with glycerine during the fat separation. It consists mainly of unsaturated fatty acids.	Cat. 68/2013: 2.20.1
2.129	Rape seed stearin fraction	Product consisting of a mixture of fatty acids (mainly Stearic acid and Palmitic acid). Stearin is obtained by saponifying vegetable fats and then allowing the soap to react with an acid.	Cat. 68/2013: 2.20.1
2.130	Rape seed meal, extruded	Product obtained from rape meal by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	FMR no.05019-EN
2.131	Rape seed lecithin, crude	Fatty by-product which is released during the degumming of crude, undegummed rape oil which is available in both native form and after further processing.	Cat. 68/2013: 2.21.1, Rape seed lecithin, native
2.132	Rape seed expeller	By-product from the recovery of oil through pressing from colza and rapeseed (botanical purity at least 94%).	Cat. 68/2013: 2.14.2
2.133	Rape seed meal	By-product from the recovery of oil through extraction and appropriate heat treatment from colza and rapeseed (botanical purity at least 94%).	Cat. 68/2013: 2.14.3, Rape seed, extracted
2.135	Rape seed meal, rumen protected (treated with reducing sugars)	Rape seed extract which has been subjected to a technical treatment with reducing sugars with the aim of increasing the bypass protein content.	Cat.68/2013: 2.14.3, Rape seed extracted, rumen protected (treated with reducing sugars), Rape seed meal, stable (treated with reducing sugars), Rape seed, extracted, stable (treated with reducing sugars)
2.136	Rape seed screenings	By-product which is released during the dry cleaning of rape seed.	Cat. 68/2013: 2.14.1 + process 57 (Sieving/Screening)
2.137	Rape seed fat, hardened refined	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached oil) to a hydrogenation process (= harden) and then removing the hardened free fatty acids (incl. volatile components).	Cat. 68/2013: 2.20.1
2.138	Rape seed fat, interesterificated	Product which is recovered from chemically or physically refined rape seed oil or hardened fats which are subjected to trans-esterification and deodorisation.	Cat. 68/2013: 13.6.2
2.140	Safflower oil, refined	Refined safflower oil which is recovered by way of refining from crude safflower oil and which is subjected to chemical deacidification.	Cat.68/2013: 2.20.1
2.141	Safflowermeal, expeller	By-product from the recovery of oil through pressing from safflower seed.	
2.142	Safflowermeal, extracted	Product from the recovery of oil through extraction from safflower seed.	Cat.68/2013: 2.15.2 + process 26 (Extraction)
2.143	Safflower fatty acids, undistilled in refined vegetable oil	Mixture which remains after the distillation process whereby pure safflower fatty acids are distilled is degraded. The product consists of about 30% safflower fatty acids and 70% refined vegetable oil added before distillation.	

Code	Name	Definition	Synonyms
2.144	Safflower pure distilled fatty acids from splitting	Product obtained by the distillation of crude fatty acids from safflower oil splitting potentially plus hydrogenation. By definition it consist of pure distilled fatty acids C6-C24, aliphatic, lineair, monocarboxylic, saturated and unsaturated.	Feed catalogue 68/2013: 13.6.7
2.145	Safflower seed	Seed of safflower, Catharmus tinctorius L.	Cat. 68/2013: 2.15.1
2.146	Safflower hulls	Product obtained during dehulling of safflower seeds.	Feed catalogue 68/2013: 2.15.3
2.147	Safflower soap stocks	Product obtained during the deacidification of safflower oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the safflower seed such as mono- and diglycerides and fibres.	Feed catalogue 68/2013: 13.6.8
2.148	Safflower deodistillates (treated)	By-product of the chemical refining of crude safflowerоil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR 002202-EN
2.149	Safflower flower pulp	By-product obtained from the extraction of colouring food from safflower flowers through the aid of hot water.	FMR no.06734-EN
2.150	Sesame seed	Seed of Sesamum indicum L.	Cat. 68/2013: 2.16.1
2.151	Sesame seed, expeller	By-product from the recovery of oil through pressing from sesame seed Sesamum indicum L.	Cat. 68/2013: 2.17.3
2.156	Shea butter, crude	Crude, untreated shea butter recovered from shea nuts through pressing and extraction.	Cat. 68/2013: 2.20.1
2.157	Shea butter, physically refined	Product obtained by physical refining (stripping) of raw shea butter.	Cat. 68/2013: 2.20.1, Shea butter, stripped
2.158	Shea fatty acid distillates (from physical refining)	Product obtained during the deacidification of shea butter by means of distillation containing free fatty acids, oil and natural components of the shea nuts such as mono- and diglycerides, sterols and tocopherols.	Cat. 68/2013: 13.6.5
2.159	Shea butter, chemically refined	Product obtained by chemical refining of raw shea butter.	Cat. 68/2013: 2.20.1
2.160	Shea acid oils from chemical refining	Product obtained during the deacidification of shea butter by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the shea nuts such as mono- and diglycerides, lecithin and fibres.	Feed Catalogue 68/2013 nr. 13.6.1
2.161	Shea butter deodistillates (treated)	By-product of the chemical refining of crude shea butter, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR 002202-EN
2.162	Shea stearin	Product obtained during the fractionation of the shea butter. This fraction mainly consists of saturated fatty acids	Cat.68/2013: 2.20.1
2.163	Shea olein	Product obtained during the fractionation of the shea butter. This fraction mainly consists of unsaturated fatty acids.	Cat.68/2013: 2.20.1
2.164	Shea meal	By-product obtained after fat extraction from shea nuts.	
2.167	Soya beans, extruded	Product obtained from soya beans by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation. It may be rumen protected (treated with steam).	Cat. 2017/1017: 2.18.6
2.168	Soya-protein concentrate from ethanol extraction, micronised	Product obtained from the milling of soy-protein concentrate from ethanol extraction.	Cat. 68/2013: 2.18.7 + process 45 (micronisation)
2.169	Soya beans, heat treated, dehulled and milled	Seeds of Glycine max. (L.) Merz which have been subjected to a suitable heat treatment and then shelled and milled.	Cat. 68/2013: 1.12.2, Cat. 68/2013: 2.18.1 + process 14 + 38+ 37
2.170	Soya beans, heat treated	Seeds of Glycine max. (L.) Merz which have been subjected to a suitable heat treatment.	Cat. 68/2013: 2.18.1, Cat. 68/2013: 2.18.11 + process 38/51/54, Soy beans, roasted, Soy beans, toasted, Soya beans, gelatinized

Code	Name	Definition	Synonyms
2.171	Soya beans, heat treated and dehulled	Seeds of Glycine max. (L.) Merz which have been subjected to a suitable heat treatment and then shelled.	Cat. 68/2013: 2.18.11 + process 14 + 38, Soya beans, gelatinized and dehulled
2.172	Soya beans, heat treated, dehulled and flaked	Seeds of Glycine max. (L.) Merz which have been subjected to a suitable heat treatment and then shelled and flaked.	Cat. 68/2013: 2.18.2 + process 38, Soya beans, gelatinized, dehulled and flaked
2.173	Soya beans, raw	Seeds of Glycine max. (L.) Merz.	Catalogue 68/2013: 2.18.11, Soy beans, raw
2.174	Soya bean hulls	Product obtained during dehulling of soya beans.	Catalogue 68/2013: 2.18.5, Soya bean husks
2.175	Soya bean husks, heat treated	By-product obtained during the dehulling of heat-treated soya beans.	Cat. 68/2013: 2.18.5 + process 38 /51, Soya bean hulls, gelatinized
2.176	Soya-protein concentrate from enzymatic treatment	By-product obtained from hulled soya beans from which the fat is extracted and is then treated with enzymes to lower the level of other soluble constituents than proteins.	Cat.68/2013: 2.18.7
2.177	Soya-protein concentrate from ethanol extraction	By-product obtained from hulled soya beans from which the fat is extracted and is then extracted with ethanol to lower the level of other soluble constituents than proteins.	Cat.68/2013: 2.18.7
2.179	Soya (bean) lecithin, crude	Product obtained during degumming of crude soya oil with water. Citric acid, phosphoric acid or sodium hydroxide may be added during degumming of the crude oil. It could be treated with hydrogen peroxide to obtain the standardized form.	Catalogues 68/2013: 2.21.1, Soya bean lecithin, native
2.181	Soya bean oil, chemically refined	Product which is recovered by chemical refining from crude, degummed, soya oil which is then subjected to saponification with lye and deodorisation.	Catalogue 68/2013: 2.20.1, Soya bean oil, refined
2.182	Soya bean oil, physically refined	Refined soya oil which is recovered by physical refining from crude, degummed soya oil and which is subjected to distillative deacidification.	Catalogue 68/2013: 2.20.1, Soya bean oil, refined
2.184	Soya bean oil, crude degummed	Crude oil recovered from soya beans by pressing or extraction and from which the mucilage has been removed.	Catalogue 68/2013: 2.20.1, Soy bean oil, crude degummed
2.185	Soya bean oil, crude not degummed	Crude, untreated oil recovered from soya seed through pressing or extraction.	Catalogue 68/2013: 2.20.1, Soy bean oil, crude not degummed
2.186	Soya paste	Moisture-rich product which is released in the production of soy drink for human consumption. The product consists of okara (soy fibre) and cooking moisture.	Cat. 68/2013: 2.18.8
2.187	Soya (bean) expeller	Product of oil manufacture, obtained by pressing the seed of soya. Also available in powder form after grinding.	Catalogue 68/2013: 2.18.2, Soy bean expellers, Soya (bean) expeller (Ground/milled), Soya expeller meal
2.188	Soya (bean) meal	Product of oil manufacture, obtained from soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0,4 mg N/g Ã— min.)	Cat. 68/2013: 2.18.3, Soya flour, Soya, extracted
2.190	Soya (bean) meal, rumen protected (treated with reducing sugars)	Soya seed extract which has been subjected to a technical treatment with reducing sugars with the aim of increasing the bypass protein content.	Cat. 68/2013: 2.18.3, Soya (bean) extracted, rumen protected (treated with reducing sugars), Soya meal, stable (treated with reducing sugars), Soya, extracted, stable (treated with reducing sugars)
2.191	Soya bean molasses	Extract of hulled and defatted soya beans released during the production of soya protein concentrates.	Cat.68/2013: 2.18.9, Soya velasses
2.192	Soya bean fat, hardened refined	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached oil) to a hydrogenation process (= harden) and then removing the hardened free fatty acids (incl. volatile components).	Catalogue 68/2013: 2.20.1, Soy bean fat, hardened refined
2.193	Soya bean fat, crude hardened low in nickel	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached soya oil) to a hydrogenation process (= harden) and then denickeling.	Catalogue 68/2013: 2.20.1, Soy bean fat, crude hardened low in nickel

Code	Name	Definition	Synonyms
2.194	Soya acid oils from chemical refining	Product obtained during the deacidification of soya beans oils and fats by means of alkali, followed by an acidulation with subsequent separation of the aqueous phase, containing free fatty acids, oils or fats and natural components of seeds, fruits or animal tissues such as mono-, and diglycerides, lecithin and fibres. emulsion which is created.	Catalogue 68/2013: 13.6.1
2.195	Soya fatty acid distillates from physical refining	Product obtained during the deacidification of soya oils and -fats by means of distillation containing free fatty acids, oils or fats and natural components of seeds such as mono- and diglycerides, sterols and tocopherols.	Catalogue 68/2013: 13.6.5
2.198	Soya bean flakes	Product obtained by steaming or infra red micronising and rolling dehulled soya beans.	Cat. 68/2013: 2.18.12
2.199	Soya solubles	Liquid product which is released during the soy protein concentration of water extraction. It is mainly composed of soluble proteins and oligosaccharides.	FMR: 008092, Soluble soya protein, Soy press water
2.200	Soya bean fat, interesterficated	Product which is recovered from chemically or physically refined soya oil which is subjected to interesterification and then deodorisation. The composition of the esterified fat depends on any other refined oils or fats added during the interesterification.	Cat. 68/2013: 13.6.2
2.202	Soya drinks	Moisture-rich product which is formed after peeled soy beans have been softened and then ground to a pulp. Soya drinks is what remains after filtering.	
2.204	Soya beans screenings	By-product which is released during the screening of soy beans by sifting and which consists of the splits and oversized soy beans. This product is not heated.	Cat. 68/2013: 2.18.10
2.205	Soya bean soap stocks	Product obtained during the deacidification of soya bean oils by means of aqueous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oils or fats and natural components of seeds such as mono- and diglycerides, lecithin and fibres.	Cat. 68/2013: 13.6.8
2.206	Soya (bean) meal, dehulled	Product of oil manufacture, obtained from dehulled soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0,5 mg N/g Ã— min.).	Cat. 68/2013: 2.18.4
2.210	Sunflower olein fraction	Product which is recovered as filtrate during the crystallisation of the fatty acid mixture which is created along with glycerine during the fat separation. It consists mainly of unsaturated fatty acids.	Cat.68/2013: 2.20.1
2.211	Sunflower stearin fraction	Product consisting of a mixture of fatty acids (mainly Stearic acid and Palmitic acid). Stearin is obtained by saponifying vegetable fats and then allowing the soap to react with an acid.	Cat.68/2013: 2.20.1
2.212	Sunflower lecithin, crude	Fatty product which is recovered during the degumming of crude, not degummed, sunflower oil.	Cat.68/2013: 2.21.1, Sunflower lecithin, native
2.214	Sunflower oil, refined	Product which is recovered by way of chemical or physical refining from crude degummed sunflower oil.	Cat.68/2013: 2.20.1
2.215	Sunflower oil, crude, partially degummed	Crude oil recovered from sunflower seed through extraction from which the mucilage is partially removed.	Cat.68/2013: 2.20.1
2.216	Sunflower oil, crude, non-degummed	Crude oil recovered from sunflower seed through pressing or extraction from which the mucilage is not removed.	Cat. 68/2013: 2.20.1
2.217	Sunflower acid oils from chemical refining	Product obtained during the deacidification of sunflower oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the sunflower seed such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.1
2.218	Sunflower fatty acids distillates from physical refining	Product which is recovered when a distillate deacidification takes place during the physical refining of crude sunflower oil.	Cat.68/2013: 13.6.5
2.219	Sunflower seed	Seed of the sunflower Helianthus annuus L., from which the shells may have been (partially) removed.	Cat. 68/2013: 2.19.1
2.221	Sunflower seed expeller	Product of oil manufacture, obtained by pressing of seeds of the sunflower.	Catalogues 68/2013: 2.19.2, Sunflower kernel expeller

Code	Name	Definition	Synonyms
2.222	Sunflower seed meal	Product of oil manufacture, obtained by extraction and appropriate heat treatment of sunflower seed expeller.	Cat.368/2013: 2.19.3, Sunflower kernel, extracted, Sunflower seed, extracted
2.223	Sunflower seed screenings	By-product which is released during the dry cleaning of the sunflower seed.	Cat. 68/2013: 2.19.1 + process 57 (sieving/screening)
2.224	Sunflower soap stock	Product obtained during the deacidification of sunflower oil by means of aqeous calcium, magnesium, sodium or potassium hydroxide solution, containing salts of fatty acids, oil and natural components of the sunflower seed such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.8
2.225	Sunflower seed meal feed	Product of oil manufacture, obtained by extraction and appropriate heat treatment of sunflower seed expeller. May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat.68/2013: 2.19.6
2.226	Sunflower seed meal, dehulled	Product of oil manufacture, obtained by extraction and appropriate heat treatment of expeller of sunflower seeds from which part or all of the husks has been removed. Maximum crude fibre 27,5 % in the dry matter	Cat.68/2013: 2.19.4
2.227	Sunflower seed meal feed, dehulled	Product of oil manufacture, obtained by extraction and appropriate heat treatment of expeller of sunflower seeds from which part or all of the husks has been removed. May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants. Maximum crude fibre 27,5 % in the dry matter.	Cat.68/2013: 2.19.7
2.228	Sunflower seed hulls (pellet)	Product obtained during dehulling of sunflower seeds. Available in pellet form.	Cat.68/2013: 2.19.5
2.229	Filtercake from winterization	By-product from sunflower oil production obtained during winterization and filtration. It consists principally of oil, waxes and cellulosic filter aid.	FMR n. 008982-EN
2.233	Soya protein hydrolysate, liquid	Product obtained from dehulled, defatted soya flakes, de-sugared by water treatment and enzymatic digestion.	FMR no. 05524-EN
2.234	Soya protein hydrolysate, powder	Product obtained from dehulled, defatted soya flakes, de-sugared by water treatment and enzymatic digestion after spray-drying.	FMR: 002604
2.235	Soya (bean) meal, rumen protected (treated with steam)	Soya seed extract which has been subjected to a technical treatment with steam with the aim of increasing the bypass protein content.	Cat. 68/2013: 2.18.3, Soya (bean) extracted, rumen protected (treated with steam), Soya meal, stable (treated with steam), Soya, extracted, stable (treated with steam)
2.237	Soya (bean) meal feed	Product of oil manufacture, obtained from soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0,4 mg N/g Ã— min.). May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat.68/2013: 2.18.13
2.238	Soya (bean) meal feed, dehulled	Product of oil manufacture, obtained from dehulled soya beans after extraction and appropriate heat treatment. (Urease activity maximum 0,5 mg N/g Ã— min.). May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat.68/2013: 2.18.14
2.239	Soya bean meal feed stocks	Product of oil manufacture, obtained from soya beans after extraction and appropriate heat treatment, as described in the Catalogue of Feed Materials, Regulation 68/2013, product number 2.18.13. May contain up to 1.5% soap stocks (excluding lecithins) from integrated crushing and refining.	FMR: 04286-EN

Code	Name	Definition	Synonyms
2.240	Olive husks	Product of oil manufacture, obtained by mechanical extraction of olives Olea europea L. This product contains residual oil and kernel.	Crude olive oil cake, Feed Material Registe. EU: 05330- EN, Olive pomace
2.241	Olive meal, defatted	Product of olive oil manufacture, obtained by extraction and appropriate heat treatment of olive pulp expeller separated as far as possible from parts of the kernel.	Feed Catalogue 68/2013 nr. 2.11.3
2.242	Olive pulp	Product of oil manufacture, obtained by extraction of pressed olives Olea europea L. separated as far as possible from parts of the kernel.	Feed Catalogue 68/2013 nr. 2.11.1
2.243	Olive acid oils from chemical refining	Product obtained during the deacidification of olive oil by means of alkali, followed by an acidulation with subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of olive such as mono- and diglycerides, lecithin and fibres.	Cat.68/2013: 13.6.1
2.250	Papaya seed oil	Crude, cold-pressed oil recovered from papaya seeds.	Cat.68/2013: 2.20.1
2.255	Camelina seed	Seeds of Camelina sativa L. Crantz.	Cat.68/2013: 2.2.1
2.256	Camelina husks	Product obtained during dehulling and cleaning of camelina seeds. It is composed mainly of hulls and particles of camelina seed.	Camelina hulls, FMR no. 03401-EN
2.257	Camelina, expeller	Product of oil manufacture, obtained by pressing of seeds of Camelina	Cat.68/2013: no.2.2.2
2.258	Camelina meal	Product obtained by extraction and appropriate heat treatment of camelina seed expeller.	Cat.68/2013: no.2.2.3
2.259	Camelina oil, crude, pressed	Crude oil recovered from camelina seed by pressing.	FMR no. 05905-EN
2.260	Camelina oil, crude, extracted	Crude oil obtained from camelina seed through extraction.	FMR no. 05907-EN
2.269	Soya-protein concentrate from water extraction	By-product obtained from hulled soya beans from which the fat is extracted and is then treated with wÃ¡ter to lower the level of other soluble constituents than protein.	Cat. 68/2013: 2.18.7
2.270	Soya bean meal feed stocks, dehulled	Soya bean meal feed stocks, dehulled.	FMR: 04294-EN
2.271	Soya deodistillates (treated)	Product that is obtained by distillation of neutralised soya oils that is subsequently processed, containing oil or fat components; it is subsequently treated to reduce dioxin and pesticide residue levels below legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR: 02202-EN
2.272	Soya beans, expanded	Product obtained from soy of heat-moisture treatment under pressure for the purpose of releasing the starch and thereby increasing the digestibility.	Cat. 68/2013: 2.18.11 + process 24 (expansion), Soya beans, puffed
2.274	Rape seed oil, neutralized	Product obtained from crude degummed rape seed oil by way of saponification and certifuging. Rape seed soap stocks are removed.	Cat. 68/2013: 2.20.1
2.275	Rape seed fat, crude hardened, low in nickel	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralized and bleached rape seed oil) to a hydrogenation process (= harden) and then denickeling.	Cat. 68/2013: 2.20.1
2.276	Rape seed deodistillates(treated)	By-product of the chemical refining of crude rape seed oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR no.02202-EN
2.277	Rape seed oil, refined, hardened	Product obtained from refinedrapeseed oil byhydrogenation process (=harden)and then denickeling.	cat. 68/2013: 2.20.1
2.278	Rape seed meal feed	Product of oil manufacture, obtained by extraction and appropriate heat treatment of rape seed expeller. May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat. 68/2013: 2.14.7

Code	Name	Definition	Synonyms
2.279	Rape seed meal feed stocks	Product of oil manufacture, obtained by extraction and appropriate heat treatment of rape seed expeller as described in the Catalogue of Feed Materials, Regulation 68/2013, product number 2.14.7. May contain up to 2% soap stocks (excluding lecithins) from integrated crushing and refining.	FMR no.04263-EN
2.280	Rape seed expeller feed	Product of oil manufacture, obtained by pressing of seeds of rape. May contain up to 1 % used bleaching earth and filter aid (e.g. diatomaceous earth, amorphous silicates and silica, phyllosilicates and cellulosic or wood fibres) and crude lecithins from integrated crushing and refining plants.	Cat. 68/2013: 2.14.6
2.281	Rape seed expeller cake	Most by-product from the recovery of the protein from rape seed expeller by soaking the rape seed expeller with an aqueous solution (NaCl in water solution). A part of the proteins from the cake dissolve in the aqueous solution. Subsequently the protein rich solution is separated from the fiber.	FMR: 006801
2.282	Rape seed expeller, extruded	Product obtained from rape seed expeller by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinization.	Cat.68/2013: 2.14.2 + process 27
2.283	Rape seed meal feed, extruded	Product obtained from rape meal feed by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat.68/2013: 2.14.7 + process 27
2.284	Rape seed, rumen protected (treated with NaOH)	Rape seed which has been subjected to a technical treatment with sodium hydroxide with the aim of increasing the bypass protein content.	Cat.68/2013: 2.14.1 + process 56 (rumen protection)
2.285	Soya (bean) meal, rumen protected (heat treated)	Soya (bean) extracted (meal) which has been subjected to a physical treatment with heat with the aim of increasing the bypass protein content.	Cat. 68/2013: 2.18.3 + process 56 (rumen protection), Soya, extracted, rumen protected (treated with heat), Soya, extracted, stable (treated with heat)
2.286	Rape seed meal, rumen protected (heat treated)	Rape seed extracted (meal) which has been subjected to a physical treatment with heat with the aim of increasing the bypass protein content.	Cat. 68/2013: 2.14.3 + process 56 (rumen protection), Rape seed, extracted, rumen protected (treated with heat), Rape seed, extracted, stable (treated with heat)
2.287	Soya (bean) meal, rumen protected (treatead with magnesium lignosulfonate)	Soy (bean) meal which has been subjected to a treatment with magnesium lignosulfonate and toasted with the aim of increasing the bypass protein content.	Cat.68/2013: 2.18.3 + process 56 (rumen protection)
2.288	Rapeseed meal, rumen protected (treated with magnesium lignosulfonates)	Rapeseed meal which has been subjected to a treatment with magnesium lignosulfonate and toasted with the aim of increasing the bypass protein content.	Cat.68/2013: 2.14.3 + process 56 (rumen protection)
2.289	Rapeseed meal feed, rumen protected (treated with magnesium lignosulfonates)	Rapeseed meal feed which has been subjected to a treatment with magnesium lignosulfonate and toasted with the aim of increasing the bypass protein content.	Cat.68/2013: 2.14.7 + process 56 (rumen protection)
2.290	Sunflower seed meal feed stocks	Product of oil manufacture, obtained by extraction and appropriate heat treatment of sunflower seed expeller. May contain up to 2% soap stocks (excluding lecithins) from integrated crushing and refining.	FMR no. 04285-EN
2.291	Sunflower seed meal feed stocks, dehulled	Product of oil manufacture, obtained by extraction and appropriate heat treatment of sunflower seed expeller from which part or all of the husks has been removed. May contain up to 2% soap stocks (excluding lecithins) from integrated crushing and refining.	FMR no. 04274-EN
2.292	Sunflower oil, crude, degummed	Crude oil recovered from sunflower seed by pressing or extraction and from which the mucilage has been removed.	Cat.68/2013: 2.20.1
2.293	Sunflower fat, crude hardened, low in nickel	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached sunflower oil) to a hydrogenation process (= harden) and then denickeling.	Cat.68/2013: 2.20.1
2.294	Sunflower fat, hardened refined	Product which is recovered by subjecting an intermediate product from the chemical refining (namely neutralised and bleached sunflower oil) to a hydrogenation process (= harden) and then removing the hardened deodestillates.	Cat.68/2013: 2.20.1

Code	Name	Definition	Synonyms
2.295	Sunflower fat, interesterificated	Product which is recovered from chemically or physically refined sunflower oil which is subjected to interesterification and then deodorisation. The composition of the esterified fat depends on any other refined oils or fats added during the interesterification.	Cat. 68/2013: 2.20.1
2.296	Sunflower deodistillates (treated)	By-product of the chemical refining of crude sunflower oil, which is subsequently treated to reduce dioxin and pesticides residue levels below the legal limits. Examples of such treatments include fractionation by means of distillation or removal by treatment with activated carbon; the treatment method always has to be validated.	FMR no. 02202-EN
2.297	High-protein low cellulose fraction of sunflower meal	Product of the processing of sunflower meal, obtained by grinding and fractionation (sieving and air fractionation) of sunflower seed meal, dehulled.	Cat. 68/2013: 2.19.8
2.298	High-cellulose fraction of sunflower meal	Product of the processing of sunflower meal, obtained by grinding and fractionation (sieving and air fractionation) of sunflower seed meal, dehulled.	Cat. 68/2013: 2.19.9
2.299	Soya (bean) meal feed, rumen protected (treatead with (xylose+) magnesium lignosulfonate)	Soy (bean) meal feed which has been subjected to a treatment with magnesium lignosulfonate or with a mixture of xylose + magnesium lignosulfonate and toasted with the aim of increasing the bypass protein content.	Cat.68/2013: 2.18.14 + process 56 (rumen protection)
2.307	Palm oil olein fraction, hardened (bleached / refined)	Product obtained from Palm oil olein fraction that goes through a hydrogenation process (= harden) and denickelling. The product may have been subjected bleaching and deodorized.	Cat. 68/2013: 2.20.1
2.308	Palm oil crude stearin fraction	Product which is recovered as a filtrate if crude palm oil is crystallised (wet and then dry) and then filtered. The stearin fraction mostly consists of saturated fatty acids.	Cat. 68/2013: 2.20.1
2.309	Palm oil crude olein fraction	Product which is recovered as a filtrate if crude palm oil is crystallised (wet and then dry) and then filtered. The olein fraction mostly consists of unsaturated fatty acids.	Cat. 68/2013: 2.20.1
2.310	Palm fatty acid distillate stearin fraction	Product which is recovered as a filtrate if palm fatty acid is crystallized (wet and then dry) and then filtered. The stearin fraction mostly consists of saturated fatty acids.	Cat.68/2013: 13.6.5, Palm fatty acid distillate solid fraction
2.311	Palm fatty acid distillate olein fraction	Product which is recovered as a filtrate if palm fatty acid is crystallized (wet and then dry) and then filtered. The olein fraction mostly consists of unsaturated fatty acids.	Cat.68/2013: 13.6.5, Palm fatty acid distillate fluid fraction
2.312	Palm oil, physically refined, olein fraction	Product which is recovered as a filtrate if physically refined palm oil is crystallised (wet and dry) and then filtered. The olein fraction mostly consist of unsaturated fatty acids.	Cat.68/2013: 2.20.1, Palm oil, physically refined, fluid fraction
2.313	Palm oil, physically refined, stearin fraction	Product which is recovered as a filtrate if physically refined palm oil is crystallised (wet and dry) and then filtered. The stearin fraction mostly consist of saturated fatty acids.	Cat.68/2013: 2.20.1, Palm oil, physically refined, solid fraction
2.314	Palm stearin fatty acid undistillated	Product obtained by oil splitting. It consists of crude fatty acids, aliphatic, linear, monocarboxylic, saturated and unsaturated.	Cat.68/2013: 13.6.6
2.315	Palm oil, hardened, low nickel (bleached)	Product which is recovered by subjecting to the physical refined palm oil to hydrogenation process (=harden) and denickelling. The product may have been subjected to bleaching.	Cat.68/2013: 2.20.1
2.316	Palm crude fatty acids from splitting	Product obtained by palm oil splitting.	Cat.68/2013: 13.6.6
2.317	Palm kernel crude fatty acids from splitting	Product obtained by palm kenel oil splitting.	Cat.68/2013: 13.6.6, Split Palm kernel fatty acids
2.318	Palm oil stearin fraction, hardened (bleached / refined)	Product obtained from Palm oil stearin fraction that goes through a hydrogenation process (= harden) and denickelling. The product may have been subjected to spray-cooling, bleaching and/or deodorized.	FMR no. 06241-EN
2.319	Palm fatty acid distillate olein fraction (fluid), hardened	Palm fatty acid distillate olein fraction (fluid), hardened: product obtained from Palm fatty acid distillate olein fraction (fluid) that goes through a hydrogenation process (harden) and denickelling. May contain up to 50 ppm Nickel form hydrogenation.	Cat. 68/2013: 13.6.5

Code	Name	Definition	Synonyms
2.320	Fermented soya (bean) protein (concentrate)	Product obtained from dehulled, fat extracted soya beans, after microbial fermentation to reduce the level of nitrogen-free extract. It may also include dead cells and/or parts thereof of the fermentation micro-organisms used.	Cat.1017/2017: 2.18.15
2.325	Pumpkin, seed expeller feed, pellets	Product of oil manufacture, obtained by pressing seeds of Cucurbita pepo subsp. pepo var. 'styriaca'. Only when produced at an integrated crushing and refining site, the product may contain up to 1 % of used bleaching earth.	FMR n. 07633-EN
2.330	Soya-fiber concentrate from enzymatic treatment	Product obtained by enzymatic hydrolysis of carbohydrates from soya (bean) hulls or from a combination of soya (bean) hulls and soya bean meal.	Enzymatic-treated soya (bean) fiber, FMR n. 08071-EN
2.410	Shea olein, refined	Product obtained by physical refining (stripping) of shea olein	Cat. 68/2013: 2.20.1, Shea olein, stripped, shea fraction, stripped
2.411	Shea olein, hardened	Product obtained by physical refining (stripping) and hardening of shea olein	Cat. 68/2013: 2.20.1
2.420	Crude lecithin, extracted	Lecithin by-product obtained during ethanolic refining of crude lecithin by means of extraction and chromatography and which is subjected to concentration.	FMR: 009181-EN
2.421	Safflower concentrate	Pasteurized safflower concentrate obtained by extraction with water, filtration and enzymatic treatment.	FMR: 006829-EN, FMR: 009008-EN, Pasteurized safflower concentrates
2.424	Buglossoides seed, milled/micronised	Product obtained by micronisation/milling of buglossoides seeds. The product could be flaked.	FMR: 008842-EN
2.425	Buglossoides oil, refined	Product obtained from the seeds of buglossoides arvensis (L.) I.M.Johnst. (previously Lithospermum arvense L.) by mechanical pressing, followed by refining.	FMR: 006602-EN
2.426	Buglossoides expeller cake	Defatted by-products obtained by mechanical pressing of the whole seeds of buglossoides arvensis.	FMR: 008843-EN, Producten van buglossoides-zaden
2.427	Borage oil, refined	Oil obtained from seeds of Borago officinalis by mechanical pressing and extraction followed by refining. Not authorized as feed material in EU. Check legal status in other countries.	
2.430	Lecithinized palm fat, prilled	Product obtained by fractionation of physically refined stearin fraction of palm oil, then blending with soya lecithin and spray cooling at low temperature.	Hard palm stearin, Lecithinized palm fat, prilled (rumen stable fat), Palm superstearin
2.995	Tall oil fatty acids	Product obtained by distillation from crude tall oil.	FMR no.03721-EN
3.001	Bean protein	Product from the processing of beans (Vicia faba) which mainly consists of protein constituents which are obtained by coagulating the protein from the bean vegetable water by heating and by the addition of acid.	Cat. 68/2013: 3.1.2
3.002	Bean protein soluble	Liquid product which is recovered from the bean vegetable water during the purification of the bean protein.	Cat. 68/2013: 3.7.5 + process 64 (Ultra-filtration)
3.003	Bean pulp	Product which is released during the rinsing of the bean meal (Vicia faba) during the recovery of starch and which consists of parts of the shell and cell constituents.	
3.008	Almond hulls, milled	Almond hulls obtained from dehusked sweet almond seeds (Prunus dulcis) by physical separation from the kernels and ground.	Almond shell, Cat. 68/2013: 5.2.2 + process 37 (millling)
3.009	Almond (press) cake	Product of oil manufacture obtained by pressing of dehulled almond kernels.	Almond cake, Almond expeller, Cat. 68/2013: 5.2.3
3.010	Peas	Seeds of Pisum spp. (garden peas, field peas, etc.).	Cat. 68/2013: 3.11.1
3.011	Pea protein	By-product from the processing of peas which mainly consists of protein constituents which are obtained by coagulating the protein from the pea vegetable water by heating and by the addition of acid or after grinding and air fractionation.	Cat. 68/2013: 3.11.9
3.012	Pea protein soluble	Liquid product which is recovered from the pea vegetable water during the purification of the pea protein.	Cat. 68/2013: 3.11.11, Pea solubles
3.013	Pea pulp	Wet product which is released by the recorvering of the starch during the rinsing of the pea meal and which consists of parts of the shell and cell constituents.	Cat. 68/2013: 3.11.10

Code	Name	Definition	Synonyms
3.014	Pea flakes, heat treated	Product which is obtained through the rolling of cleaned peas and from which the starch may be released by a (hydro)thermal treatment.	Cat. 68/2013: 3.11.3 + process 38 (heating), Pea flakes, gelatinized
3.015	Pea starch	Product obtained from pea which may be released by mechanical grinding and then, air filtration to separate starch and protein fractions.	Cat. 68/2013: 13.3.1
3.017	Pea feed meal	By-product obtained during the preparation of products from peas intended for human consumption. It consists of pea shells, parts of the cotyledon and of the buds.	FMR no.03771-EN
3.018	Pea flour, dehulled	Dehulled, micronised pea made by extrusion cooking.	Cat. 68/2013: 3.11.4, Pea flour, micronised
3.019	Pea meal, heat treated	Pea meal which has been subjected to a heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	FMR no. 003771-EN
3.020	Lentils	Seeds from Lens culinaris, among others Modik.	Cat. 68/2013: 3.8.1
3.024	Peas, dehulled	Dehulled pea seeds.	Cat. 68/2013: 3.11.6
3.025	Pea hulls	Product obtained during the manufacture of pea meal from peas. It is mainly composed of skins removed during the skinning and cleaning and, to a lesser extent, of endosperm.	Cat. 68/2013: 3.11.5
3.026	Peas, extruded	Product obtained from peas by means of a treatment in humid, warm conditions and under pressure increasing starch gelatinisation.	Cat. 68/2013: 3.11.1 + process 27 (Extrusion)
3.027	Pea fiber	Product obtained by extraction after grinding and sieving of dehulled peas, crude fibers.	Cat. 68/2013: 3.11.12
3.028	Peas, toasted	Seeds of Pisum spp. subjected to an appropriate heat treatment (toasting).	Cat. 68/2013: 3.11.1 + process 38 (heating), Peas, heat treated
3.029	Sweet lupins, cracked and rumen protected (treated with NaOH)	Sweet lupins which has been cracked and suggested to a technical treatment with sodium hydroxide with the aim of increasing the bypass protein content.	Cat.68/2013: 3.9.1 + process 37(grinding)+59(cutting)+56(rumen protection)
3.030	Sweet lupins	Seeds of Lupinus spp. Lupins intended for animal feedingstuffs may contain a maximum of 5% bitter seeds.	Cat. 68/2013: 3.9.1
3.032	Sweet lupins, heat treated	Seeds of Lupinus spp., may contain maximum of 5% bitter seed, which have been subjected to a heat treatment.	Cat.68/2013: 3.9.1 + process 38 (heating)
3.033	Sweet lupin meal	Product obtained through the grinding of sweet lupin seeds.	Cat.68/2013: 3.9.1 + process 31 (flour milling)
3.034	Sweet lupins, heat treated, dehulled and milled	Seeds of Lupinus spp., may contain maximum of 5% bitter seeds, which have been subjected to a suitable heat treatment and then shelled and milled.	Cat.68/2013: 3.9.2 + process 38 (heating) + 31 (flour milling)
3.035	Sweet lupins, heat treated and dehulled	Seeds of Lupinus spp. which have been subjected to a suitable heat treatment and then shelled. May contain a maximum of 5% bitter seeds.	Cat.68/2013: 3.9.2 + process 38 (heating)
3.036	Sweet lupin husks, heat treated	By-product obtained from the hulling of sweet lupins. This product can be obtained without heat treatment, in such a case, the reference to "heat treatment" will be deleted from their name.	Cat.68/2013: 3.9.3 + process 38 (heating), Lupin hulls
3.037	Sweet lupin husks, heat treated and milled	By-product obtained from the hulling and the milling of sweet lupins. This product can be obtained without heat treatment, in such a case, the reference to "heat treatment" will be deleted from their name.	Cat.68/2013: 3.9.3 + process 38 (heating) + 31 (flour milling)
3.038	Sweet lupin screenings	By-product which is released during the screening of sweet lupins by sifting and which consists of the splits and oversized lupins.	Cat. 68/2013: 3.9.1 + process 57 (sieving/screening)
3.040	Horse beans	Seeds of Vicia faba L. ssp., faba var. equina Pers. and var. minuta (Alef.) Mansf.	Cat.68/2013: 3.7.1
3.041	Film horse beans	Product obtained during dehulling horse bean seeds, consisting mainly of external envelopes.	Cat.68/2013: 3.7.3, Faba bean fiber, Faba bean hulls
3.042	Horse beans, dehulled	Product obtained during dehulling horse bean seeds, consisting mainly of bean kernels from horse beans.	Cat.68/2013: 3.7.4
3.043	Horse bean flakes	Product obtained by steaming or infra red micronising and rolling (dehusked) horse beans.	Cat.68/2013: 3.7.2
3.044	Horse bean meal, heat treated	Horse bean meal which have been subjected to a heat treatment for the purpose of releasing the starch and thereby increasing the digestibility.	Cat.68/2013: 3.7.2 + process 37 (milling)
3.045	Feed beans, raw	Seeds of Phaseolus or Vigra spp.	

Code	Name	Definition	Synonyms
3.047	Horse bean protein	Protein product obtained by grinding and air fractionation of horse beans.	Cat.68/2013: 3.7.5, Faba bean protein
3.048	Horse bean starch	Starch product obtained by grinding and air fractionation of horse beans.	Cat.68/2013. 13.3.1, Faba bean starch
3.049	Horse beans, toasted	Seeds of Vicia faba L. ssp. faba var. equina Pers. and var. minuta (Alef.) Mansf. subjected to an appropriate heat treatment (toasting).	Cat. 68/2013: 3.7.1 + process 38 (heating), Horse beans, heat treated
3.050	Guar meal	Product obtained after extraction of the mucilage from seeds of guar bean Cyamopsis tetragonoloba (L.) Taub	Catalogue 68/2013: 3.6.1
3.051	Guar split	Refined endosperm derived from guar seed by mechanical separation.	FMR Registration nr: 05140-EN
3.055	Psyllium seed	Seed of the plant Plantago ovata.	FMR: 003053, Isabgol seeds
3.056	Psyllium husks	Product, filmy seed coat, obtained by physical separation from the seed of Plantago ovata.	FMR no.00618-EN
3.057	Psyllium seed kernel	Product obtained from the seed of Plantago ovata after removing the outer film layer called Psyllium husk.	FMR: 05728-EN
3.058	Psyllium husks, powder	Product obtained by milling of Psyllium husks.	FMR no.03195-EN
3.060	Fenugreek seed	Seed of fenugreek (Trigonella foenu-graecum).	Cat. 68/2013: 3.5.1
3.061	Fenugreek seed, powder	Product obtained by milling of fenugreek seeds.	FMR no.01123-EN
3.070	Horse bean, rumen protected (treated with magnesium lignosulfonate)	Horse bean (cleaned) which has been subjected to an appropriate hydro-thermo mechanical treatment with magnesium lignosulfonate with the aim of increasing the bypass protein and starch content.	Cat.68/2013: 3.7.1 + process 56 (rumen protection), Field beans, rumen protected
3.075	Mung beans	Beans of Vigna radiata L.	Cat.68/2013: 3.10.1
3.076	Mung beans pulp	Product obtained from starch and protein wet extraction from mungbeans. It is mainly composed of starch and fibres.Available in wet or dry form.	FMR n. 009039, Mung beans starch-/fibres mixture
3.080	Chickling vetch	Seeds of Lathyrus sativus L. subjected to an appropriate heat treatment.	Cat. 68/2013: 3.13.1, Grass pea
3.090	Chick peas	Seeds of Cicer arietinum L.	Cat.68/2013: 3.3.1
3.100	Feed beans, dehulled	Product obtained during dehulling seeds of Phaseolus spp. or Vigna spp., consisting mainly of beans kernels.	FMR: 009211-EN
3.101	Feed beans, hulls	Product obtained during dehulling of Phaseolus spp. Or Vigna spp., consisting mainly of external envelopes. Available in pellets.	FMR: 009212-EN
3.102	Feed beans, toasted	Seeds of Phaseolus spp. or Vigna spp. subject to an appropriate heat treatment.	Cat. 68/2013: 3.1.1
4.001	Potato crisps	Product obtained during the preparation of crisps for human consumption by slicing and frying the peeled potatoes in oil but which do not meet the specifications set for the end product.	Cat. 68/2013: 13.1.12
4.002	Potato fruit juice, concentrated	Liquid product which mainly consists of the potato vegetable water from which a part of the protein has been extracted.	Cat. 68/2013: 4.8.14, Potato juice condensed
4.003	Potato protein	Dried by-product from the preparation of potato starch which mainly consists of protein components which are obtained during the separation of the starch.	Cat. 68/2013: 4.8.10
4.004	Potato protein, fermentative treated, dried	Product which is obtained from the fermentative treatment of potato protein followed by spray drying.	Cat. 68/2013: 4.8.12
4.005	Potatoes, steam peeled	Potatoes from which the skin is removed using steam treatment.	Cat. 68/2013: 4.8.2
4.006	Potatoes, raw	(Root) tubers of Solanum tuberosum L. which have not been treated.	Cat. 68/2013: 4.8.1
4.007	Potato pulp, pressed	Wet fibre product which is obtained after the removal of most of the vegetable water and starch from potatoes.	Cat. 68/2013: 4.8.8, Potato pulp
4.008	Potato product, pre fried	Wet by-product which is released during the preparation of potato products for human consumption (chips, etc.). From potatoes which may have been peeled after being fried in oil but which do not meet the specifications set for the end product.	Cat. 68/2013: 13.1.10, Potato cuttings/chips, pre fried
4.009	Potato, mashed	Boiled and then mashed potato product.	Cat. 68/2013: 4.8.6
4.010	Potato peelings	Wet by-product from the potato processing industry which is released during the mechanical peeling of potatoes which may have been heat treated.	Cat. 68/2013: 4.8.5

Code	Name	Definition	Synonyms
4.011	Potato scrapings	Wet by-product which is released via mechanical separation in the processing of potatoes and which mostly consists of somewhat dried potatoes and potato remnants. The product may have been subjected to heat treatment.	Cat. 68/2013: 4.8.5
4.012	Potato cuttings, raw	Wet by-product which is released during the preparation of potato products for human consumption (chips, etc.) from potatoes which may have been peeled before being fried in oil.	Cat. 68/2013: 4.8.4
4.013	Potato peelings, steamed	Wet by-product from the potato-processing industry consisting of the peelings removed by steam treatment from the potato tuber to which auxiliary flows of gelatinous potato starch may be added.	Cat. 68/2013: 4.8.3
4.014	Potato peelings, steamed silage	Steamed potato peelings which are reduced to mash by way of grinding.	Cat. 68/2013: 4.8.3 + process 22 (ensiling)
4.015	Potato fat crumbs	Crumbs recovered by (mechanical) separation from the baking oven consisting mainly of vegetable oil, potatoes and batter mix.	Cat. 68/2013: 13.1.10
4.016	Potato pulp, dried	Pressed potato pulp fibre which has been subject to an additional drying and pelleting stage.	Cat. 68/2013: 4.8.9
4.017	Potato flakes	Product obtained by the crushing of dried crops which may be peeled, steamed or cooked potatoes. The starch must be fully stiffened.	Cat. 68/2013: 4.8.7
4.018	Potato feed starch	Potato starch product which is recovered from the various process components during potato processing.	Cat. 68/2013: 13.1.10, Potato starch, grey
4.019	Potato feed starch, heat treated	Potato feed starch which has been subjected to an additional heat treatment.	Cat. 68/2013: 13.1.10, Potato starch (grey), gelatinized
4.020	Potato starch	Technically pure starch obtained from potatoes.	Cat. 68/2013: 13.3.1, Potato starch, white
4.021	Potato starch, heat treated	Starch obtained from potatoes that are recovered by slicing the potatoes and giving them an additional heat treatment.	Cat. 68/2013: 13.3.2, Potato starch (white), gelatinized
4.022	Feed potatoes	Batches of (root) crop of Solanum tuberosum L. rejected at the production location and which do not comply with the product specifications or (root) crops separated out during processing because of a dry substance level which is too low.	Cat. 68/2013: 4.8.1
4.023	Potato starch, modified	Potato starch for human purposes which has had a further chemical and / or enzymatic and / or (hydro) thermal treatment.	Cat.68/2013: 13.3.3
4.024	Potato fat crumbs, defatted	Potato fat crumb which, for the most part, is defatted by a mechanical processing.	Cat. 68/2013: 13.1.10
4.025	Potato protein, moisture rich	Product of the manufacture of potato starch composed mainly of protein substances obtained after the separation of starch.	Cat. 68/2013: 4.8.10
4.026	Potato protein fermented, liquid	Liquid product obtained by fermentation of potato protein.	Cat. 68/2013: 4.8.13, Potato protein, fermentative treated, liquid
4.027	Potato presswater	Liquid by-product, obtained through processing of potato scraping and/or potato cuttings, raw.	Cat. 68/2013: 13.1.10
4.028	Potato product pre-fried, dried	Product obtained by drying of potato product pre-fried.	Cat. 68/2013: 13.1.10
4.029	Sugar beet	Root of Beta vulgaris L. ssp. vulgaris var. altissima Doell.	Cat. 68/2013: 4.1.1
4.030	Sugar beet pulp, pressed	Moist product from the sugar preparation which consists of the pressed parts after extraction of sugar beet Beta vulgaris L. ssp. vulgaris varr altissima Doell.	Cat. 68/2013: 4.1.8
4.031	Sugar beet pulp, dried	Dried product from the sugar preparation which consists of the dried parts after extraction of sugar beet Beta vulgaris L. ssp. vulgaris varr altissima Doell., to which molasses may have been added.	Cat. 68/2013: 4.1.10
4.032	(Sugar) Beet tail ends	Product which is released during the processing of sugar beet. Consisting mostly of cleaned lumps (especially the thin ends) of the beet and parts of the beet leaves which are as free as possible of weeds and foreign bodies and which may have been silaged or not.	Cat. 68/2013: 4.1.2
4.033	(Sugar) Beet seed	Seeds of Beta vulgaris L. SSP. vulgaris varr altissima Doell.	Cat. 68/2013: 5.5.1
4.034	(Sugar) Beet seed fibre mix	By-product rich in fibre from the production of beet seed (sugar beet, fodder beet).	By-product from (sugar) beet seed, FMR 008488-EN

Code	Name	Definition	Synonyms
4.035	(Sugar-)beet molasses	Product consisting of the syrupy residue which is obtained during the preparation or refining of beet sugar.	Beet molasses, Cat. 68/2013: 4.1.4
4.036	(Sugar) beet molasses, partially desugared and/or debetainised	Product obtained after further extraction using water of sucrose and/or betaine from sugar beet molasses. May contain up to 2 % sulphate. May contain up to 0,25 % sulphite.	Cat. 68/2013: 4.1.5
4.037	Wet (sugar) beet pulp	Product of the manufacture of sugar consisting of slices of sugar beet that have had sugar extracted with water. Minimum moisture content: 82 %. Sugar content is low and declines towards zero due to (lactic acid) fermentation.	Cat.68/2013: 4.1.7
4.038	Chicory roots flakes, dried	Product obtained by chopping and drying of chicory roots.	Cat. 68/2013: 4.4.1 + process 21 (Drying) + process 30 (Flaking)
4.039	Chicory molasses	Product of chicory processing, obtained during the production of inulin and oligofructose.	Cat. 68/2013: 4.4.7
4.040	Chicory roots	Roots of the chicory plant, Cichorum intybus L. var. sativum DC.	Cat. 68/2013: 4.4.1
4.041	Chicory fructoses syrup	Product obtained by chemical or enzymatic hydrolysis of inulin and oligofructose from the roots of the chicory plant, Cichorum intybus L.	Cat. 68/2013: 4.4.10
4.042	Chicory inulin	Product which is recovered by way of extraction from the cleaned roots of the chicory plant, Cichorum intybus L.	Cat. 68/2013: 4.4.9
4.043	Chicory pulp, pressed	Wet by-product which is released during the extraction of inulin and/or oligofructose after the reduction or grinding of cleaned roots of the chicory plant, Cichorum intybus L.	Cat. 68/2013: 4.4.4
4.044	Chicory pulp, dried	Dried by-product which is released during the extraction of inulin after the reduction or grinding of cleaned roots of the chicory plant, Cichorum intybus L. to which beet molasses may or may not have been added.	Cat. 68/2013: 4.4.5
4.045	Chicory roots, pulled	Roots of the chicory plant, Cichorum intybus L. from which the chicory is removed.	Cat. 68/2013: 4.4.1
4.046	Chicory roots, not pulled	Roots of the chicory plant, Cichorum intybus L.	Cat. 68/2013: 4.4.1
4.047	Oligofructose syrup	Product obtained by partial hydrolysis of inulin from Cichorium intybus L.	Cat. 68/2013: 4.4.10
4.048	Oligofructose, dried	Product obtained by partial hydrolysis of inulin from Cichorium intybus L. and subsequent drying.	Cat. 68/2013: 4.4.11
4.049	Chicory vinasses	Product of chicory processing, obtained during the refining of inulin and oligofructose.	Cat. 68/2013: 4.4.8
4.050	Tapioca	Root tubers of the cassava plant (Manihot esculenta Crantz), irrespective of their presentation.	Cat. 68/2013: 4.6.1
4.051	Tapioca starch	Technically pure starch obtained from the root tubers of the cassava plant.	Cat. 68/2013: 13.3.1, Manioc starch
4.052	Tapioca fibre	By-product obtained during the extraction of starch from the root tubers of the cassava plant.	
4.053	(Sugar) beet molasses, betaine rich, liquid/dried	Product obtained after extraction of Sugar by using water and further filtration of Sugar beet molasses. The product thereof contains the constituents of molasses and a maximum of 20 % naturally occurring betaine.It may be dried. May contain up to 0.5% antifoaming agents, 0.5% anticaking agents, 2% sulphate and 0.25% sulphite.	Cat. 68/2013: 4.1.15
4.054	Isomaltulose molasses	Non-crystallised fraction from the manufacture of isomaltulose by enzymatic conversion of sucrose from sugar beets.	Cat. 68/2013: 4.1.6
4.060	Onion pulp	Wet by-product which is released during the processing of onions (genus Allium) and consists of both skins and whole onions. If from the production process for onion oil then mostly consisting of cooked remains of onions.	Cat.68/2013: 4.7.1
4.061	Onion juice	Liquid by-product released during the production of onion oil and consists of the juice which is pressed from cooked onions (genus Allium).	
4.062	Onions fat crumbs	Crumbs recovered by mechanical separation from the baking oven consisting mainly of breadcrumbs, onions and vegetable oil.	Cat. 68/2013: 4.7.2
4.063	Onions, fried	Skinned and crumbed onion pieces which are then fried.	Cat.68/2013: 4.7.2

Code	Name	Definition	Synonyms
4.064	Onion protein	Product obtained by precipitation from a solution, extracted from onion and/or onion tails, skins and rejects. Artificially dried. May contain up to 3.% of salt (NaCl).	FMR: 006013, Onion protein powder
4.065	Onion fibres	Product of the manufacture of onion protein consisting of extracted ground onions and/or onion tails, skins and rejects. May contain up to 0,2 % of caustic soda.	FMR: 006016
4.066	Pectin, dried (from onions)	Product obtained by aqueous extraction (of natural strains) of onions.	Cat.68/2013: 5.27.1, Onion derived pectin
4.069	Onions solubles, dried	Dry product obtained from processing fresh onions. It is obtained by alcoholic and/or water extraction, the water or alcoholic fraction is separated and spray dried. It consists mainly of carbohydrates.	Cat.68/2013: 4.7.3
4.071	Carrot peelings steamed	Product recovered from the processing of carrots consisting of peel removed from these yellow or red roots (Daucus carota) through steam treatment and brushing.	Cat. 68/2013: 4.3.2
4.072	Carrot pieces, liquid	Yellow or red carrot (Daucus carota) cut into pieces.	Cat. 68/2013: 4.3.1 + process 6 (chopping)
4.073	Carrot flakes	Rolled, dried pieces of the yellow or red carrot (Daucus carota).	Cat. 68/2013: 4.3.4
4.075	Konjac gum, refined	Product obtained by chipping, drying and mechanical milling of the konjac tuber. Available in powder form.	FMR: 003419-EN
4.080	Turnip, steam-peeled	Product recovered from the processing of turnip consisting of peel removed from these (Brassica napobrassica) through steam treatment and brushing and the condensate recovered after steam.	FMR: 005509
4.081	Turnip pieces	Turnip (Brassica napobrassica)cut into pieces.	FMR: 005509
4.091	Sweet potato flour / pellet	Product obtained by grinding of sweet potato (Ipomoea batatas L.). Available in flour or pellet form.	Cat. 68/2013: 4.9.1
4.092	Sweet potato peelings, steamed	Wet by-product from the sweet potato processing industry which is released during the mechanical peeling of sweet potatoes with heat treatment.	Cat. 68/2013: 4.9.1
4.093	Sweet potato, steam peeled	Sweet potato from which the skin is removed using steam treatment.	Cat. 68/2013: 4.9.1
4.094	Sweet potato cuttings, raw	Wet by-product which is released during the preparation of sweet potato products for human consumption from sweet potatoes which may have been peeled before being fried in oil.	Cat. 68/2013: 4.9.1
4.095	Sweet potato pre-fried	By-product which is released during the preparation of sweet potato products for human consumption from sweet potatoes which may have been peeled before being fried in oil but which do not meet the specifications set for the end product.	Cat. 68/2013: 4.9.1
4.096	Sweet potato feed starch	Sweet potato starch product which is recovered from the various process components during sweet potato processing	Cat. 68/2013: 4.9.1
4.100	Garlic pulp	Wet by-product which remains after the processing of garlic (genus Allium) and consists of (remaining parts of) garlic bulbs after fermentation and separation from diallyl sulfide.	FMR: 06072
4.101	Garlic, dried	Product obtained after slicing, drying and milling of garlic, Allium sativum L	Cat68/2018: 4.5.1
4.105	Fodder beet	Roots of Beta vulgaris subsp. vulgaris L. It may be ensiled.	Cat. 68/2013: 4.1.1
4.110	Beetroot juice	Juice from pressing of red beet (Beta vulgaris convar. crassa var. conditiva) with subsequent concentration and pasteurisation, maintaining the typical vegetable-like taste and flavour.	Cat.68/2013: 4.2.1
4.111	Beetroot pomace, dried	Product obtained during production of beetroot juice which consists of the dried parts after pressing red beet (Beta vulgaris convar.crassa var. conditiva).	Beetroot pulp, dried
4.120	Fructo-oligosaccharides from sugar beet	Product obtained from sugar from sugar beet through an enzymatic process. Available in syrup or dried form.	Cat. 68/2013: 13.2.11
4.121	Thick juice (beet sugar)	Product, obtained during manufacture of sugar, consisting of a high purity sugar syrup.	FMR n. 008801-EN
4.125	Potato cuttings, dried	Product obtained by drying of potato cuttings.	Cat. 68/2013: 13.1.10

Code	Name	Definition	Synonyms
4.126	Potatoes, dried	Product obtained by grinding and drying of Feed potatoes.	Cat. 68/2013: 13.1.10
4.127	Potatoes, steamed	Product obtained by heat treatment (steaming) of feed potatotes.	Cat.68/2013: 4.8.6 + process 62 (steaming)
4.128	Protein rich potato ferment	Protein rich product produced via aerobic fermentation of the carbohydrate rich co-product pasteurized steamed potato peelings, by a mixed GRAS microbial culture. After fermentation the protein ferment is dewatered and dried to inactivate the microbes.	Dried steamed potato peelings ferment, FMR: 009203
5.001	Buckwheat	Kernels of Fagopyrum esculentum Moench.	Cat. 68/2013: 5.6.1
5.002	Buckwheat feed meal	By-product released during the preparation of flour from cleaned kernels of buckwheat , Fagopyrum sagittatum Gilib. (= Fagopyrum esculentum Moench). It consists of large and fine starch particles (in which lumps may to a greater or lesser extent still be attached to the core), particles of the endosperm and buckwheat seeds.	
5.010	Citrus pulp	By-product that exists from the pressing of citrus fruit Citrus ssp. or during the preparation of citrus juice. During drying chalk is often added.	Cat. 68/2013: 5.13.1
5.011	Citrus peelings, moisture rich	By-product consisting of the peelings of citrus fruit Citrus ssp. and fruit not meeting the food quality requirements which remains after the pressing of citrus fruit Citrus ssp.during the preparation of citrus juice.	Cat. 68/2013: 13.1.6, FMR: 04084
5.012	Citrus extract	Vegetal feed material obtained from Citrus fruit (Grapefruit (Citrus paradise), Mandarin orange (Citrus reticulate), Bergamot (Citrus aurantiumL., bergamia), Sweet orange (Citrus sinensis)) , fermented naturally, and on inert carrier.\r\nLiquid form may contain up to 50% of glycerine as carrier. Powder form may contain up to 19% of glycerine and 32% of silicium dioxide as carriers).	FMR no. 02397-EN
5.013	Citrus water	By-product obtained by cutting or pressing of citrus fruit Citrus spp.	Cat.68/2013: 13.1.6
5.020	Carob pods	Pieces of the fruit of the carob tree Ceratonia siliqua L which have had the seeds removed.	Cat. 68/2013: 3.2.1
5.021	Carob pods powder	Product obtained by milling dried, deseeded fruit (pods) of the carob tree Ceratonia siliqua L.	Cat. 68/2013: 3.2.4
5.022	Locust bean (seed), powder	Bean of the carob tree ground and sieved.	Bean of the carob tree, powder, Carob seeds, powder, FMR: 05571
5.030	Canary seed	Kernels of Phalaris canariensis L.	Cat. 68/2013: 5.8.1
5.035	Fennel seed	Seeds of Foeniculum vulgare Mill.	Cat. 68/2013: 5.20.1
5.036	Fennel seed screening	Product from mechanical screening (size fractionation) consisting of undersized and/or oversized fennel seeds, husk and stems.	FMR n.008880-EN
5.040	Coffee-Skin-Pellets	By-products obtained during the processing of the seeds of the coffee plant, Coffea L. ssp. Product consists of pelleted coffee pellicles and coffee grit from green and treated coffee beans.	Cat. 68/2013: 5.15.1 + process 49 (pelletting)
5.050	Fruit pulp	By-product remaining after the pressing of pip or stone fruit during the preparation of fruit juice.	Cat.68/2013: 5.22.2
5.051	Fruit retentate	Product which is obtained during the filtering of fruit juice and which consists of fruit parts.	Cat. 68/2013: 5.22.2
5.052	Fruit juice, fresh	Liquid product which is obtained by pressing fruit.	
5.053	Fruit juice concentrate	Wet product which is obtained by the concentration of fruit juice via centrifuging / evaporation.	
5.060	Vetches	Seeds of Vicia sativa L. var. sativa and other varieties.	Cat. 68/2013: 3.12.1
5.070	Pectin	Pectin is obtained by aqueous extraction (of natural strains) of appropriate plant material, usually citrus fruits or apples. No organic precipitant shall be used other than methanol, ethanol and propane-2-ol. May contain up to 1% methanol, ethanol and propane-2-ok singly or in combination, on an anhydrous basis. Pectin consists mainly of the partial methyl esters of polygalacturonic acid and their ammonium, sodium, potassium and calcium salts.	Cat.68/2013: 5.27.1
5.071	Apple molasses	Product obtained after producing pectin from apple pulp. It may have been depectinised.	Cat. 68/2013: 5.4.3

Code	Name	Definition	Synonyms
5.072	Fruit pulp, dried	Product obtained during the production of fruit juice and fruit puree which is subsequently dried. It may have been depectinised.	Apple pomace, dried, Apple pulp, dried, Cat. 68/2013: 5.22.3, Cat. 68/2013: 5.4.1
5.080	Grape pips	Pips from vitis L. separated from grape pulp, from which the oil has not been removed.	Feed catalogue 68/2013: 5.25.1
5.081	Grape pips meal	Product obtained during the extraction of oil from grape pips.	Feed Catalogue 68/2013: 5.25.2
5.082	Grape pulp	Grape pulp dried rapidly after the extraction of alcohol from which as much as possible of the stalks and pips have been removed.	Cat.68/2013: 5.25.3, Grape marc
5.083	Grape pips soluble	Product obtained from grape pips after producing grape juice. It principally contains carbohydrates. It may be concentrated.	Cat. 68/2013: 5.25.4
5.091	Evening primrose oil, refined	Oil obtained from seeds of Oenothera biennis L. by mechanical pressing and subsequent refining.	FMR no. 04140-EN
5.100	Fruit kernels of nuts	Product consisting of the inner, edible seeds of a nut: hazelnuts, walnuts, cashew, almonds, macadamia, paranuts, pekannuts (the name shall be supplemented by the plant species).	Cat.68/2016: 5.22.1, Nuts
5.101	Hulls of nuts	Hulls (nearly transparent, fine) of the nuts (hazelnuts, almonds)obtained by separation from the nut (kernel) itself (the name shall be supplemented by the plant species).	FMR no. 06886-EN, Nut skins
5.102	Almond (press) cake, with blanched skins	Product of oil manufacture obtained by pressing of almond kernels in which blanched skins from sweet almond have been added as filling agent during pressing. It may contain up to 5% of blanched skins.	FMR n.008800-EN
5.103	Blanched almond skins	Product obtained by blanching and peeling sweet almond seeds by physical separation from the kernel.	Cat.68/2013: 5.2.2
5.105	Black cumin expeller	Product of oil manufacture obtained by pressing black cumin seeds (Nigella Sativa).	Cat.68/2013: 5.38.1
5.106	Black cumin seed oil, crude	Crude oil recovered from black cumin seed \r\n(Nigella sativa) through pressing.	FMR: 009339-EN
6.002	Grass, fresh mown	Mown product consisting of the cultivated grass types from the Gramineae family.	Cat.68/2013: 6.6.3, Grass, fresh
6.003	Hay	Product obtained by sun-drying of the cultivated grass types from the Gramineae family. Commonly pressed in bales and sold as "Bale hay".	Cat.68/2013: 6.6.1, Grass hay, Grass, field dried
6.004	Grass silage	Product consisting of silaged, mown and predried grass which may or may not be used of a silaging agent during the silage process. Silaged grass can also appear in bales.	Cat. 68/2013: 6.6.4, Green silage
6.005	Grass meal	Product obtained by drying and milling young meadow grass. The term "meal" may be replaced by "pellets". The drying method may also be specified in the name.	Cat. 68/2013: 6.5.1
6.006	Grass seeds	Seeds of cultivated grass types.	Cat. 68/2013: 5.24.1
6.007	Grass seeds chaff	By-product created by way of sifting, airing and grading of the â€œdirtyâ€ grass seed and which consists of chaff, weeds, naked seeds, earth, etc.	FMR 000837-EN, Grass seeds chaff
6.008	Grass protein, moisture rich	Vegetal product obtained by coagulating fresh grass-juice. The grass-juice is obtained by bruising and mechanical pressing of fresh cultivated pasture grass.	FMR: 02195
6.009	Grass protein, dried	Vegetal product obtained by coagluting fresh grass-juice. The grass-juice is obtained by bruising and mechanical pressing of fresh cultivated pasture grass. The product is dried.	FMR: 02195
6.010	Lucerne, artificially dried	Artificially dried product consisting of Medicago sativa L. and Medicago varia Martyn.	Alfalfa, artificially dried, Cat. 68/2013: 6.10.3
6.011	Lucerne, sundried	Sun dried product consisting of Medicago sativa L. and Medicago varia Martyn.	Alfalfa, sun dried, Cat. 68/2013: 6.10.2
6.012	Lucerne meal (pellet), artificially dried	Product obtained from the artificial drying and grinding of young Lucerne Medicago sativa L. and Medicago varia Martyn (botanical purity at least 80%).	Alfalfa meal (pellet), artificially dried, Cat. 68/2013: 6.10.5
6.013	Lucerne meal (pellet), sundried	Product obtained from drying in the sun and grinding of young Lucerne Medicago sativa L. and Medicago varia Martyn (botanical purity at least 80%).	Alfalfa meal (pellet), sun dried, Cat. 68/2013: 6.10.5

Code	Name	Definition	Synonyms
6.014	Lucerne protein concentrate	Product obtained by artificially drying fractions of lucerne press juice, which have been separated by centrifugation and heat treated to precipitate protein.	Alfalfa protein concentrate Cat. 68/2013: 6.10.7
6.015	Lucerne, fresh	Medicago sativa L. and Medicago var. Martyn plants or parts thereof.	Alfalfa Cat. 68/2013: 6.10.1
6.016	Lucerne (bales) including lucerne meal (pellets), artificially dried	Product obtained by inclusion of lucerne meal, artificially dried in pellets into bales of artificially dried Lucerne.	Cat. 68/2013: 6.10.3
6.019	Straw, pelleted	Product obtained by pelleting (Cereals-) straw	Cat. 68/2013: 6.3.1 + process 49 (pelleting)
6.020	Straw	Straw from cereals.	Cat. 68/2013: 6.3.1
6.021	Lucerne straw	Straw from lucerne.	FMR 004182-EN, Lucerne, threshed
6.022	Rape seed straw	Straw of rape seed.	Cat.68/2013: 6.13.1
6.023	Pea straw	Straw of Pisum spp.	Cat. 68/2013: 6.12.1
6.024	Grass, high temperature dried	Product obtained from grass fresh, mown that has been artificially dried.	(Grass) Hay, artificially dried, Cat.68/2013: 6.6.2
6.026	Lucerne straw, pelleted	Product obtained by pelleting Lucerne straw	FMR 004182-EN + process 49 (pelleting)
6.027	Rapeseed straw, pelleted	Product obtained by pelleting Rapeseed straw	Cat.68/2013: 6.13.1 + process 49 (Pelleting)
6.028	Silaged bales predry	Product obtained by silaged of hay (Grass, field dried) in bales. A silaging agent may or not be used during the silage process.	Cat. 68/2013: 6.6.5, Haylage
6.029	(Cereal-) straw, artificially dried	Product obtained by artificially drying of (cereals-)straw. Available in bale or pellet form.	Cat. 68/2013: 6.3.2
6.030	Grass fibers ensiled	Fibrous product from the bio-refinery of fresh cultivated pasture grass.	FMR n. 07736-NL
6.031	Fructo-oligosaccharides moist from grass	Fructo-oligosaccharides obtained from physical treatment of grass.	Cat. 68/2013: 13.2.11, FOS moist from grass
6.032	Fructo-oligosaccharides dried from grass	Fructo-oligosaccharides obtained from physical treatment of grass. The product is dried.	Cat. 68/2013: 13.2.11, FOS dried from grass
6.035	Sainfoin meal (pellet), artificially dried	Product obtained by artificial drying and grinding of sainfoin (Onobrychis viciifolia) (botanical purity at least 80%, it may contain up to 20 % clover or other forage crop dried and milled at the same time as the sainfoin).	Esparcet, FMR n. 007934-EN
6.040	Cereal silage	Product obtained by silage of whole cereal plant. The name shall be supplemented by the cereal species.	Cat. 68/2013: 6.2.1, wheat silage
7.002	Lemna feed, fresh	Vegetable product derived from the naturally growing of various types of duckweed (Lemna species) in basins under controlled conditions.	Duckweed, FMR 002995-EN
7.003	Lemna feed, dried	Vegetable product derived from the naturally growing of various types of duckweed (Lemna species) in basins under controlled conditions which has been subject to an additional drying and pelleting stage.	Duckweed, FMR 002995-EN
7.004	Yucca Schidigera, powder	Product obtained by drying and milling of the stems of Yucca schidigera without extracting or adding other materials.	Cat.68/2013: 7.12.1, Mohavensis Sarg., Mojave yucca
7.005	Parsley stalks	By-product obtained from the production of parsley for human consumption. The product consists of the dried stems of Petroselinum crispum and Petroselinum crispum var. Neapolitanum.	Cat. 68/2013: 13.1.9
7.006	Yucca Schidigera, liquid	Product obtained by pressing of the stems of Yucca schidigera without extracting or adding other materials.	Cat. 68/2013: 7.12.2
7.007	Lemna fibres	Product of the manufacture of duckweed protein (from Lemna species) consisting of extracted ground duckweed (Lemna species). May contain up to 0,9 % of sodium hydroxide.	FMR: 006007
7.008	Lemna protein, dried	Product obtained by artificially drying of fractions of duckweed juice (from Lemna species), which have been separated by pressing or centrifugation and precipitation of the proteins. May contain up to 1,5 % of sodium chloride.	FMR 006010-EN
7.010	(Sugar-)cane bagasse	Dried, fibrous product which is left over if the sugar solution is extracted from the sugar cane. Molasses may be added to the product during pelleting.	Cat. 68/2013: 7.6.4
7.011	(Sugar-)cane molasses	By-product obtained from the syrupy residue from the preparation or refining of sugar from sugar cane Saccharum officinarum L.	Cat. 68/2013: 7.6.1

Code	Name	Definition	Synonyms
7.012	Munj sweetcane fibre, hydrolysed	Product obtained by chemical hydrolysis of wild collected Munj sweetcane.	FMR 003448-EN, Fibre hydrolysate of Munj sweetcane, Saccharum bengalense fibre, hydrolysed, Saccharum munja fibre, hydrolysed, Sarkanda fibre, hydrolysed
7.013	Wood fiber overgrown with the mycelium of shiitake (Lentinula edodes), milled and dried	Wood fiber overgrown with the mycelium of shiitake (Lentinula edodes). The product is milled and dried and consisting of high content of fiber, amino acids and poly-saccharides.	FMR 005731-EN
7.014	Vegetal carbon (Charcoal)	Product obtained by carbonisation of organic vegetal material (untreated wood chippings derived from forest and suitable cocoa shells).	Biochar, Cat. 68/2013: 7.13.1, Charcoal
7.015	Marian thistle expeller	By-product from the recovery of oil through pressing from milk thistle seeds (Silybum marianum (L.) Gaertn.	Carduus marianus expeller, FMR: 004347
7.016	Wood fiber overgrown with the mycelium of shiitake (Lentinula edodes), milled and ensiled	Wood fiber overgrown with the mycelium of shiitake (Lentinula edodes). The product is milled and ensiled and consisting of high content of fiber, amino acids and poly-saccharides.	FMR: 05731-NL
7.017	Marian thistle oil	Cold pressed vegetable oil extracted from the seeds of Milk Thistle Fruit â€“ Silybum marianun (L.) Gaertn.	Carduus marianus oil, FMR nr.05966-CS
7.018	Marian thistle endosperm	Product obtained after dehulling of (milk) thistle seed (Silybum marianum (L.) Gaertn. during Production of crude oil. It consists principally of particles of endosperm with fine fragments of the outer skin.	FMR n. 008760-EN, Milk thistle endosperm
7.020	Marian thistle seeds	Seeds of milk thistle (Silybum marianum (L.) Gaertn. The seeds can be dried.	FMR nr. 001361-EN Milk thistle seeds
7.025	Algae by-product (from algae concentrate production)	Liquid by-product (algae pulp)obtained during production of food concentrates from (micro) algae by extraction with water and filtration.	Algae pulp, FMR: 009193-EN
7.026	Concentrate from (micro)algae	Liquid coloring food concentrates from (micro)algae by extraction with water, filtration and heat treatment. The (micro)algae is cultivated under controlled conditions. The name shall be supplemented by the algae species.	FMR: 009009-EN
7.027	Sea algae meal, hydrolyzed	Wet product obtained by chemical hydrolysis of brown algae, Ascophyllum nodosum, or red algae. Also available in dried form after concentrated (by drying).	Cat. 68/2013: 7.1.6 + process 40 (hydrolysis), FMR n. 008825-EN, Seaweed meal, hydrolyzed, Seaweed meal, processed
7.028	Seaweed from mariculture	Algae, live or processed, including fresh, chilled/frozen or conserved as silaged algae. The name shall be supplemented by the seaweed species.	Algae, Cat. 68/2013: 7.1.1
7.030	Algae, cultured under controlled conditions	Vegetable product obtained by natural cultivation of identified weeds and algae (the name shall be supplemented by the algae species) in basins under controlled conditions. The product may or may not be dried (by indirect or sun drying). The fresh product may be preserved.	Cat.68/2013: 7.1.1, Kelp, Weeds
7.031	Seaweed meal, dried and milled	Product obtained by drying and milling seaweed, especially brown weed. The product may have been washed to lower the iodine content. Available in pellet form.	Cat.68/2013: 7.1.6, Seaweed pellet
7.032	Leonardite	Leonardite is a finely ground product, which is originated of natural humificering of plant materials.	Cat. 68/2013: 13.10.2
7.033	Cellulose, powder	Product obtained from the mechanical processing of cellulose pulp.	Cat. 68/2013: 7.8.2
7.034	Lignocellulose	Product which is only obtained through the mechanical treatment of natural wood.	Cat. 68/2013: 7.8.1
7.035	Lignocellulose from bark	Product obtained by means of mechanical processing (drying, milling and pressing) of fresh purified bark and which predominantly consists of lignocellulose.	Cat. 68/2013: 7.8.1
7.040	Algae strains cultured under controlled fermentation	Product obtained by defined algae strains (the species name shall be indicated) grown by fermentation under controlled conditions. The product is dried.	Cat.68/2013: 7.1.2, Dried Algae rich in Omega 3 Fatty acids
7.050	Quillaja saponaria, powder	Product obtained by milling of bark and wood from limbs and branches of Quillaja saponaria. It is obtained without extracting or adding other materials. May contain up to 10% saponin content.	
7.060	Waxy-leaf nightshade meal	Product obtained by drying and grinding the leaves of Solanum glaucophyllum.	Cat. 1017/2017: 7.15.1

Code	Name	Definition	Synonyms
7.061	Fructo-oligosaccharides from cane sugar	Product obtained from sugar from sugar cane through an enzymatic process. Available in syrup or dried form.	Cat. 68/2013: 13.2.11
7.070	Aloe barbadensis leaf juice, powder	Free-flowing freeze-dried powder of juice obtained from the inner leaf of Aloe barbadensis Miller with subsequent decolourisation, concentration and sterilization, without preserving agents.	Aloe vera juice, powder, FMR: 003085
7.080	Moringa olifeira, powder	Product obtained by drying and grinding the leaves of the moringa olifeira tree.	FMR: 002633-EN
7.085	Plume Poppy	Product obtained by sun-drying and grinding of leaves of Macleaya Cordata.	FMR: 006532-EN
7.090	Cestrum diurnum	Product obtained by sun-drying and grinding of leaves and stems of Cestrum Diurnum.	Day Jasmine, FMR: 006646-EN
7.095	Stevia plant, dried	Product obtained by drying and crushing of the whole plant of Stevia Rebaudiana Bertoni.	FMR: 002422-EN
7.098	Marigold flowers, powder	Product obtained by drying and milling marigold flowers(Tagetes erecta)	000941-EN
7.991	Barks, dried (wild origin)	Cleaned and dried barks from trees and bushes of wild origin from the species (safe for use as animal feed):\r\n-Willow (Salix ssp.)\r\n-Barberry (Berberis vulgaris)\r\n-CatÂ´s claw (Uncaria tomentosa conc.)\r\n-Viburnum (Viburnum opulus)\r\n-Paeonia (Paeonia suffruticosa)	Cat. 68/2013: 7.3.1
7.992	Herbs, dried and milled (wild origin)	Product obtained by drying and generally milling of wild collected complete or parts of herb plants without extracting or adding other materials. The product is sold as feed material without mentioning a claim. Algae, fungi, lichen, vegetables, fruit, roughages, forages and the natural extracts/oils/tincture of plants or herbs (wild collected) belong not to this category. Examples: Andrographis paniculata-, Asparagus officinalis- Piper longum powder, etc.	Cat. 68/2013: 13.1.9
7.999	Herbs, dried and milled	Product obtained by drying and generally milling of complete or parts of herb plants without extracting or adding other materials. The product is sold as feed material without mentioning a claim. Algae, fungi, lichen, vegetables, fruit, roughages, forages and the natural extracts/oils/tincture of plants or herbs belong not to this category.\r\nExamples: oregano-, thyme- marjoram-, rosemary powder	Cat. 68/2013: 13.1.9, spices, dried and milled
8.001	Butter, butter oil, butter concentrate and butter serum	Products which are released during the preparation process for butter, butter oil and butter concentrate for human consumption including the end products.	
8.002	Casein and Caseinates	Casein: product obtained from skimmed milk or buttermilk by drying casein which is deposited by way of acidification or coagulation.\r\n\r\nCaseinates: obtained from casein via a treatment with neutralising lyes (especially sodium hydroxide solution or calcium hydroxide) and a drying stage (roller or spray drying). A mixture of related products (screenings, dust powder) which are regularly released during the extraction of caseinates also belongs to this category.\r\n\r\nExamples: casein, sodium caseinate, calcium caseinate, potassium caseinate, ammonium caseinate, transhipment of casein and caseinates, dust box products, transition products, products which get outside the main product flow during spray drying or roller drying (for example: product which gets beyond the roller during roller drying).	Ammonium caseinate, Calcium caseinate, Casein, Cat. 68/2013: 8.3.1 casein / 8.4.1 caseinate, Dust box products, Potassium caseinate, Products which get out of the main product flow during spray drying or roller drying, Sodium caseinate, Transhipment of casein and caseinates, Transition products

Code	Name	Definition	Synonyms
8.003	Drinking milk (products)	Products which are released after heat treatment (pasteurisation / sterilisation) during the treatment process for drinking milk and drinking milk products for human consumption including the end products and the associated return products. Examples of products created during the treatment process are milk remnant which is releasded during the cleaning of the installation with hot water and an interim product such as mixed custard which is released when the custard type is changed in the production line. Examples: milk (pasteurised / sterilised), buttermilk, chocolate milk, sweet and fermented milk drinks, yoghurt, yoghurt drinks, quark , custard, pudding, cream (sterilised / UHT), other desserts, etc.	Buttermilk, Cat. 68/2013: 8.7.1 Dairy by-products, Chocolate milk, Cream, sterilised / UHT, Custard, Dairy product dessert, Milk drinks, sweet and fermented, Milk remnant, Milk, pasteurised, Milk, sterilised, Pudding, Quark, Yoghurt, Yoghurt drinks
8.004	Cheese and (melted) cheese products	Products which are released during the preparation process for cheese and (melted) cheese products for human consumption including the end products and the processed cheese products. Examples: cheese, fresh whey, curds , grated cheese, cheese shavings, melted cheese, melted cheese products, smoked cheese, cheese with vegetable fat.	Cat. 68/2013: 8.5.1, Cat. 68/2013: 8.7.1, Cheese, Cheese process water, Cheese shavings, Cheese with vegetable fat, Cheese, grated, Curds, Melted cheese (products), Smoked cheese, Whey, fresh
8.005	Powdered milk (products)	Products which are released within the dairy industry during the preparation process for powders for human consumption (including infants formula) and including end products. Examples: infant formula milk powder, creamers (with fat foreign to milk), (skimmed) milk powder, buttermilk powder,dust box products, transition products and products which get outside the main product flow during spray cleaning or roller cleaning (for example product which gets beyond the roller during roller drying).	Buttermilk powder, Creamers with fat foreign to milk, Dust box products, Infant formulae, powder, Powdered milk, skimmed, Products which get out of the main product flow during spray drying or roller drying, Transition products
8.006	Whey and whey products	Whey is a wet product which remains after the preparation of cheese, casein or equivalent products through the separation of the curds after the coagulation of milk and/or of products obtained from milk. \r\nWhey products includes all products derived from fresh whey or casein whey as defined by CODEX. \r\nExamples:\r\nâ€¢ Isolated whey proteins or protein fractions such as lactoferrin, lactoperoxidase; \r\nâ€¢ Dust box products; \r\nâ€¢ Transition products; \r\nâ€¢ Products which get outside the main product flow during spray drying or roller drying (for example product which gets beyond the roller during roller drying)) \r\n\r\nâ€¢ Specific whey products: (for these products and their description see below in the productlist)\r\n- Whey\r\n- Whey concentrate\r\n- Whey protein conentrate\r\n- Whey protein isolate\r\n- Whey final syrup\r\n- Whey minerals\r\n- Permeated whey\r\n- Permeated whey, poor of milk sugar\r\n- Whey powder\r\n- Whey powder, (partially) desugared and possibly demineralized\r\n- Fat-filled mineral whey powder	Dust box products, Isolated whey proteins, Products which get out of the main product flow during spray drying or roller drying, Protein fractions (lactoferrin or lactoperoxidase), Transition products
8.007	Dairy evaporated & condensed	Products which are released during the preparation process for evaporated & condensed products for human consumption including the end products. Examples: condensed, evaporated, coffee milk, fat filled products (products with fat foreign to milk).	
8.008	Centrifuge shot	Product consisting of the fraction which passes through the centrifuge during the centrifuging of fresh milk. In the Netherlands this fraction may not be processed as a feed material in feeds unless heat-treated in accordance with legal requirements. Processing of centrifuge shot from fresh milk is permitted at livestock farms certified by COKZ.	Cat. 68/2013: 8.7.1
8.009	Lactose	By way of purification and drying of milk or whey extracted sugar.	Cat. 68/2013: 8.9.1, Milk sugar

Code	Name	Definition	Synonyms
8.010	Milk protein concentrate	Product consisting of the fraction (remainder fat and protein) which remains during the ultrafiltration of (skimmed) milk on the membranes. Also called â€œmilk concentrateâ€ when whole milk is used on ultrafiltration (instead of skimmed milk).	Cat. 68/2013: 8.16.1, Milk concentrate, Milk retentate
8.011	Milk permeated (powder)	Product consisting of the minor fraction (lactose, minerals and water) which passes the membrane during the ultra filtration of (skimmed) milk. Available in liquid or powder form.	Cat. 68/2013: 8.15.1
8.012	Whey	Product which remains after the preparation of cheese, quark or casein or after a similar process. The process by which this product is created can be added to the term whey.	Cat. 68/2013: 8.17.1
8.013	Whey final syrup	Wet product which is released during the extraction of lactose from whey. The product still contains at lot of lactose and minerals.	Cat. 68/2013: 8.18.1, Delactosed whey/delactosed whey powder, Mother lye
8.014	Whey concentrate	Product obtained by the extraction of the liquid which remains after the preparation of cheese, quark or casein or after a similar process.	Cat. 68/2013: 8.17.1
8.015	Whey protein concentrate	Product consisting of the fraction (mostly protein) which remains on the membranes after the ultra filtration of whey. The powder form is obtained by spray drying WPC. At a protein level of at least 80%, the product can also be called whey protein isolate.	WPC
8.016	Whey protein isolate	Product consisting of the fraction (mostly protein) which remains on the membranes after the ultra filtration of whey. At a protein level of at least 80%, the product can also be called whey protein isolate.	Cat. 68/2013: 8.16.1, WPI
8.017	Whey minerals	Minerals extracted from whey.	Cat. 68/2013: 8.7.1
8.018	Permeated whey	Product (liquid, concentrate or powder form) consisting of the fraction (lactose, minerals and water) which passes the membranes in the ultrafiltration of whey.	Cat. 68/2013: 8.21.1
8.019	Permeated whey, poor of milk sugar	Permeated whey from which part of the milk sugar has been extracted.	Cat. 68/2013: 8.21.1 + process 18 (Desugaring)
8.020	Whey powder	Product obtained by the drying of the liquid which remains after the preparation of cheese, quark or casein or after a similar process.	Cat. 68/2013: 8.17.1
8.021	Whey powder, (partially) desugared and possibly demineralised	Product obtained by the drying of whey from which part of the milk sugar and any minerals have been extracted.	Cat. 68/2013: 8.20.1
8.022	Farm cheese whey, not skimmed	Moisture-rich product which remains after the (traditional) preparation of (farm) cheese, curd cheese or equivalent products by separation of the curds after the curdling of (possibly pasteurised) milk and/or products obtained from milk.	Cat. 68/2013: 8.17.1
8.023	Farm cheese whey, skimmed	Farm cheese which has been skimmed.	Cat. 68/2013: 8.17.1 + process 58 (skimming)
8.024	Colostrum powder	The fluid secreted by the mammary glands of milk-producing animals up to five days post parturition. The product is processed to a powder by spray-drying or lyophilisation.	Cat. 68/2013: 8.6.1
8.025	Colostrum concentrate powder	The fluid secreted by the mammary glands of milk-producing animals up to five days post parturition. The product is concentrated by filtration and processed to a powder product.	Cat. 68/2013: 8.6.1
8.027	Fermented milk by Lactobacillus rhamnosus and Lactobacillus farciminis, inactivated	Fermented milk by Lactobacillus rhamnosus and Lactobacillus farciminis, inactivated. It is a heat treated fermented product to be introduced in a cereal blend powder carrier for animal feed.	FMR: 06585
8.028	Galacto-oligosaccharide	Product obtained by enzymatic conversion of lactose to Galacto-oligosaccharides	FMR no.: 03101-EN
8.029	Fat-filled whey powder	Product obtained by spray drying of Whey in which the liquid phase oils and /or fats have been added. Percentage of oils added can vary but typical value is 50%. Oils added are either single oil/fats or mixture of different oils/fats. Oils/fats are either of vegetable (FMR 06316-EN) or animal (FMR 01268-EN)origin.	FMR no.06315-EN

Code	Name	Definition	Synonyms
8.030	Fermented milk protein by Bacillus coagulans, liquid	Liquid Bacillus coagulans fermentation product of milk proteins(casein)is a product containing fermented milk proteins, remaining nutrient media and microbial mÃ©tabolites from the fermentation with an unmodified Bacillus coagulans.	Dried Bacillus coagulans fermented dairy proteins product, FMR nr. : 06070-EN, Fermented casein by Bacillus coagulans
8.031	Glucose liquid	Glucose liquid is the separated fraction of the galacto-oligosaccarides that are converted from lactose by enzymes	Cat. 68/2013: 13.2.4
8.032	Milk protein hydrolysate, powder	Product obtained by enzymatic hydrolysis and spray-drying of protein compounds extracted from milk.	Cat.68/2013: 8.13.1 + process 40 (hydrolysis)
8.033	Sterile filtered colostrum whey	Product obtained drying of colostrum, defatted or partly defatted colostrum and whose content of immunoglobulins and protein is adjusted by addition or extraction of colostrum components.	Cat.68/2013: 8.6.1 + process 26 (extraction), Colostrum feed, standardised, Colostrum whey, liquid
8.034	By-product from dairy food products, extruded	By-products and raw materials from processing and extrusion of dairy food products.	Cat. 68/2013: 8.7.1
8.035	Galactooligosaccharides, spray-dried with maltodextrin	Product obtained after blending and spray drying of galacto-oligosacchaides with maltodextrin for human consumption . May contain up to 30% maltodextrin.	FMR: 03101-EN, Galacto-oligosaccharides, powder
8.036	Milk, raw	Milk secreted by the milk gland of domesticated farm animals which has not been heated over 40 Â°C and has also not been submitted to a treatment with a similar effect.\r\nRaw milk is not considered to be a feed material under the Animal feed legislation.	Cat. 68/2013: 8.10.1
9.001	Animal fat	Product composed of fat from warm-blooded land animals, according to the current applicable legislation (Regulations 853/2004, 1069/2009, 142/2011, 999/2001, 183/2005 and 429/2016).The name shall be supplemented as appropriate by the animal species processed (eg.porcine, ruminant, avian).	Cat.68/2013: 9.2.1, Lard, Tallow, Pork fat, Poultry fat
9.003	Processed animal protein	Product obtained by heating and drying whole or parts of warm-blooded land animals (entirely from category 3 material) from which the fat may have been partially extracted or physically removed. The name shall be supplemented as appropriate by the animal species processed (e.g. porcine, ruminant, avian, insect) and/or the material processed. Available in liquid or powder form after additional drying and/or grinding.	Cat. 68/2013: 9.4.1
9.004	Animal oil (from Collagen production)	By-product obtained from the reprocessing of extraction agent derived from collagen production for human application. May contain up to 0.1% solvent.	Cat.68/2013: 9.2.1
9.005	Animal fat, hardened	Product obtained by hydrogenation (= harden) and spray cooling of animal fat.	FMR: 06244
9.006	Cholesterol	Product obtained from woolgrease (lanolin) by saponification, separations and crystallization. Minimum content of (3$\hat{I}^2$)-cholest-5-en-3-ol, C27H46O: 90 %.	Cat. 68/2013: 9.17.1
9.009	Feather, pig hair and pighoofs protein, hydrolysed	Product obtained by hydrolysing and drying of poultry feathers and pig hair (may contain pig hoofs).	Cat. 68/2013: 9.6.1
9.010	Protein hydrolysate of porcine mucosa, fluid bed dried	Product obtained from the enzymatic treatment of intestinal mucosa from pigs. The product and the carrier Soya meal is dried in a fluid bed dryer.	Cat. 68/2013: 9.6.1
9.011	Protein hydrolysate of porcine mucosa, spraydried	Product obtained from the enzymatic treatment of intestinal mucosa from pigs which is spray-dried after reduction and homogenising.	Cat. 68/2013: 9.6.1
9.012	Protein hydrolysate of porcine mucosa, liquid	Product obtained from the enzymatic treatment of intestinal mucosa from pigs.	Cat. 68/2013: 9.6.1
9.013	Feather protein, hydrolysed	Product obtained by hydrolysing, drying and grinding poultry feathers.	Cat. 68/2013: 9.6.1, Feather meal, hydrolysed
9.014	Porcine protein, hydrolysed (from porcine bones)	Product obtained by enzymatic hydrolysis of (foodgrade) pig bones, according to the current feed legislation (production location has a license).It may contain polypeptides, peptides and aminoacids, an dmixtures thereof.	Cat. 68/2013: 9.6.1

Code	Name	Definition	Synonyms
9.015	Porcine tissue, hydrolysed	Product obtained by enzymatic or Chemical hydrolysis reduction of porcine material according to the current feed legislation (Production location has a license)\r\nIt may contain polypeptides, peptides and aminoacids, and mixtures thereof	Cat.68/2013: 9.6.1
9.016	Porcine protein, hydrolysed (from porcine blood)	Product obtained by enzymatic hydrolysis of (category 3) pig blood, according\r\nto the current feed legislation (production location has a license). Available in 2 fractions: plasma fraction and/or red cells fraction.\r\nIt may contain polypeptides, peptides and aminoacids, and mixtures thereof.	Cat. 68/2013: 9.6.1
9.018	Feather protein, hydrolysed, solution	By-product obtained by hydrolysing, drying and grinding poultry feathers.	Cat. 68/2013: 9.6.1
9.020	Gelatine from pig skins	Natural, soluble protein, gelling, obtained by the partial hydrolysis of collagen produced from pig skins.	Cat. 68/2013: 9.12.1
9.022	Gelatine from pig skins, hydrolysed	Gelatine which has been subjected to an additional enzymatic hydrolysis step.	Cat. 68/2013: 9.12.1
9.023	Gelatine from pig bones	Natural, soluble protein, gelling or non-gelling, obtained by hydrolysis of collagen produced from food grade pig bones.	Cat. 68/2013: 9.12.1
9.024	Chondroitin sulphate (from marine origin)	Product obtained by extraction from tendons, bones and other marine animal tissues containing cartilage and soft connective tissues.	Cat.68/2013: 13.12.2
9.025	Collagen from pig bones	Protein-based product derived from pig bones.	Cat. 68/2013: 9.10.1
9.026	Gelatine from fish skins	Natural, soluble protein, gelling, obtained by the partial hydrolysis of collagen produced from fish skins.	Cat. 68/2013: 9.12.1
9.030	Globin powder	Globin powder is a dried protein from haemoglobin from pig or poultryâ€™s blood. Name shall be supplemented as appropriate (e.g.: with animal species) according to the current legislation	Cat. 68/2013: 9.8.1
9.031	Haemoglobin powder	Hemoglobin powder is a spray-dried protein from the blood cells of slaugtered warm-blooded animals. Name shall be supplemented as appropriate (e.g.: with animal species) according to the current legislation	Cat. 68/2013: 9.8.1
9.032	Plasma powder	Plasma powder is a spray-dried protein from the blood plasma of slaughtered warm-blooded animals. Name shall be supplemented as appropriate (e.g.: with animal species) according to the current legislation	Cat. 68/2013: 9.8.1
9.034	Eggshells, heat treated	Product that remains after the removal of egg white and yolk from eggs and which consists of egg shells and membranes. Is sold after heating and grinding as a source of calcium for further processing in compound feeds.	Cat. 68/2013: 9.15.5
9.035	Egg mixture product	Egg mixture product: a combination of all the waste flows which can be released in the production process for egg products for human consumption. These are: (I) the egg remains which remain after the shell is broken, (II) the process water which is released during the pasteurisation process, (III) the rinsing water from the daily cleaning of the system, tanks, pipes and containers, (IV) the powder which is released during the cleaning of the drying towers (sweeping compound) and (V) denaturated protein created during the fermentation process.	Cat.68/2013: 9.15.3
9.036	Egg, dried	Product which is obtained through spray drying of deshelled and demembraned eggs and which consists of technical whole egg powder or different proportions of egg products. Is sold both as powder, clumber and in pellet form.	Cat.68/2013: 9.15.3, Egg powder
9.037	Egg powder, defatted	Product which is obtained through the extraction with ethanol of pasteurised egg powder. The product consists of about 80% egg white.	
9.038	Egg white by-product (liquid/powder)	The adhering protein which is obtained by a centrifugal extractor from wet egg shells. Available in liquid or powder form after spray drying.	Albumen, C-protein, B-protein, Cat. 68/2013: 9.15.2, Centrifuging egg white, Dried egg white

Code	Name	Definition	Synonyms
9.039	Eggshell membrane, partially hydrolysed	Product obtained from mechanically separating the membrane from the shell of chicken eggs, partially hydrolysing the membrane and milling the dry blending of hydrolysate membrane with un-hydrolysed membrane.	FMR no.06493-EN
9.040	Egg yolk, dried	Product obtained from eggs after the separation of the shells and the albumen\r\nwhich has been pasteurized and dried.	FMR: 008946-EN
9.052	Blood meal (from porcine and poultry origin)	Product derived from the heat treatment of blood of slaughtered porcine and poultry, according to the current feed legislation (Regulations 1069/2009, 142/2011, 999/2001, 56/2013 and 183/2005)	Blood product, Cat. 68/2013: 9.7.1, Dried whole blood
9.070	Insect oil	Product that consists of oil from insects (derived from larvae from the black soldier fly (Hermetia illucens)).	Cat. 68/2013: 9.2.1
9.071	Insect protein meal	Product that consists of processed animal proteins from insects. Product obtained by grinding, heating and drying of larvae of the black soldier fly (Hermetia illucens) from which the oil has been partial physically removed.	Cat. 68/2013: 9.4.1
9.072	Insect larvae (live)	Live larvae from the black soldier fly (Hermetia illucens) or house fly (Musca Domestica)	Cat. 68/2013: 9.16.1
9.073	Whole insect meal	Product obtained by grinding of dried insect without further processing / extraction; but not processed as referred to in Regulation (EC) No 1069/2009.	Cat. 68/2013: 9.16.2, Insect (whole) meal
9.074	Hydrolysed insect protein	Product obtained by the hydrolysis of the liquid protein fraction obtained after the removal of insect oil and insect meal proteins, and then spray dried into powder.	Cat. 68/2013: 9.6.1
9.075	Yellow mealworm oil	Product that consist of oil from insects (derived from larvae from the yellow mealworm (Tenebrio molitor).	Tenebrio molitor oil, cat. 68/2013: 9.2.1
9.076	Yellow mealworm protein meal	Product that consists of processed animal proteins from insects. Product obtained by grinding, heating and drying of larvae of the yellow mealworm (Tenebrio molitor) from which the oil has been partial physically removed.	Cat. 68/2013: 9.4.1, Deffated Tenebrio molitor protein meal
9.077	Yellow mealworm, dried (whole/ meal)	Product obtained from drying and possible grinding of yellow mealworm (Tenebrio molitor)without further processing /\r\nextraction.	Cat. 68/2013: 9.16.2, Dried Tenebrio molitor (meal)
9.078	Insect Larvae, dried	Dead larvae from the black soldier fly (Hermetia illucens) or house fly (Musca Domestica) that have been dried but not processed as referred to in Regulation (EC) No 1069/2009.	Cat. 68/2013: 9.16.2
9.079	Insect larvae, frozen	Dead larvae from the black soldier fly (Hermetia illucens) or house fly (Musca Domestica) that have been frozen but not processed as referred to in Regulation (EC) No 1069/2009.	Cat. 68/2013: 9.16.2
9.080	Insect Larvae, ground, heated and frozen	Dead larvae from the black soldier fly (Hermetia illucens) or house fly (Musca Domestica) that have been ground, heated and frozen.	Cat. 68/2013: 9.4.1
9.081	Earthworms, live	Live earthworms (Eisenia hortensis or Dendrobena veneta) cultivated under controlled conditions.	Cat. 68/2013: 9.16.1
9.090	Pork meal	Product obtained by processing of porcine by-products intended for human consumption.	Cat. 68/2013: 9.14.1, Product from pork meal production (human consumption)
9.091	Calcium hydroxy apatite (from organic origin)	Product obtained by processing of food grade porcine bones (CA10(PO4)6(OH)2 which is intended for human consumption.	Cat. 68/2013: 9.14.1
9.095	Feather free amino acids, hydrolysate (desalted)	Product obtained after hydrolization of poultry feathers. Available in powder or liquid form.	Cat: 68/2018: 9.6.1: FMR: 009279-NL; (Desalted) Protein Hydrolizate
10.001	Shrimp meal	Product which is obtained through the cooking, pressing and grinding of shrimp and North Sea crab remains.	Cat.68/2013: 10.3.1
10.002	Fish meal	Product obtained by the processing of fish or parts of fish from which part of the oil may have been removed but to which fish solubles can again be added prior to drying.	Cat. 68/2013: 10.4.2, Fish meal, treated
10.003	Fish meal, farmed salmon	Product obtained by processing of whole or parts of farmed salmon and to which fish solubles have been re-added prior to drying.	Cat. 68/2013: 10.4.2

Code	Name	Definition	Synonyms
10.004	Fish protein, liquid and hydrolysed	Product obtained by acid hydrolysis of whole or parts of fish.	Cat.68/2013: 10.4.4
10.005	Fish protein, powder and hydrolysed	Product obtained by enzymatic hydrolysis of whole or parts of fish.	FMR: 03652
10.006	Fishbone meal	Product obtained by heating, pressing and drying parts of fish. It consists principally of fishbone.	Cat.68/2013: 10.4.5
10.009	Shrimp hydrolysate (liquid/powder)	Product obtained by grinding and hydrolyzing shrimps remains.	Cat.68/2018: 10.3.1 + Process 40
10.010	Fish oil	Oil obtained from fish or fish parts.	Cat. 68/2013: 10.4.6, Fish oil, refined
10.011	Fish oil, farmed salmon	Oil obtained from whole or parts of farmed salmon.	Cat. 68/2013: 10.4.6
10.012	Fish oil, rumen protected through the action of maize starch	Fish oil which has been subjected to a technical treatment with maize starch with the aim of prevent hydrogenation (saturation) of omega-3 fatty acids in the rumen. It may contain up to 57.8 % of maize starch used as processing aid.	FMR no.: 05667-EN
10.013	Fish oil stearin fraction	Product obtained by cold filtration of fish oil.	FMR: 05968
10.015	Crayfish meal	Product obtained by heating, pressing and drying whole or parts of crayfish (Procambarus clarkii) including wild and farmed shrimp.	Cat.68/2013: 10.3.1
10.019	Fish protein concentrate, hydrolysed, farmed salmon	Product obtained by hydrolysis and concentration via drying of proteins from farmed salmon.	Cat. 68/2013: 10.4.4
10.020	Fish protein concentrate, farmed salmon	Protein product obtained during the processing of farmed salmon.	
10.022	By-products from aquatic animals	A liquid suspension of acidified processed and unprocessed fish material. Originating from establishments or plants preparing or manufacturing products for human consumption; with or without treatment such as fresh, frozen.	Cat. 68/2013: 10.2.1
11.018	Calcium carbonate	Product obtained through the grinding of substances which give calcium carbonate, for example limestone or chalk.	Cat. 68/2013: 11.1.1, Chalk
11.023	Potassium bicarbonate	Potassium bicarbonate (KHCO3).	Cat.68/2013: 11.5.4, Potassium hydrogen carbonate
11.058	Dicalcium phosphate (from organic origin)	Calcium monohydrogen phosphate(CaHPO4 Ã— 2H2O) obtained from bones. Ca/P > 1,2. May contain up to 3 % chloride expressed as NaCl.	Cat.68/2013: 11.3.1
11.105	Cristobalite	Cristobalite is a pure silica (c. 99% SiO2) which is produced by the high-temperature thermal treatment of selected and treated quartz grains. The modified crystal structure â€¯cristobaliteâ€™ is stabilized by rapid cooling.	Cat. 68/2013: 11.7.3
11.106	Cristobalite flour	Cristobalite meal is ground cristobalite, a pure silica (c. 99% SiO2) which is produced by the high-temperature thermal treatment of selected and treated quartz grains. The modified crystal structure â€¯cristobaliteâ€™ is stabilized by rapid cooling and is then ground to meal.	Cat. 68/2013: 11.7.3
11.107	Quartz	Quartz is a pure silica which is produced by the hightemperature drying of selected quartz. The quartz is cooled after drying.	(Sand) grit, Cat. 68/2013: 11.7.2, Quartz gravel, Quartz sand
11.108	Quartz flour	Quartz flour is a pure silica (approx. 99% SiO2) which is produced by the hightemperature drying of selected quartz. The Quartz is cooled after drying and is then ground to meal.	Cat. 68/2013: 11.7.2
11.120	Calcium chelate	Product from the reaction of calcium salt with amino acid.	FRM: 02330
11.121	Magnesium chelate	Product from the reaction of magnesium salt with amino acid.	FMR: 002328
11.122	Calcium nitrate double salt	Solid double salt, 5Ca(NO3)2.NH4NO3.10H2O.\r\nDerives from a chemical synthesis of calcium phosphate rock and nitric acid, separation and prilling/granulation. Source of Calcium (Ca) and non protein nitrogen (N). \r\nTo prevent nitrate intoxication, consult your supplier for a proper dosage.	CAS no 15245-12-2/ EC no 239-289-5, Cat. 68/2013: 11.1.18, Nitric acid, ammonium calcium salt
11.123	Disodium phosphate anhydrous	Mineral product produced from disodium phosphate (Na2HPO4xH2O) by means of a drying process. Is sold both as granular and powder form.	Disodium hydrogen orthophosphate anhydrous, FMR no.05253-EN

Code	Name	Definition	Synonyms
11.124	Calcium carbonate (from softening of drinking water)	Product obtained during the softening of drinking water by reaction of NaOH or CA(OH)2 with Ca2+ and HCO3-. May contain up to 4% of silicon dioxide used as processing aid. May contain impurities of Iron up to 0.4%, Aluminium up to 0.007%, Magnesium up to 0.5% and Manganese up to 0.2%.	Cat. 68/2013: 11.1.1
11.125	Attapulgite, powder or granular	Natural magnesium-aluminium-silicon mineral. Available in powder or granular form.	Cat.68/2013: 11.7.1
11.126	Attapulgite, extruded and heat treated	Product obtained by extrusion and appropriate heat treated of attapulgite so that the crystal layers are reoriented to modify its oleophilicity (external property of the surfaces) and hydrophilicity (internal property of the channels).	FMR no.: 05914-EN
11.127	Calcium oxide	Calcium oxide (CaO) obtained from calcination of naturally occurring limestone.	Cat.68/2013: 11.1.12
11.128	Calcium gluconate	Calcium salt of gluconic acid generally expressed as Ca(C6H11O7)2 and its hydrated forms.	Cat.68/2013: 11.1.13
11.129	Magnesium fumarate	Product produced from the reaction of magnesium oxide with fumaric acid. The product is spray-dried.	Cat.68/2013: 11.2.10, Magnesium salt of fumaric acid
11.130	Magnesium citrate	Product produced from the reaction of magnesium oxide with citric acid. The product is spray-dried.	Cat.68/2013: 11.2.10, Magnesium salt of citric acid
11.131	Magnesium carbonate	Natural magnesium carbonate (MgCO3), not less than 85%. May contain up to 15% of magnesium silicate, calcium and magnesium carbonate & calcium carbonate.	Cat.68/2013: 11.2.7
11.132	Magnesium nitrate hexahydrate	Product obtained by reaction of nitric acid with magnesium carbonate of mineral origin.	FMR no. 06116-EN
11.133	Calcium nitrate dihydrate	Solid salt , Ca(NO3)x2.2H2O. Derives from a chemical synthesis of calcium carbonate rock and nitric acid, crystallization/ granulation. Source of Calcium (Ca) and non-protein nitrogen (N).	CAS no.10124-37-5, FMR: 06615
11.134	Ammonium sulphate	Ammonium sulphate ((NH4)2SO4) obtained by chemical synthesis with a very high purity (minimum 99.0%). May contain up to 15 ppm (mg/kg) nitrite. May contain up to 10 ppm (mg/kg)nitrate. May contain up to 30 ppm (mg(kg) selenium. May contain up to 3 ppm (mg/kg) lead. May contain up to 5 ppm (mg/kg) iron. Loss on ignition not more than 0.25%.	Cat.68/2013: 11.8.1
11.140	Calcium hydroxide	Calcium hydroxide (Ca(OH)2)obtained from calcination and hydratation of naturally occurring limestone.	Calcium dihydroxide, Cat.68/2013: 11.1.7
11.141	Ammonium lactate	Liquid product, ammonium lactate (CH3CHOHCOONH4). Includes the Ammonium lactate produced by fermentation with Lactobacillus delbrueckii ssp. Bulgaricus, Lactococcus lactis ssp., Leuconostoc mesenteroides, Streptococcus thermophilus, Lactobacillus spp, or Bifidobacterium spp., containing not less than 44 % Nitrogen expressed as crude protein. | May contain up to 2 % phosphorus, 2 % potassium, 0,7 % magnesium, 2 % sodium, 2 % sulphates 0,5 % chlorides, 5 % sugars and 0,1 % silicone antifoam.	Cat.68/2013:11.8.4
11.145	Trisodium Phosphate	Trisodium phosphate (Na3PO4 Ã— nH2O; n = 0, 1/2, 1, 6, 8 or 12). Product obtained by reaction of sodium carbonate and phosphoric acid.	Cat.68/2013: 11.3.12, Trisodium orthophosphate
11.150	Calcium carbonate, raw	Product obtained by excavation, sieving and sorting of raw chalk.	Cat. 68/2013: 11.1.1, Chalk, raw
11.151	Tetrapotassium di-phosphate	Tetrapotassium pyrophosphate (K4P2O7 Ã— nH2O; n = 0, 1 or 3. Product obtained by neutralization of phosphoric acid with potassium hydroxide.	Cat. 68/2013: 11.3.31
11.152	Sodium pyrophosphate	Sodium pyrophosphate (Na4P2O7 Ã— nH2O; n = 0 or 10). Product obtained by crystallization and calcination of neutralized phosphate acid with potassium hydroxide and sodium persulfate.	Cat. 68/2013 11.3.13, Tetrasodium diphosphate
11.153	Pentapotassium triphosphate	Pentapotassium triphosphate(K5P3O10). Product obtained by drying and calcination of neutralized phosphoric acid with potassium hydroxide.	Cat. 68/2013 11.3.32, Pentapotassium tri-polyphosphate
11.154	Disodium dihydrogen diphosphate	Disodium dihydrogen diphosphate (Na2H2P2O7)	Cat. 68/2013 11.3.27

Code	Name	Definition	Synonyms
11.156	Defluorinated phosphate	Product obtained by thermochemical processing of inorganic phosphate ich raw materials. Available in granulated and powder form. Chemical formula: Đ¡Đ°5NĐ°2(Đ Đž4)4	Cat. 68/2013: 11.3.6
11.160	Magnesium chloride hexahydrate	Magnesium chloride hexahydrate (MgCl2x6H2O). Product obtained by chemical synthesis from the reaction of magnesium with Zirconium tetrachloride or titanium tetrachloride.	FMR: 008774
11.501	Calcium chloride	Calcium chloride (CaCl2). May contain up to 0,2 % barium sulphate. Available in liquid and prills form.	Cat.68/2013: 11.1.6
11.503	Calcium and magnesium carbonate	Natural mixture of calcium carbonate (CaCO3) and magnesium carbonate (MgCO3). May contain up to 0,1 % grinding aids.	Cat.68/2013: 11.1.3, Dolomite
11.505	Calcium sodium phosphate	Calcium sodium phosphate (CaNaPO4).	Cat.68/2013: 11.3.16
11.506	Calcium pidolate	Technical grade L-calcium pidolate (C5H6CaNO3).	CAS no.31377-05-6, Calcium L-Pyroglutamate, Cat.68/2013: 11.1.16, L-Pyroglutamic acid, calcium salt
11.507	Calcium sulphate dihydrate	Calcium sulphate dihydrate (CaSO4 Ã— 2H2O) obtained by grinding calcium sulphate dihydrate or hydration of calcium sulphate hemihydrate.	Cat.68/2013: 11.1.10, Gypsum
11.508	Calcium sulphate hemihydrate	Calcium sulphate hemihydrate (CaSO4 Ã— Â½ H2O) obtained by partially dehydrating calcium sulphate dehydrate.	Cat.68/2013: 11.1.9
11.509	Dicalcium phosphate	Calcium monohydrogen phosphate obtained from inorganic sources (CaHPO4.nH2O). Ca/P > 1,2. May contain up to 3 % chloride expressed as NaCl.	Calcium hydrogen orthophosphate, Cat.68/2013: 11.3.1
11.510	Calcareous marine shells	Product of natural origin, obtained from marine shells, ground or granulated, such as oyster shells or seashells.	Cat.68/2013: 11.1.2, Grit
11.511	Potassium carbonate	Potassium carbonate (K2CO3).	Cat.68/2013: 11.5.3
11.512	Potassium chloride	Potassium chloride (KCl) or product obtained by grinding natural sources of potassium chloride or extraction from sea water of the Dead Sea.	Cat.68/2013: 11.5.1
11.513	MaÃ«rl	Product of natural origin obtained from calcareous marine algae, ground and granulated. Also called Lithothamn when is obtained from Phymatolithon calcareum (Pall).	Calcareous marine algae, Cat. 68/2013: 11.1.5, Cat.68/2013: 11.1.4, Lithothamn
11.518	Magnesium chloride (from brine)	Magnesium chloride (MgCl2) or solution obtained by natural concentration of sea water after deposit of sodium chloride. Available in liquid or solid form.	Cat.68/2013: 11.2.6
11.519	Magnesium phosphate	Product consisting of monobasic and/or di-basic and/or tri-basic magnesium phosphate.	Cat. 68/2013: 11.3.8
11.520	Magnesium hydroxide	Magnesium hydroxide (Mg(OH)2).Product obtained by reaction of magnesium chloride with sodium hydroxide or by crushing of mineral brucite (natural origin, may contain up to 6% of calcium oxide and silicon dioxide. Not less than 58% of MgO).	Cat. 68/2013: 11.2.8
11.521	Magnesium oxide	Calcined magnesium oxide (MgO) not less than 70 % MgO.	Cat.1017/2017: 11.2.1
11.523	Magnesium sulphate anhydrous	Anhydrous magnesium sulphate (MgSO4). Product which is obtained by first physically separating kieserite obtained from mining from the accompanying minerals and then calcinating at a temperature of more than 500Â°C.	Cat.68/2013: 11.2.4, Magnesium sulphate
11.524	Magnesium sulphate heptahydrate	Magnesium sulphate (MgSO4 Ã— 7 H2O).	Cat. 68/20136: 11.2.2, Magnesium sulphate 7H2O
11.525	Monoammonium phosphate	Monoammonium phosphate (NH4H2PO4).	Ammonium dihydrogen orthophosphate, Cat.68/2013: 11.3.17
11.526	Monocalcium phosphate	Calcium-bis dihydrogenphosphate (Ca(H 2 PO 4) 2 Ã— H 2 O). Ca/P < 0,9	Calcium tetrahydrogen diorthophosphate, Cat. 68/2013: 11.3.3
11.527	Monodicalciumphosphate	Product obtained chemically and composed of dicalcium phosphate and monocalcium phosphate (CaHPO 4 . Ca(H 2 PO 4) 2 Ã— H 2 O). 0,8 < Ca/P < 1,3	Cat. 68/2013: 11.3.2

Code	Name	Definition	Synonyms
11.529	Monosodium phosphate	Monosodium phosphate (NaH2PO4 Ã— nH2O; n=0, 1 or 2).	Cat. 68/2013: 11.3.10, Monosodium phosphate anhydrous, Monosodium phosphate dihydrate, Monosodium phosphate monohydrate, Sodium dihydrogen orthophosphate
11.530	Sodium bicarbonate	Sodium bicarbonate (NaHCO3).	Cat. 68/2013: 11.4.2, Sodium hydrogencarbonate
11.532	Sodium carbonate	Sodium carbonate (Na2CO3)	Cat.68/2013: 11.4.4, Disodium carbonate, Soda ash
11.533	Sodium chloride (from inorganic origin)	Sodium chloride (NaCl) obtained by evaporative crystallisation from brine (vacuum salt) or evaporation of seawater (marine salt) or grinding rock salt.	Brine, Marine-/See salt, Rock salt, Vacuum salt
11.534	Sodium sulphate	Sodium sulphate (Na2SO4). May contain up to 0,3 % methionine	Cat.68/2013: 11.4.6
11.535	Tricalcium phosphate (from organic origin)	Tricalcium phosphate obtained from category 3 bones| Ca/P > 1,3	Cat.68/2013: 11.3.4, Tricalcium orthophosphate
11.538	Sodium/ammonium (bi)carbonate	Product obtained during the production of sodium carbonate and sodium bicarbonate, with traces of ammonium bicarbonate (ammonium bicarbonate max. 5 %)	Cat.68/2013: 11.4.3, Sodium/ammonium (hydrogen)carbonate
11.539	Sodium tripolyphosphate	Sodium tripolyphosphate (Na5P3O9).	Cat. 68/2013: 11.3.19, Penta sodium triphosphate
11.540	Calcium sulphate anhydrous	Calcium sulphate anhydrous (CaSO4) obtained by grinding calcium sulphate anhydrous or dehydration of calcium sulphate dehydrate.	Cat.68/2013: 11.1.8
11.542	Monopotassium phosphate	Monopotassium phosphate (KH2PO4 Ã— H2O).	Cat.68/2013: 11.3.14, Potassium dihydrogen orthophosphate
11.543	Sodium gluconate	Sodium salt of Gluconic acid (C6H11O7Na) produced by maize sugar syrup fermentation.	Cat.68/2013: 11.4.7, Sodium salts of gluconic acid
11.544	Methyl sulphonyl methane, powder	Organo-sulfur compound ((CH3)2SO2) obtained by synthetic way which is identical to the naturally occurring source in plants.	Cat.68/2013 no.13.9.1
11.545	Sodium hexametaphosphate	Heterogeneous mixtures of sodium salts of linear condensed polyphosphoric acids of general formula H(n + 2)PnO(3n + 1) where â€¯nâ€™ is not less than 2.	Cat. 68/2013: 11.3.29
11.547	Flower of sulphur	Powder obtained from natural deposits of the mineral.	Cat. 68/2013: 11.6.1, Sulphur
11.548	Magnesium butyrate	Product produced from the reaction of magnesium oxide with butyric acid. The product is ground.	Cat.68/2013: 11.2.10 +37 , Magnesium salt of butyric acid
11.549	Sodium chloride (from chemical synthesis)	Sodium chloride (NaCl) obtained by chemical reaction during the processing of feathers	Cat68/2013: 11.4.1
11.560	Dipotassium phosphate	Dipotassium phosphate (K2HPO4 Ã— nH2O; n = 0, 3 or 6).	Cat.68/2013: 11.3.15, Dipotassium monophosphate Dipotassium orthophosphate
11.561	Calcium citrate (from fermentation)	By-product obtained from Aspergillus niger fermentation process during citric acid production.	Calcium salt of citric acid, Cat. 68/2013: 11.1.11
11.562	Magnesium sulphate monohydrate	Magnesium sulphate (MgSO4 Ã— H2O). Product obtained by reaction of magnesium oxide with sulphuric acid.	Cat. 68/2013: 11.2.3
11.563	Flint grit	Product obtained by crushing naturally mineral in the form of gravel.	Cat.68/2013:11.9.1, Flint, Silex, Stomach grit
12.001	Bakery yeast, cell walls	By-product obtained after the separation of cell walls from fermented bakerâ€™s yeast.	FRM no. 003308-EN
12.002	Brewerâ€™s yeast	By-product which is released after the fermentation of the wort into beer; it consists on beer yeast, present in a liquid which is very similar to beer as far as the composition is concerned. The product may or may not be dried. The inactivation of the yeast can take place later in a different company/place (at the purchaser).	Cat. 68/2013: 12.1.5, Gelager yeast, Surplus yeast
12.003	Protein hydrolysate of Saccharomyces cerevisiae, liquid	Protein from Saccharomyces cerevisiae, which is hydrolysed, neutralised and\r\nsterilised.	Cat. 68/2013: 12.1.12
12.004	Cider yeast	By-product obtained during the production of fruit wine. The product consists of the yeast which is filtered off after the fermentation.	Cat. 68/2013: 12.1.5

Code	Name	Definition	Synonyms
12.005	Yeast, dried, inactivated	All yeasts and parts thereof obtained from Saccharomyces cerevisiae, Saccharomyces carlsbergiensis, Kluyveromyces lactis, Kluyveromyces fragilis, Torulaspora delbrueckii, Candida utilis/Pichia jadinii, Saccharomyces uvarum, Saccharomyces ludwigii or Brettanomyces ssp. (The usage name of yeast strains may vary from the scientific taxonomy, therefore, synonyms of the yeast strains listed could also be used) on substrates mostly of vegetable origin such as molasses, sugar syrup, alcohol, distillery residues, cereals and products containing starch, fruit juice, whey, lactic acid, sugar, hydrolysed vegetable fibres and fermentation nutrients such as ammonia or mineral salts. The product is inactivated and dried.	Cat.68/2013: 12.1.5, Hydrolised yeast, Yeast protein
12.006	Yeast cell walls	Product from the production of yeast extracts from yeast such as flavours for soups and sauces. After centrifuging the cell walls remain as a liquid product after which the product is heat treated.	Cat.68/2013: 12.1.12
12.008	Yeast extract	Product obtained after the removal of the yeast cell walls through centrifugation, typically high in protein and amino acids.	Cat.68/2013: 12.1.12
12.009	Mycelium of Aspergillus niger	Product consisting of the biomass of Aspergillus niger from the citric acid fermentation.	Cat. 68/2013: 12.2.9, Mycelium feed
12.010	Fermentation by-product from starter culture and lactic acid concentrate production	Liquid by-product which contains live and dead microorganisms (lactic acid bacteria) and it is created during the production of starter culture and lactic acid concentrate for use in foodstuffs.	FMR n. 08286-NL, Fermentation residue of acid production, Supernatant
12.012	Bacterial protein from Corynebacterium glutamicum	Protein product, by-product from the production of amino acids by culture of Corynebacterium glutamicum on substrates of vegetable or chemical origin, ammonia or mineral salts.	Regulation 68/2013: 12.1.4
12.014	Fermentation by-product from Lactobacillus acidophilus	Products obtained from the biomass of Lactobacillus acidophilus grown on certain substrates (wheat middlings, rye middlings, soy bean husks,sugar products, whey powder).	Cat. 68/2013: 12.1.14
12.016	Bacterial protein from Escherichia coli K12	Protein product, by-product from the production of amino acids by culture of Escherichia coli K12 on substrates of vegetable or chemical origin, ammonia or mineral salts; it may be hydrolysed. The cells of the micro-organisms have been inactivated or killed.	Cat.38/2013: 12.1.3
12.017	By-product of fermentation of solid materials with fungi	By-product obtained by fermentation of defined substrates (in accordance with the GMP+ Product list, for instance, rapeseed meal; sugar beet pulp, dried; maize gluten feed; maize flour; lignocellulose; rye; wheat; soya bean meal; sunflower seed meal, lucerne) with fungi (Aspergillus niger, Aspergillus tubingensis, Aspergillus oryzae, Aspergillus sojae, Neurospora intermedia, Neurospora tetrasperma, Trichoderma reesei and Trichoderma viridiscens).\r\nOrganic acids are added in order to inactivate the residues of the biomass and preserve the product	By product of fermentation of plant substrates with fungi, Cat. 68/2013: 12.2.9, FMR no.02681-EN, FMR: 009656-EN
12.018	Autolysed yeast	Product obtained after autolisis and concentration of inactivated yeast. It contain the soluble (yeast concÃ©ntrate) and insoluble (yeast cell walls) components derived from the whole yeast cell.	Cat.68/2013: 12.1.12
12.019	Product rich in ribonucleic acid obtained from yeast cultured from paper industry	Product rich in ribonucleic acid obtained from yeast cultured (Cyberlindnera jadinii)from paper industry. Other soluble inner parts of the cell are removed by acidification and precipitation. After centrifugation, the ribonucleic acid concentrated yeast parts are filtrated and dried.	Cat. 68/2013: 12.1.12
12.020	Yeast cell walls (from paper industry)	Product obtained from the production of yeast, containing ribonucleic acid, from the paper industry. After centrifugation, the cell walls remain as a liquid product after which the product is heat treated.	Cat. 68/2013: 12.1.12
12.021	Yarrowia lipolytica feed yeast	All yeasts and parts thereof obtained from Yarrowia lipolytica grown on vegetable oils and degumming and glycerol fractions formed during biofuel production.	Cat. 68/2013: 12.1.2, Yarrowia lipolytica - lipolytic yeast, Yeasts from biodiesel process

Code	Name	Definition	Synonyms
12.022	Condensed molasses fermentation solubles	By-product from the production of amino acids by fermentation with Corynebacterium glutamicum on substrate of vegetable or chemical origin, ammonia or mineral salts.Available in liquid or pellet form.	Cat.68/2013: 12.3.2, Condensed molasses fermentation solubles, Condensed molasses fermentation solubles plus, Condensed molasses fermentation solubles, pellets
12.023	Spent hop and yeast	By-product from the fermentation and dry hopping process consisting of brewerâ€™s yeast and undissolved hop residues. Undissolved hop residues sediment and flocculate with the spent yeast. The hop fractions constitute up to max. 50% hop residues.	FMR: 009088-EN
12.024	Product from Methylococcus capsulatus, Ralstonia sp., Aneurinibacillus danicus, Bacillus firmus rich in protein	Fermentation product obtained by culture of Methylococcus capsulatus (NCIMB strain 11132),Ralstonia sp. (NCIMB strain 13287, formerly known as Alcaligenes acidovorans), Aneurinibacillus danicus(NCIMB strain 13288, formerly known as Brevibacillus brevis), and Bacillus firmus (NCIMB strain 13289) on natural gas, ammonia, and mineral salts. Crude protein is at least 65%Microorganisms used in the fermentation have been inactivated with the result that no such microorganisms are viable in the feed materials.	Cat. 68/2013: 12.1.13, Product from Methylococcus capsulatus (Bath), Alca ligenes acidovorans, Bacillus brevis and Bacillus firmus rich in protein
12.025	Herbs fermented	Liquid product obtained by fermentation of herbs, sugar cane and rich in lactic acid cultivation medium in a multi-stage process.	FMR. 009219-EN
12.027	Inactivated bacteria and parts thereof from various Lactobacillus spp.	Liquid product, combinations of inactivated bacteria (Lactiplantibacillus plantarum, Lacticaseibacillus paracasei and/or Ligilactobacillus salivarius) and their by-products obtained by fermentation on a substrate(culture medium of vegetable origin.	Cat. 68/2013: 12.1.14, Inactivated bacteria and parts thereof obtained by fermentation from different combinations of Lactobacillus spp. species.
12.028	Single cell protein from Priestia flexa	Product obtained from biomass of inactivated bacterial species Priestia flexa grown on nutrient substrate.	FMR: 009600-EN
12.029	Single cell protein from Vibrio natriegens	Product obtained from biomass of inactivated bacterial species Vibrio natriegens grown on nutrient substrate.	FMR: 009599-EN
12.030	Cell hydrolysate from Vibrio natriegens	Product obtained from biomass of hydrolysed and inactivated bacterial species Vibrio natriegens grown on nutrient substrate.	FMR: 009567-EN
12.031	Single cell proteins from fungi	Fermentation product obtained from Paecilomyces marquandii, Rasamsonia emersonii, Rasamsonia composticola, Rhizomucor miehei, Rhizopus oligosporus, Rhizopus oryzae, Thermomyces lanuginosus, Thermomucor indicae-suedaticae, Thermoascus thermophilus, Thielavia terricola var minor or similar, cultivated on substrates mostly of vegetable origin, dairy products and fermentation nutrients. Inactivated resulting in absence of viable micro-organisms in the feed materials.	Thermophilic fungi protein; Cat. 68/2013: 12.1.9; FMR: 009266-EN
12.032	Ochrobactrum intermedium biomass, dried	Product obtained from the biomass of Ochrobactrum intermedium grown on nutritional substrates. The cells of the micro-organisms have been inactivated resulting in absence of viable micro-organisms in the feed materials.	FMR: 008745-EN
13.001	Bread (remains)	By products, without meat, of bread and bread remains, including breadcrumbs, which is released during interruptions to the production process and/or through over-production and/or via waste flows of end products intended for human consumption but which are returned from the market. Examples: breadcrumbs, (returned) bread products.	Cat. 68/2013: 13.1.1
13.002	Bread meal	Product obtained from processing bread(remains) into bread meal.	Cat. 68/2013: 13.1.1
13.003	Dough(remains)	By products of dough which is released during the production process and/or through over-production and/or interruptions to the production process.	Cat. 68/2013: 13.1.2

Code	Name	Definition	Synonyms
13.004	By products from the bakery industry	By products from bakery raw materials which are left over as a result of interruptions to the production process and/or are released following the blowing empty of the storage silos. Examples: flour, bread improvers, (dried) fruits, seeds and kernels.	Cat. 68/2013: 13.1.1
13.005	Pastry	Flow of pastry by-products which are released during interruptions to the production process and/or over-production of pastry products intended for human consumption. Examples: apple pie, flan.	Cat. 68/2013: 13.1.2
13.006	Pastry with dairy filling	Flow of pastry by-products containing dairy product which are released during interruptions to the production process and/or over-production of pastry products intended for human consumption. Examples: cream pie, custard buns.	Cat. 68/2013: 13.1.2
13.007	Cookies/pastry	By product of cake and pastry making which are released during interruptions to the production process and/or over-production of end products intended for human production. Examples: cake, biscuit.	Cat. 68/2013: 13.1.2
13.008	Savoury snacks	By product of snack industry without meat which is released during the production process and/or through over-production and/or interruptions to the production process of end products intended for human consumption. Examples: cheese sticks, cheese rolls, doughnuts, pizza snacks.	Cat.68/2013: 13.1.12
13.010	Ice cream industry co product	By-product which is released during the preparation process of consumption ice for human consumption and which consists of ice mix remains, dairy raw materials and incorporated ice with additions from the start-up lines. Before being sold as feed the product is acidified with an organic acid mix.	Cat. 68/2013: 13.1.5
13.012	Breadcrumbs	Product obtained by grinding bread or biscuit fine.	Cat. 68/2013: 13.1.1
13.015	Lactulose	Semi-synthetic disaccharide (4-O-D-Galactopyranosyl-D-fructose) obtained from lactose through the isomerisation of glucose to fructose. Present in heat treated milk and milk products.	Cat. 68/2013: 13.2.7
13.016	Dextrose	Product obtained through the hydrolysis of starch which consists of purified and crystallised glucose (with or without water of crystallisation).	Cat. 68/2013: 13.2.2, Dextrose, dried, Glucose
13.017	Maltodextrin	Dried glucose olygomers recovered from partially hydrolysed starch.	Cat. 68/2013: 13.3.6
13.018	Lactitol	A sugar alcohol obtained from the hydrogenation of lactose. It is seen as a sweet-tasting crystalline powder.	FRM no. 001048-EN
13.019	Palatinoses molasses	By-product released during the enzymatic conversion of sucrose and after removal of palatinose during crystallisation and centrifugation.	Cat. 68/2013: 4.1.6
13.020	Chocolate	Products usually with sugar and cocoa mass/butter as main components that are destined for human consumption. Excluded are products which have arisen in food safety incidents.	Cat. 68/2013: 13.1.4
13.021	By-products and raw materials from the confectionery industry	By-products and raw materials from the confectionery industry that release during treatment and regular production of confectionery (Chewy candy/sugar coated products, comprimees/pressed tablet, boiled sweets/ hard boiled candy, extrusion products, moulding products, chewing gum, lozenges). The product must be free of packaging materials. Examples of products that arise during the manufacturing process of confectionery are: \r\nâ€¢ Dry raw materials from the confectionery industry;\r\nâ€¢ Moulding powder/-product from the confectionary industry;\r\nâ€¢ Rejected semi finished product/exterior processing from the confectionary industry;\r\nâ€¢ Pasteurized mass from the confectionary industry;\r\nâ€¢ Confectionery, unpacked	Cat. 68/2013: 13.1.4
13.022	Confectionery, unpacked	Products (unpacked) with mostly sugar as main ingredient that as sweets are destined for human consumption. Excluded are products which have arisen in food safety incidents.	Candy, Cat. 68/2013: 13.1.4, Sweets, unpacked

Code	Name	Definition	Synonyms
13.023	Dry raw materials from the confectionery industry	By-products and raw materials, in dry form, that release during treatment and regular production of confectionery.	Candy residues, Cat. 68/2013: 13.1.4
13.024	Confectionery syrup	Wet product which is created by the solubilisation of candy and confectionery products.	Candy syrup, FMR 006260-EN
13.025	Sugar	Disaccharide of glucose and fructose, mostly recovered from sugarcane (=cane sugar) or sugar beet (=beet sugar).	Cat. 68/2013: 4.1.3, Cat. 68/2013: 7.6.3, Sucrose
13.027	Protein slop of production protein hydrolysates	Product which is released during the production of protein hydrolysates from milk protein and vegetable proteins such as gluten, soya and pea protein, intended for human consumtion. The product consists of the indissoluble fraction of the original protein source.	Cat. 68/2013: 8.7.1
13.028	Saturated fatty acids (C3 to C10 and C12) esterified with glycerol	Glycerides obtained by the esterification of glycerol of vegetable origin with fatty acids. Available in liquid or solid form (it may contain up to 36% of silicium\r\ndioxide as carrier)	Cat.68/2013: 13.6.2
13.029	Propylene Glycol	Product obtained from hydration of Propylene oxide or hydrogenation of glycerin. An organic compound (a diol or double alcohol) with formula C3H8O2. It is a viscous liquid with a faintly sweet taste, hygroscopic and miscible with water, acetone, and chloroform. May contain up to 0,3 % di-propylene glycol when obtained from hydratation. And/or up to 0.1% of ethylene glycol and 0.1% of diethylene glycol when obtained from hydrogenation.	1,2-Dihydroxypropane, 1,2-Propanediol, Cat. 68/2013: 13.11.1, Mono Propylene Glycol
13.030	Glycerine, crude (from the production of biodiesel)	By-product obtained from the production of biodiesel (methyl or ethyl esters of fatty acids) by transesterification of oils and fats of unspecified vegetable origin. Mineral and organic salts might remain in the glycerine (up to 7,5 %). May contain up to 0,5 % Methanol and up to 4 % of Matter Organic Non Glycerol (MONG) comprising of Fatty Acid Methyl Esters, Fatty Acid Ethyl Esters, Free Fatty Acids and Glycerides	Cat.68/2013: 13.8.1
13.031	Acids oils mixture from chemically refining of various vegetable oils	Product obtained during the deacidification of vegetable oil by means of alkali, followed by an acidulation which subsequent separation of the aqueous phase, containing free fatty acids, oil and natural components of the fruit or seed such as mono- and diglycerides, lecithin and fibre.	Feed Catalogue 68/2013, nr. 13.6.1
13.032	Sodium butyrate, granulate and fine	Sodium salt created during the reaction between butyric acid and sodium hydroxide or sodium carbonate and trisodium phosphate.	Cat. 68/2013: 11.4.7
13.033	Calcium butyrate, granulate and fine	Calcium salt created during the reaction between butyric acid and calcium hydroxide.	Cat.68/2013: 11.1.11
13.035	Mono-, di- and triglycerides of vegetable fatty acids	Product consisting of mixtures of mono-, di- and triesters of glycerol with vegetable fatty acids (The name shall be amended or supplemented to specify the fatty acids used and the botanical origin). They may contain small amounts of free fatty acids and glycerol. May contain up to 50 ppm Nickel from hydrogenation.	Cat.68/2013: 13.6.3
13.036	Vegetables and fruit condensation steam from the processing of fresh vegetables and fruit	By-product which is released during the steaming and blanching of vegetables and fruit. Products from this product group, for example apple condensate and beet condensate mostly consists of condensed water and also contains substances which are valuable for animals such as sugars and vitamins.	Cat. 68/2013: 13.1.6
13.037	Vegetables and fruit by-product from the processing of fresh vegetables and fruit	By-product which is released during the pretreatment and/or treatment of fresh vegetables and fruit. The product group contains, among other things, apple pulp, tips of French beans, peel, leaves, cores and pips.	Cat.68/2013: 13.1.6
13.038	Vegetables and fruit, fresh	Fresh fruit and vegetables unprocessed or/and which during grading on the basis of quality criteria such as breaks, non-standard colour or non-standard format are not eligible for further processing. The product contains for instance, the rejects from French beans, carrots, broad beans, field peas, garden peas and apples.	Apples, Broad beans, Carrots, Cat: 68/2013: 13.1.6, Field peas, French beans, Garden peas

Code	Name	Definition	Synonyms
13.039	Vegetables and fruit steam peelings	By-product from the processing of fresh vegetables and fruit consisting of peel removed from these products through steam treatment and brushing.	Cat. 68/2013: 13.1.6
13.040	Vegetable and fruit products, dried	Vegetables and fruits (fresh, processed or by-product of the processing industry) which undergo a drying process by means of adding hot air. Products in this product group include, for example, dried Apple, dried leek flakes, etc.	Cat. 68/2013: 13.1.6 + process 34 (drying)
13.042	Vegetable and fruit products, fried	Vegetables and fruits (fresh, processed or by-product of the processing industry) which have been fried in oil.	Cat. 68/2013: 13.1.6 + process 34 (frying)
13.043	Raisins- / currants water	The process water obtained after washing of currants/raisins for human consumption.	
13.044	Okara	Moisture-rich product which is released in the production of soy cheese for human consumption. The product consists essentially of solid components of the soy bean, which are released during the preparation of soy drink, and of poorly soluble remains of soy bean. Soy whey is released by the pressing of soy cheese. Secondary flows from the production processes, for human consumption, may have been added to the product.	Soya solubles, soya fibres
13.045	Soya filtrate cake	By-product which is recovered during the preparation of soya sauce for human consumption. The product mainly consists of soya meal, wheat and water.	
13.046	Vinasses (beet-, cane-), alcohol production	By-product obtained after the fermentation of (sugar from) beet or cane molasses during the production of alcohol.	Cat. 68/2013: 12.3.1
13.047	Vinasses (beet-, cane-), amino- and organic acid production	By-product obtained after the fermentation of (sugar from) beet or cane molasses during the production of citric acid or other organic substances.	Cat. 68/2013: 12.3.1
13.048	Vinasses (beet-, cane-), yeast production	By-product obtained after the fermentation of (sugar from) beet or cane molasses during the production of yeast.	Cat. 68/2013: 12.3.1
13.049	Vinasse (Maize-), organic acid production	Residual product which is formed by the fermentation of maize solubles, after addition of sorbitol, salt and water in the production of vitamin C.	
13.051	Sauces slop	Liquid by-product released during (wet) cleaning of the production line between the preparation of the various sauces for human consumption.	Cat.68/2013: 13.1.11
13.052	Feed beer	Beer which is left over or beer which for quality reasons is not suitable for sale as a commercial product for human consumption.	Cat. 68/2013: 13.1.15, Residue beer
13.053	Co-product of the processing of alcohol-water mixture	Liquid by-product which is released during the filtration processes during the production of a pure alcohol-water mixture (without flavours, fragrances and other impurities). The alcohol-water mixture is a neutral alcohol mix which is used as a semi-manufactured product in the further processing into alcoholic drinks for human consumption. The product consists of water, alcohol (about 7%), yeast remains, minerals and constituents from beer.	
13.055	Moulding powder/-product from the confectionery industry	By-products and raw materials, mainly consisting of moulding powder (= maize starch) with limited/varying amounts of candy that regular release during treatment and production of confectionery.	Cat. 68/2013: 13.1.4
13.056	Rejected semi finished product/exterior processing from the confectionery industry	Exterior processing can consist of e.g. sugar, nonpareilles, sour sugar, salty sugar etc. By products and raw materials that release during treatment and regular production of confectionery.	Cat.68/2013: 13.1.4
13.057	Pasteurized mass from the confectionery industry	By-products and raw materials, which are pasteurized, that regular release during treatment and production of confectionery.	Cat. 68/2013: 13.1.4 + process 47 (Pasteurisation)

Code	Name	Definition	Synonyms
13.058	Confectionery, prepackaged products	Products (packed) usually with sugar as main component that are destined for human consumption. This is with regard to packaged products that arise during production or be rejected after production and fall within the sphere of influence of the producer. Excluded are products which have arisen in food safety incidents. The removing of the packaging takes place at the purchaser of this product.	Cat. 68/2013: 13.1.4, Sweet, packed
13.059	By-product syrup	Product from the production of cookies/pastry, which is obtained by making a mixture of cookies crumbs, water, glucose fructoses syrup and sugar.	FMR 006260-EN
13.060	Glycerine, refined (from the production of biodiesel)	Product obtained from the production of biodiesel (methyl or ethyl esters of fatty acids) by transesterification of oils and fats of unspecified vegetable origin with subsequent refining of the glycerine. Minimum Glycerol content: 99 % of dry matter. May contain up to 50 ppm Nickel from hydrogenation.	Cat.68/2013: 13.8.2, Glycerol
13.061	By-products of the breakfast cereal manufacture	Substances or products that are intended or where it is reasonable to expect that they can be consumed by humans in their processed, partially processed or unprocessed forms. They may be dried.	Catalogue 13.1.3
13.062	Breakfast cereals, packaged	Substances or products that are intended or where it is reasonable to expect that they can be consumed by humans in their processed forms. The removing of the packaging takes place at the purchaser of this product.	Cat. 68/2013: 13.1.3
13.063	Salts of lactylates of fatty acids	Non glyceride ester of fatty acids. The product is a calcium, magnesium, sodium or potassium salt of fatty acids esterified with lactic acid. It may contain the salts of the free fatty acids and lactic acid.	Cat. 68/2013: 13.6.13, Lactylates
13.064	Fulvic acid	Liquid product, derived from humus, formed over millions of years from decayed vegetation and animal remains, with addition of enzymes and water.	FRM no. 002849-EN
13.065	Humic acid	Dry powder, derived from humus, formed over millions of years from decayed vegetation and animal remains, with addition of potassium hydroxide.	FRM no. 006647-EN
13.066	Peat	Product from the natural decomposition of plant (mainly sphagnum) in anaerobic and oligotrophic environment.	Cat. 68/2013: 13.10.1
13.067	Lava dust	Solidified magma processed into powder. Product consists of minerals and trace elements. Chemically defined as aluminum sodium silicate, calcium and potassium.	Chabazite, FMR: 000539, Zeolite
13.068	Coating products from the confectionary industry	Products mainly based on cereals/sugar coated with chocolate or fat/powder (mainly sugar) that are destined for human consumption.	Cat. 68/2013: 13.1.4
13.069	Xylo-Oligosaccharide from corncob, liquid	Product is obtained from corncob after enzymatic hydrolysis.	Catalogue: 13.2.9
13.070	Xylo-Oligosaccharide from corncob, powder	Product is obtained from corncob after enzymatic hydrolysis, which is subsequently dried.	Catalogue: 13.2.9
13.071	Agaricus blazei Murill, cooking fluid	Cooking fluid of the edible mushroom Agaricus blazei Murill, rich in polysaccharides and unsaturated fatty acids, containing the natural flavour enhancers benzaldehyde and benzyl alcohol.	Agaricus brasiliensis, cooking fluid, FMR: 05295
13.072	Agaricus blazei Murill, spray dried cooking fluid	Spray dried cooking fluid of the edible mushroom Agaricus blazei Murill , rich in polysaccharides and unsaturated fatty acids, containing the natural flavour enhancers benzaldehyde and benzyl alcohol.	Agaricus brasiliensis, spray dried, FMR: 05295
13.073	Agaricus blazei Murill, pulp	Product obtained after cooking, pressing and filtration of edible mushroom Agaricus blazei Murill.	Agaricus brasiliensis, pulp, FMR: 005297-EN
13.075	Fulvic acid (from drinking water industry)	Liquid product, derived from humus, formed over millions of years from decayed vegetation and animal remains. Recovered (by flushing with water and salt) from the surface of filtration material used in decolourization by ion exchange process during drinking water production from ground- or surfacewater .	FMR nr. 05380-EN

Code	Name	Definition	Synonyms
13.078	Glucosamine sulphate (chitosamine)(by fermentation)	Amino sugar (monosaccharide) being part of the structure of the polysaccharides chitosan and chitin. Produced by fermentation of a grain such as corn. Available in Potassium form.	Cat.68/2013: 13.2.8
13.079	Glycerine, crude (from the oleochemical process)	By product obtained from the oleochemical process of oil/fat splitting to obtain fatty acids and "sweet water", followed by concentration of the "sweet water" to get crude glycerol.	Cat.68/2013: 13.8.1
13.080	Glycerine, refined (from the oleochemical process)	Product obtained from the oleochemical process of oil/fat splitting followed by concentration of "sweet waters" and refining by distillation or ion-exchange process.	Cat.68/2013: 13.8.2
13.081	Pure distilled fatty acids from splitting	Product obtained by the distillation of crude fatty acids from oil/fat splitting potentially plus hydrogenation. By definition it consists of pure distilled fatty acids C6-C24, aliphatic, linear, monocarboxylic, saturated and unsaturated. May contain up to 50 ppm Nickel from hydrogenation. The name shall be supplemented by the indication of the botanical or animal origin.	Cat.68/2013: 13.6.7
13.082	Glucosamine (Chitosamine) (by hydrolysis)	Amino sugar (monosaccharide) being part of the structure of the polysaccharides chitosan and chitin. Produced by the hydrolysis of crustacean and other arthropods exoskeletons.	Cat.68/2013: 13.2.8
13.083	Crude fatty acids from splitting	Product obtained by oil/fat splitting. By definition it consists of crude fatty acids C6-C24, aliphatic, linear, monocarboxylic, saturated and unsaturated. May contain up to 50 ppm Nickel from hydrogenation. The name shall be supplemented by the indication of the botanical or animal origin.	Cat. 68/2013: 13.6.6
13.084	Glucosamine hydrochloride (chitosamine) by fermentation	Amino sugar (monosaccharide) being part of the structure of the polysaccharides chitosan and chitin. Produced by fermentation of a grain such as corn.	Cat.68/2013: 13.2.8
13.085	Pure distilled fatty acids from oxidative cleavage and hydrolysis	Co-product from catalytic reactions (hydroxylation and oxidative cleavage) and a non-catalytic hydrolysis of a vegetable oil, where the fatty acids obtained are purified by means of distillation.	FMR: 009095
13.090	Vegetables and fruit pulp, fresh	By-product from the processing of vegetables and fruit during the winning of natural colorants by extracting. The product contains pulp of carrots or pumpkin or red cabbage or black carrot or hibiscus or radish or beets or red potatoes or tomatoes or berries.	Auction fruits, Auction vegetables, Catalogue: 13.1.6 (EC/68/2013), Products and by- products from processing fresh fruits and vegetables
13.091	(Liquid) Vegetable and fruit by-product (from production of fruit and vegetable concentrates)	Liquid by-product obtained during production of food concentrates from fruits and vegetables by membrane filtration and enzymatic treatment.	FMR no. 008844-EN, Pasteurized fruit and vegetable permeate (from production of fruit and vegetable concentrates)
13.092	Fruit and vegetables concentrate	Pasteurized fruit and/or vegetable concentrates obtained by extraction with water, filtration and enzymatic treatment.	FMR n. 009007-EN, Pasteurized fruit and vegetable retentate
13.095	Sorbitol	Product obtained by hydrogenation of glucose.	Cat.68/2013: 13.5.5
13.096	D-xylose from corncob	Sugar extracted from corncob.	
13.100	Products of the sauces production	Substances from the sauces-production that are intended or where it is reasonable to expect that they can be consumed by humans in their processed, partially processed or unprocessed forms.	Cat.68/2013: 13.1.11
13.101	Trehalose	Product obtained from liquefied starch by a multistep enzymatic process.	Cat. 68/2013: 13.2.12
13.102	Yeast beta glucans	Yeast beta glucans are polymers of glucose which are extracted from Saccharomyces cerevisiae.	FMR: 05227-EN
13.103	Calcium salts of animal fats	Product obtained by reaction of animal fats with calcium hydroxide (the name shall be amended or supplemented to specify the fatty acids used).	Calcium soap of animal fats, Cat.68/2013: 13.6.4
13.104	Calcium salts of fish oil	Product obtained by reaction of fish oil with calcium hydroxide (the name shall be amended or supplemented to specify the fatty acids used).	Calcium soap of fish oil, Cat.68/2013: 13.6.4

Code	Name	Definition	Synonyms
13.105	Mono- and diglycerides of vegetable fatty acids esterified with organic acids	Mono- and diglycerides of vegetable fatty acids esterified with organic acids. The name shall be amended or supplemented to specify the organic acid and botanical origin. May contain silica (feed additive) as coagulant when available in powder form.	Cat.68/2013: 13.6.9
13.106	Salts of fatty acids from fermentation	Product obtained by separation and purification of C2-C10 fatty acid salts that are produced by fermentation of vegetable feed materials.	FMR no. 06625-EN
13.107	Spray dried fat powder / emulsions (products)	Products which are obtain during preparation of fat powders (fat content up to 80 %), creamers and milk powder replacers for human consumption and including end products. The raw materials (glucose syrup, vegetable fat/ oil, milk products and food additives like emulsifier, stabilizer, coloring agent) are mixed in different compositions.	FMR no. 06337-EN
13.108	Concentrate of process water from the production of spray dried fat powders and emulsions	Process water from rinsing the production process, which is concentrated by evaporation and can contain a mix of raw materials like glucose syrup, vegetable fat/ oil, milk products and food additives (emulsifier, stabilizer, coloring agent)	FMR: 06510
13.109	Calcium stabilized glycerine	Solid product obtained by reaction of glycerine with calcium oxide.	FMR no. 02344-EN
13.110	Alcohol water	Product obtained from the production of alcohol free beer by distillation.	Cat. 68/2013: 13.1.15
13.115	2â€™-Fucosyllactose	Product obtained by fermentation of lactose and glucose.	FMR: 07305
13.120	Sodium salts of vegetable fatty acids	Product obtained by reaction of vegetable fatty acids with at least four carbon atoms with sodium hydroxides. May contain up to 50 ppm Nickel from hydrogenation.The name shall be amended or supplemented to specify the fatty acids used as well as the botanical origin.	Cat. 68/2013: 13.6.4, Octadecanoic acid, sodium salt, Palm oil fatty acids, Sodium soaps, Sodium stearate
13.121	Calcium salts of fatty acids (from chemical synthesis)	Product obtained from synthetic fatty acids which have been subjected to reaction with calcium hydroxide. The name shall be amended or supplemented to specify the fatty acids used.	Cat. 68/2013: 13.6.4
13.123	Pure distilled fatty acids from fermentation	Product obtained by distillation of crude fatty acids produced by fermentation of sugar industries by-product or by acidification and distillation of salts of fatty acids form fermentation. By definition it consist of pure distilled fatty acids C4-C24, aliphatic, liner, monocarboxylic, saturated and unsaturated	Cat. 68/2013: 13.6.7
13.130	Mono-esters of propylene glycol and fatty acids	Mono-esters of propylene glycol and fatty acids, alone or in mixtures with diesters. The name shall be amended or supplemented to specify the fatty acids used.	Cat.68/2013: 13.11.2
13.135	Fermented products from Saccharomyces cerevisiae	Products obtained by fermentation of defined substrates (Soybean meal, corn powder) with Saccharomyces cerevisiae. May contain alive Saccharomyces cerevisiae used during fermentation process.	FMR n.000482-EN
13.136	Yeast culture protein concentrate	Co-processed fermented protein concentrate obtained from co-processing a vegetable protein (such as soya, pea, lupin and/or cereals) and yeast. It contains high protein content and inactivated yeast and enzymes.	FMR n. 002401-EN
13.140	Potato maltodextrin	Product obtained by enzymatic hydrolysis of potato starch. Available in powder form.	Cat. 68/2013: 13.3.6
13.145	Hop cones, dried (whole, cut or powder)	Product obtained by drying of cones of hop (humulus lupulus). Available in whole cones, cut or powder form.	Cat. 68/2013: 13.1.11, FMR n.001388-EN
13.150	Fermented bakery products	Bakery by-products oxidized by purely aerobic bacteria from Bacillus spp. (class 1 in compliance with the European Directive 2000/54/CE)	Digested bakery products, Zersetzte BÃ¤ckereierzeugnisse
13.160	Chondroitin sulphate (from warm-blooded land animals)	Product obtained by extraction from tendons, bones and other warm-blooded land animal tissues containing cartilage and soft connective tissues.	Cat. 68/2013: 13.12.2
13.165	N-Acetyl D-Glucosamine	Product obtained from E.coli fermentation process on sugar substrate.	FMR: 003214-EN

Code	Name	Definition	Synonyms
13.170	By-product from breakfast cereals, extruded	By-products and raw materials from the breakfast cereals industry that release during starting of extrusion and regular production.	Cat. 68/2013: 13.1.3
13.171	By-product from savoury food, extruded	By-products and raw materials from the savoury food industry that release during starting of extrusion and regular production.	Cat. 68/2013: 13.1.12
13.172	Dough from extrusion process, dried	By-products and raw materials from the cereal industry that release during starting of extrusion and regular production of: extruded cereals (wheat, gluten, maize, rice, other cereals with additives and colorants), milk protein and other.	
13.176	Former foodstuff from margarines and fats production	Former foodstuff obtained during production of margarines and similar fats intended for human consumption.	FMR: 009034-EN
13.177	Soap stocks (from margarine production)	Product obtained during the production of margarine by deacidification with sodium hydroxide. The name shall be supplemented by the indication of the botanical origin of used vegetable oils.	Cat. 68/2013: 13.6.8
13.180	Sweet flavored drink	Products from the soft drink industry obtained from the production of sweet flavoured soft drinks or from unpacked non-marketable sweet-flavoured soft drinks.	Cat.68/2013: 13.1.16
13.181	Chitosan from black soldier fly (Hermetia illucens)	Product obtained by hydrolysis and solvent extraction from black Soldier fly larvae (Hermetia illucens)	FMR: 009488-EN
13.185	Caramelised sugars	Product obtained by the controlled heating of any sugar.	Cat. 68/2013: 13.2.1, Plain caramel
21.100	Water, spring-	Water which is pumped up at the place of use usually from shallow groundwater and after any de-ironizing and purification as drinking water. The quality should be checked periodically before use as drinking water (human and productive livestock). Water is not considered to be a feed material under EU legislation	Water, pond-, water, ground-
21.101	Water, tap-	Water from the mains network which complies with the statutory requirements laid down in the Mains Water Decree and is therefore suitable for human consumption. The water comes from the ground (groundwater), lakes or rivers (surface water) or from the dunes (dune water) and made suitable as drinking water by purification. Water is not considered to be a feed material under EU legislation.	
21.102	Water, surface-	Fresh water present on the surface of the earth in the form of rivers, lakes, pools and fens and in waterways such as channels and ditches. Water is not considered to be a feed material under EU legislation.	
21.104	Process water	Water from independent circuits in foodstuffs or animal feed companies. May only be used clean, healthy (sea) water (as specify in Eu legislation). Process water is allowed in animal feeds if it contains material from animal feeds or from foodstuffs and must be technically free of cleaning agents and desinfectants or other components which are not permitted under the animal feed legislation. â€œWaste waterâ€ does not refer to â€œprocess waterâ€ (See GMP+BA3).	
1.002c	Moist distillers grain	Moist product consisting in the solid fraction by centrifugation and/or filtration of spent wash from fermented and distilled grains used in the production of grain spirit	Cat. 68/2018: 1.12.7, Distillers wash
1.002d	Distillers grains and solubles, dried	Product obtained when producing alcohol by fermentation and distilling grain mash of cereals and/or other starchy and sugar containing products (from bakery, sugar beet or beer industry). They may contain dead cells and/or parts of the fermentation micro-organisms. May contain 2 % sulphate.	Cat. 68/2013: 1.12.9

Code	Name	Definition	Synonyms
1.032	Barley, rumen protected (treated with CH2O)	Barley (crushed) which has been suggested to a technical treatment with formaldehyde with the aim of increasing the bypass protein and starch content. Not authorized in EU. Check legal status in other countries.	
1.079	Maize, rumen protected (treated with CH2O)	Maize which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Maize, stable
1.091	Rice bran, defatted and stable	Rice bran resulting from oil extraction. The product is grinded and treated with formaldehyde.Not authorized in EU. Check legal status in other countries.	Rice bran, defatted and rumen protected
1.156	Wheat, rumen protected (treated with CH2O)	Wheat which has been suggested to a technical treatment with formaldehyde with the aim of increasing the bypass protein and starch content. Not authorized in EU. Check legal status in other countries.	Wheat, stable (treated with CH2O)
2.044	Cotton seed protein, enzymatic hydrolysed	Product obtained by enzymatic hydrolysis of cotton seed from which oil was previoulsy extracted. It consists principally of protein. Feed material authorized in China. Check legal status in other countries.	China Feed Material Calatogue: http://www.moa.gov.cn/gk/zcfg/nybgz/201206/t20120614_2758749.htm
2.072	Linseed, rumen protected (treated with CH2O)	Linseed which has been subjected to a technical treatment with formaldehyde with the aim of increasing the by-pass protein. Not authorized in EU. Check legal status in other countries.	
2.134	Rape seed meal, rumen protected (treated with CH2O)	Rape seed extract which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Rape seed extracted, rumen protected (treated with CH2O)., Rape seed, extracted, stable (treated with CH2O)., Rape seed, meal, stable (treated with CH2O)
2.166	Soybean, heat treated, rumen protected (treated with CH2O)	Soya seed, heat treated, which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Soybean, heat treated, stable (treated with CH2O)
2.189	Soya (bean) meal, rumen protected (treated with CH2O)	Soya seed extract which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Soya (bean) extracted, rumen protected (treated with CH2O), Soya meal, stable (treated with CH2O), Soya, extracted, stable (treated with CH2O)
2.22	Sunflower seed meal, rumen protected (treated with CH2O)	Sunflower seed extract which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Sunflower seed extracted, rumen protected (treated with CH2O), Sunflower seed meal, stable (treated with CH2O), Sunflower seed, extracted, stable (treated with CH2O)
2.236	Soya (bean) meal, rumen protected (with urea formaldehyde)	Soya seed extract which has been subjected to a technical treatment with urea formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	
2.261	Camelina meal, rumen protected (treated with CH2O)	Camelina meal which has been suggested to a technical treatment with formaldehyde with the aim of increasing the by-pass protein. Not authorized in EU. Check legal status in other countries.	
3.039	Sweet lupin, heat treated and dehulled, rumen protected (treated with CH2O)	Sweet lupin, heat treated and dehulled, which has been subjected to a technical treatment with formaldehyde with the aim of increasing the bypass protein content. Not authorized in EU. Check legal status in other countries.	Lupin, heat treated and dehulled, stable (treated with CH2O)
7.029	Algae extract	Watery or alcoholic extract of large brown algae (from wild origin) that principally contains carbohydrates. The name shall be supplemented by the algae species. Not authorized as feed material in EU. Check legal status in other countries.	Algae fraction
11.516	Magnesium acetate	Technically pure Magnesium acetate (Mg(C2H3O2)2).\r\nNot authorized as feed material in EU. Check legal status in other countries.	FMR n. 001331-EN (rejected as from 29-07-2021), Magnesium salt of acetic acid
11.546	Sodium acetate trihydrate	Product obtained by reaction of Sodium hydroxide and/or sodium carbonate with acetic acid. Formula: C2H3NaO2x3H2O\r\nFeed material authorized in Germany (product no.11.01.39). Check legal status in other countries.	German Positive List: http://www.landwirtschaftskammern.de/aktuell.htm, Sodium salt of acetic acid
12.026	Powder of fermentation by-products from Lactobacillus LB with lactose.	Product obtained by fermentation of culture medium with Lactobacillus LB ((L.fermentum and L. delbrueckii)). It may contain up to 70% of lactose used as carrier, bacterial bodies inactivated and fermented culture medium heat treated. Feed material authorized in France. Check legal status in other Countries.	

Code	Name	Definition	Synonyms
13.111	Maifan rock	Volcanic rock processed into powder. Product consists of minerals and trace elements. Feed material authorized in China (product no.11.1.6). Check legal status in other countries.	China Feed Material Calatogue: http://www.moa.gov.cn/gk/zcfg/nybgz/201206/t20120614_2758749.htm, FMR. no. 007389-EN