## FSDS – Feed Safety Data Sheet

A Feed Safety Data Sheet is intended to provide information in a structured way about the product, the production process and the safety measures used. A model of this is shown below.

**Note:**

* The model shown is an example. The basic point is that the information should be registered systematically.
* Also other sheets or files may be used, as long as all relevant elements are addressed.
* Possibly not all the information has been provided by the manufacturer in full, certainly not if the feed comes to the end user via a trade channel. In that case each link can add to the information (for example with details of transport, interim storage, etc.).
* This sheet can also be used to report the audit results

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **FEED SAFETY SHEET** | | | | | | 0.1. Product | | |  | |
| 0.2 Status | | |  | |
| 0.3. Version number | | |  | |
| 0.4 Version date | | |  | |
| 1. Responsibility for the feed safety sheet | | | | | | | | | | |
| 1.1 | Name of purchasing  company (GMP+) | | Name | |  | | | | | |
|  | Contact | | Address: | |  | | | | | |
| Town: | |  | | | | | |
| Telephone | |  | | | | | |
| Fax | |  | | | | | |
| E-mail | |  | | | | | |
| Website | |  | | | | | |
| 1.2 | Approved by  (competent official  company) | |  | | | | | | | |
| 1.3 | Name of supplying  company (non-GMP+ or equivalent) | | Name | |  | | | | | |
|  | Contact | | Address: | |  | | | | | |
| Town: | |  | | | | | |
| Telephone | |  | | | | | |
| Fax | |  | | | | | |
| E-mail | |  | | | | | |
| Website | |  | | | | | |
| 1.4 | Approved by  (competent official  company) | |  | | | | | | | |
| 2. Identification of the product | | | | | | | | | | |
| 2.1. | | Product name | |  | | | | | | |
| 2.2. | | Trade name | |  | | | | | | |
| 2.3. | | Article code of the company | |  | | | | | | |
| 2.4. | | Permit number (if applicable) | |  | | | | | | |
| 2.5. | | Product description | |  | | | | | | |
| 2.6. | | Origin | |  | | | | | | |
| 2.7. | | Supplied by | |  | | | | | | |
| 3. Product description | | | | | | | | | | |
| 3.1. | | Production process | |  | | | | | | |
| 3.2. | | Raw materials and auxiliary substances used (including feed additives and processing aids) | |  | | | | | | |
| 3.3. | | Logistical process (transport, (interim) storage, packaging) | |  | | | | | | |
| 3.4. | | Storage life | |  | | | | | | |
| 3.5. | | Indicative analysis | | Parameter | | Unit | Average | Min. | | Max. |
|  | |  |  |  | |  |
| 4. Standards / Requirements | | | | | | | | | | |
| 4.1. | | Relevant legislation and other  requirements. | |  | | | | | | |
| 4.2. | | Relevant product standards /  requirements (chemical, physical, microbiological) | | Parameter | | Unit | Statutory | Contractual | | Internal |
|  | |  |  |  | |  |
| 4.3. | | Intended use + reason for destination feed | |  | | | | | | |
| 4.4. | | Processing of the product (indicate whether the (former) foodstuff needs further processing or has been pro-cessed into feed material) | |  | | | | | | |
| 4.5. | | Processing step and instructions for processing | |  | | | | | | |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 4.6. | Storage and retention conditions | | | |  | | | | |
| 4.7. | Transport requirements | | | |  | | | | |
| 5. Labelling | | | | | | | | | |
|  | | | | | | | | | |
| 6. HACCP | | | | | | | | | |
| 6.1. Hazard | | 6.2. Risk assessment | | | | | | 6.3. Control measure | 6.4. Reason |
| Cat. (C, M, F) | Likely  Occurance | Severity | | | Risk |
|  | |  |  |  | | |  |  |  |
|  | |  |  |  | | |  |  |  |
|  | |  |  |  | | |  |  |  |
| 7. Monitoring | | | | | | | | | |
| 7.1. Para-meter | | 7.2. Sampling moment / point | | | | | | 7.3. Frequency of analysis | |
|  | |  | | | | | |  | |
|  | |  | | | | | |  | |
|  | |  | | | | | |  | |
| **8. Communication in case of non-conformities** | | | | | | | | | |
| In case the batch does not correspond with the FSDS or the suspicion exist that the health of animals or the food/feed safety is in danger than this must be actively reported to the GMP+ participant. | | | | | | | | | |
| 9. Remarks | | | | | | | | | |
|  | | | | | | | | | |
| 10. Signatures | | | | | | | | | |
| …………………………………..  DD / MM / YY  GMP+ company (Purchaser) | | | | | | …………………………………..  DD/ MM / YY  Non-GMP+ (or equivalent) certified company (Supplier) | | | |

Explanatory note to the feed safety sheet

| **Field** | **Subject** | **Explanation** |
| --- | --- | --- |
| **0.** | **Identification of the feed safety sheet** | Field 0 identifies the feed safety sheet. For the purposes of correct identification this field is repeated on each page of the feed safety sheet. |
| 0.1. | Product | Product name |
| 0.2 | Status |  |
| 0.3. | Version number | Version number of the feed safety sheet. |
| 0.4. | Version date | Date on which the version was adopted and put into circulation. |
| **1.** | **Purchasing and sypplying company, responsible for the feed safety sheet** | This field identifies the author of the feed safety sheet. This will generally be the producer of the product |
| 1.1 / 1.2 | Name, address etc. | Identify the organisation which is responsible for the feed safety sheet. Specify the full address, telephone number, etc. Preferably also specify the E-mail address and website. |
| 1.3. /  1.4 | Approved by | Specify the person who authorised the feed safety sheet. |
| **2.** | **Product identification** | Field 2 gives an accurate identification of the product. |
| 2.1. | Product name | Identify the product. Use the designation as prescribed in the legislation. |
| 2.2. | Trade name | State here the usual brand name of the product. |
| 2.3. | Article code | Internal company article number. Specify “n/a” if no use is made of an internal company article number. |
| 2.4. | Permit number | Statutory certification number. State “n/a” if the legislation does not recognise a permit number. |
| 2.5. | Product description | Description of the product, preferably in accordance with the descriptions in the Feed Safety Database |
| 2.6. | Origin | Describe the origin as accurately as possible. Possibilities are:   * Name and address details of the producer * Address details of the production location * Country of origin |
| 2.7. | Supplied by | If different to 2.6. |
| **3.** | **Product description** | Field 3 describes the characteristics of the product. |
| 3.1. | Production process | Brief but as accurate as possible description of the production process of the product including a flow chart. |
| 3.2. | Used raw materials and auxiliary substances | All the raw materials and auxiliary substances used (including processing aids) |
| 3.3. | Logistical process | Describe the logistical process gone through by the product from the (primary) production up to and including delivery to the end-user.  State the method of transport of the product, any (interim) storage and the method of packaging in the various stages in the logistical process.  NOTE: the standards and requirements with respect to storage, retention, packaging and transport conditions are described in fields 4.4 and 4.5. |
| 3.4. | Storage life | Indication of the storage life (number of days, weeks, months) of the product (for example, after production). |
| 3.5 | Indicative analysis | This should include a number of relevant characteristics which classify the product. These will generally be non-binding nutritional parameters (such as dry-matter content, raw protein, raw fat, raw cellulose, ash) or the level of active substances (for example in feed additives). |
| **4.** | **Standards /  Requirements** | Field 4 describes the norms and requirements. |
| 4.1. | Relevant legislation and other requirements. | Summary of the relevant parts of the feed legislation. This may be the applicable European directives and regulations but may also be national legislation and regulations.  'Other requirements' may be specific requirements which apply within the framework of a specific feed safety system in which the customer participates. For example the GMP+ FSA module |
| 4.2. | Relevant product standards / requirements | This relates to the detailed data and not a reference to the legislation or to the GMP+ FSA module. The binding nutritional parameters are included here and also the parameters which are considered to be important in the risk assessment (such as heavy metals in minerals, mycotoxins in grains, PCBs in fats). |
| 4.3. | Intended use | Describe the intended use of the product. For example   * processing in compound feeds * direct feeding to animals * only processing in premixes * possibly the animal type if this is important. * etc. |
| 4.4. | Processing instructions | The measures are indicated here which must be taken to be able to use the product correctly and safely. For example:   * to be used within x days of delivery * maximum processing percentage * minimum or maximum processing temperature |
| 4.6. | Storage and retention conditions | Binding requirements for storage and retention. For example:   * storage at a particular temperature * ventilation during storage * acidification before storage * air-tight closure |
| 4.7. | Transport requirements | Binding requirements for transport. |
| **5.** | **Labelling** | Statement of the way in which the product information is issued. This may be a sample label, a description of the legally-prescribed specifications or an accurate and specific reference to relevant legislation and regulations (a general reference to legislation or regulations is not enough). |
| **6.** | **HACCP** | This field provides a summary of the risk analysis for the product. At least the CCPs (Critical Control Points) are given and also general control measures. |
| 6.1. | Hazard | Precise description of the hazard. |
| 6.2. | Risk Assessment | For the risk assessment one should preferably use the system which is prescribed in the GMP+ FSA module. NOTE: If another system is used then you should indicate this explicitly (in field 8). |
| 6.3. | Control measure | Description of the (specific) control measures which have been established by way of HACCP for the product. |
| 6.4. | Reason | Motivation and argument for the risk assessment, especially with respect to the elements “chance” and “seriousness”. |
| **7.** | **Monitoring** | This field provides a detailed description of the monitoring used in the company (checks, analyses) at the indicated critical points and general control measures. |
| 7.1. | Parameter | Describe the characteristic to be examined (for example Aflatoxin B1, Salmonella, Lead, Prussic Acid). |
| 7.2. | Sampling moment / point | Describe the point in the production process where the sample is taken or the inspection takes place (for example free on wagon reception, check before delivery). |
| 7.3. | Frequency of analysis | Describe the frequency at which the monitoring is carried out (for example every batch, 4 times per year, every 10th batch). |
| **8.** | **Communication in case of non-conformities** |  |
| **9.** | **Remarks** |  |
| 9. | Remarks | Other comments may be placed in this field which are important for this feed safety sheet  If a different HACCP system is used than that which is described in the GMP+ FSA module, then this can be described in this field. |

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