



SCoFCAH meeting of 18.02.2010

Implementing measure Reg 767/2009 – Article 7(2)

List of substances to be classified as feed materials

1. Updated list in the light of the former SCoFCAH discussions

Chapter and products	Reasoning/Description
Minerals	Sources of calcium, potassium, phosphorus, magnesium, and sodium. Nutritional need "control individual mineral levels for balancer acid:base, ratio of Ca:P
Calcium carbonate	E 170
Calcium chloride	E 509 (<i>food</i>)
Calcium sulphate (gypsum)	E 516 (CaSO ₄ . 2H ₂ O), <i>max content 30000ppm</i>
Potassium chloride	
Sodium carbonate	E 500(i)
Sodium bicarbonate	E 500(ii), Sodium hydrogen carbonate (NaHCO ₃)
Sodium sulphate (Glauber`s salt)	Silage additive
Calcium phosphates	E341 (<i>i</i>) <i>Calcium tetrahydrogen Diorthophosphate and E341(ii), Calcium hydrogen orthophosphate</i>
Sodium phosphates	E 450b (<i>i</i>), <i>Pentasodium triphosphate</i>
Calcium sodium phosphate	
Sodium magnesium phosphate	
Oils, fats and -products	Products from animal and vegetable oils and fats
Sodium, calcium, potassium salts of edible fatty acids. Calcium-/Sodiumbutyrate Calcium-/Sodium-/Potassiumstearate	E 470: Product obtained by saponification of (<i>long chain</i>) fatty acids with calcium, sodium or potassium hydroxide; derived either from edible fats or from distilled edible fatty acids
Glycerol (crude glycerine)	E422
Various sugars	
Polyols (Sorbitol, Mannitol)	E420, E421
Lactulose	Semi-synthetic disaccharide (4-O-D-Galactopyranosyl-D-fructose) synthesized from lactose through the isomerisation of glucose to fructose. Naturally present in heat treated milk and milk products.

Derivatives of animal origin	
Glucosamine (Chitosamine)	Amino sugar (monosaccharide) being part of the structure of the polysaccharides chitosan and chitin. Produced by the hydrolysis of crustacean and other <u>arthropods</u> exoskeletons or by fermentation of a grain such as corn or wheat (cell wall in <u>fungi</u> and many higher organisms (normal constituents of mucopolysaccharides of skeletal and soft connective tissue)
Chondroitin sulphate	polysaccharide with repeating unit consisting of an amino sugar and D-glucuronic acid. Sulphate esters of chondroitin are major structural components of cartilage, tendons and bones (normal constituents of mucopolysaccharides of skeletal and soft connective tissue)
Hyaluronic acid	Glucosamineglucan (polysaccharide) with repeating unit consisting of an amino sugar (N-acetyl-D-glucosamin) and D-glucuronic acid present in the skin, synovial fluid and the umbilical cord. Produced from animal tissue (cockscomb) or by bacterial fermentation.
Egg powder	Naturally containing albumine/immunoglobulines (<i>not by hyperimmunisation of the laying hens</i>)
Derivatives of plant origin including herbs + botanicals	Derivatives fresh or preserved resulting from the treatment, e.g. drying, crushing, grinding of plant products
Pectins	<i>E440 considered to comprise E440(i) and (ii) as defined in food additive legislation</i>
Oligosaccharides (OS): Inulin, Fructo-OS, Mannan-OS, Galacto-OS, Xylo-OS	
Plant sterols	<i>Phytosterols are a group of steroid alcohols, naturally occurring in plants (vegetable oils) in small quantities and presented as free sterols or esterified with fatty acids</i>
Tagetes flower/paprika meal	
Micro-organism derivatives	
Algae meal	dried and grinded meal of micro-algae such as Schizochytrium sp., cells of which have been inactivated
Yeasts (<i>Saccharomyces cerevisiae</i> , <i>Saccharomyces carlsbergiensis</i> , <i>Kluyveromyces lactis</i> , <i>Kluyveromyces fragilis</i>)	Cells of which have been inactivated
Fermentation (by-) products	Residual, non-standardised enzymatic activity possible
<i>Solid-State-Fermentation by-product</i>	Residue (dried and grinded) after enzyme extraction of solid state fermentation (micro-organism cells, e.g. <i>Aspergillus niger</i> have been inactivated)
Lysine vinasse	<i>Fermentation residue after lysine-extraction</i>
Kefir grains	Fermentation products of micro-organisms and wheat grains, <i>less than 10⁸ CFU micro-organisms/kg or inactivated</i>
Fermented herbs	<i>Fermentation products based on merely physically processed plant materials</i>

2. New proposals for entries

- 2.1 Plain caramel, food additive E150a (colouring agent), produced by controlled heating of carbohydrates
- 2.2 Na-, Ca- and K- salts of organic acids
- 2.3 Bee poison: *should the expression "poison" disqualify a product as feed material?*
- 2.4 Methyl sulfonyl methane (MSM): $(\text{CH}_3)_2\text{SO}_2$ occurs naturally in some primitive plants and is present in small amounts in many foods and beverages, analogy to glucosamine et al.
- 2.5 Chlorella: suspension of the (living) micro-algae *Chlorella vulgaris* in water, see attachment.