| FSDSFEED SAFETY DATA SHEET | 0.1. Product |  |
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| 0.2. Version number |  |
| 0.3. Version date |  |
| 1. Responsibility FSDS |
| 1.1. | Name |  |
| 1.2. | Address |  |
| 1.3. | Approved by |  |
| 2. Identification of the product |
| 2.1. | Product name |  |
| 2.2. | Trade name |  |
| 2.3. | Article code |  |
| 2.4. | Number Catalogue of feed materials ([Vo (EU) nr. 68/2013](https://eur-lex.europa.eu/eli/reg/2013/68/)) (when applicable) |  |
| Number [Feed Materials Register](http://www.feedmaterialsregister.eu/index.php?page=Register&PHPSESSID=2212812deab3cd7a4d47c58ff25200ba) for feed materials |  |
| Code [GMP+ approved feed materials](https://www.gmpplus.org/en/services/feed-support-products/) (when applicable) |  |
| Code [EU Community Register of Feed Additives](https://ec.europa.eu/food/safety/animal-feed/feed-additives/eu-register_en)(when applicable) |  |
| 2.5. | Product description |  |
| 2.6. | Origin(produced by) |  |
| 2.7. | Supplied / distributed by |  |
| 3. Product description |
| 3.1. | Production process |  |
| 3.2. | Used raw materials and additives (incl. additives and processing aids) |  |
| 3.3. | Logistical path(transport, (in between) storage,packing material) |  |
| 3.4. | Shelf life |  |
| 3.5 | Dry matter percentage |  |
| 3.6. | Indicative properties | Parameter | Unit | Average | Min.  | Max. |
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| 4. Standards / requirements |
| 4.1. | Relevant properties / demands(chemical, physical, microbiological) | Parameter | Unit | Legislation | Contractual | Intern |
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| 4.2. | Intended use |  |
| 4.3. | Storage- and preservation conditions |  |
| 4.4. | Transport conditions |  |
| 4.5. | Handling conditions and application |  |
| 5. Labelling |
|  |
| 6. HACCP |
| 6.1. Hazard | 6.2. Risk evaluation | 6.3. Control measures | 6.4. Motivation |
| Cat.(C, M, F) | Proba-bility | Severity | Risk |
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| 7. Monitoring |
| 7.1. Parameter | 7.2. Moment of analysis | 7.3. Frequency |
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| 8. Comments |
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**Introduction**

With the use of the Feed Safety Data Sheet the supplier of a product can give information about the nature of the product, so that the purchaser can apply the product in a proper and safe way.

The FSDS provides the supplier insight in the method the supplier has secured the feed safety of the product. The purchaser can adapt his incoming control measures and method of using the product to these standards. The application of the FSDS offers the different links in the feed chain a fixed format to standardize and improve the risk communication about products between suppliers and purchasers.

**Explanation**

The aim of this explanation is to secure the consistency and accuracy of the content of each of the categories in the FSDS. The information should be brief, but clear. The FSDS has to be filled in by a competent person, who has the needed qualification and knowledge.

| **Category** | **Subject** | **Explanation** |
| --- | --- | --- |
| **0.** | **Identification FSDS** | Category 0 identifies the FSDS. In order to have the correct identification, this category is repeated on each page. |
| 0.1. | Product | Product name. Same as mentioned in 2.1. |
| 0.2. | Version number | Own version number of the actual FSDS.  |
| 0.3. | Version date | Date on which the version is established and put in circulation. |
| **1.** | **Responsibility FSDS** | This category identifies the author of the FSDS. This usually is the supplier of the product, but it can also be the original producer of the product if the supplier does not apply any physical processes or outsources any of them. |
| 1.1. | Name | Identify the organisation which is responsible for the FSDS. |
| 1.2. | Address | Mention complete address, telephone number, etc. Preferable to state e-mail address and website as well and also with telephone number out of business hours.  |
| 1.3. | Approved by | Mention the person who has authorised the FSDS. Preferable with e-mail address. |
| **2.** | **Product Identification** | Category 2 gives an accurate identification of the product. |
| 2.1. | Product name | Identify the product. Use the names according to legislation. For feed materials the name is established according to Regulation EG (No.) 68/2013. The name of the feed additives should correspond to Regulation (EG) No. 1831/2003. |
| 2.2. | Trade name | State here the usual trade name of the product.  |
| 2.3. | Article code | Company internal article number. Record “N.A.” if a company internal article code is not used.  |
| 2.4. | Number catalogue of feed materials / number Feed Materials Register / code GMP+ approved feed materials / EU Community register of feed additives | According to EU or GMP+ defined identification number for feed materials / feed additives. Record “N.A.” if no identification number is defined. |
| 2.5. | Product description | Description of the product. Preferably according to Regulation (EC) No. 68/2013 or admitted in the Feed Safety Database of GMP+ International. Please indicate in which form the product is delivered: meal, granulate, pellets, liquid etc. |
| 2.6. | Origin | Record the origin as accurate as possible:* CNA-information producer and production location;
* Region or country of origin.
* Type of suppliers: farmers, cereal collectors, oil crushers, dairy companies, cereal processing industry etc..

For raw products, region or country of origin should be indicated. For processed products, the manufacturer shall be indicated. |
| 2.7. | Supplied / distributed by | When different from 2.6. Can be your own company as importer, trader, agent, distributor of the product.  |
| **3.** | **Product Description** | Category 3 describes the properties of the product. |
| 3.1. | Production process | A short, but as accurate as possible description of the production process of the product by referring to the most important steps during the production process. |
| 3.2. | Used raw materials and additives | All used raw materials, including the (technical) additives and processing aids still present in the product at time of delivery. |
| 3.3. | Logistical path | Record the logistical path of the product from the (primary) production until the delivery to the end-user. Mention the transport method of the product, the potential (in between) storage and the packing methods in the different stages of the logistical path.ATTENTION: the standards and demands concerning storage-, preserve-, packing- and transport conditions are described in the categories 4.3. and 4.4. |
| 3.4. | Shelf life | Indication of the shelf life (number of days, weeks, months) of the product (i.e. after date of production or date of delivery). |
| 3.5. | Dry matter percentage | Include the dry matter percentage (or the range of variation of the dry matter percentage) of the product as it is bought / offered. |
| 3.6. | Indicative analysis | Describe some relevant characteristics that characterize the product. In general these are non-compulsory nutritional parameters (f.i. dry matter content, crude protein, crude fat, crude fibre, ash) or the amount of active ingredients (i.e. with feed additives) and/or physical parameters as f.e. volume weight, viscosity etc. Undesired substances have to be mentioned in 4.1.. |
| **4.** | **Standards/Requirements** | Category 4 described the standards and requirements. |
| 4.1. | Relevant properties / demands | These are details and not a general reference to the legislation or GMP. Here, both the binding and other nutritional parameters specify the parameters of the risk analysis for this product are regarded as critical (e.g. heavy metals in minerals, mycotoxins in cereals, dioxins in fats). In any case, here the standards applied for in section 6 of the HACCP hazards mentioned should be mentioned.  |
| 4.2. | Intended use | Describe the intended use of the product. I.E:* application in compound feeds;
* direct feeding to animals;
* only applicable in premixes;
* etc.
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| 4.3. | Storage- and preservation conditions | Compulsory conditions for storage and preservation. I.E.:* preserve at a certain temperature;
* add acids before preservation;
* aeration during storage;
* disclosed air sealed;
* etc.
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| 4.4. | Transport conditions | Required conditions for transport. |
| 4.5. | Handling conditions | Here can be described which measures should be taken to use the product in the right and a safe way. I.E:* to use within x days after delivery;
* maximum percentage in mixed feeds;
* minimal or maximal processing temperature;
* etc.
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| **5.** | **Labelling** | Reproduction of the way the product information is provided. This could be an example of a label, a description of the legal prescribed references or an accurate and specific reference to relevant legislation (a general reference to legislation is not sufficient). |
| **6.** | **HACCP** | This category gives a summary of the risk analysis of the product. At least the CCP’s (Critical Control Points) are described, but also general control measures and/or points of attention, which are important for the product.  |
| 6.1. | Hazard | Accurate description of the hazard. |
| 6.2. | Risk identification | Preferable use the same HACCP method that is used in GMP-regulations for risk assessment. PAY ATTENTION: If a different system is used, this has to be specified in 8.  |
| 6.3. | Control measures | Description of the specific measures that are in use for controlling the risks identified with the HACCP.  |
| 6.4. | Motivation | Motivation and arguments for the risk identification in short, especially considering the elements “probability” and “severity”. |
| **7.** | **Monitoring** | This category gives a detailed description of the applied monitoring (checks, analyses) for the indicated critical control points and general control measures.  |
| 7.1. | Parameter | Describe the parameters that are monitored (i.e. Aflatoxin B1, Salmonella, lead, hydrocyanic acid).  |
| 7.2. | Moment of analysing | Describe the point of sampling in the production process or the control takes place (i.e. free on board reception, control before delivery). |
| 7.3. | Frequency | Describe the frequency of the monitoring (i.e. every batch, 4 times a year, every 10e batch, per 100 mtons etc.). |
| **8.** | **Comments** |  |
| 8. | Comments | In this category additional information that is important for this FSDS could be given. If a different HACCP method is used than described in the GMP-standards, this should be described here.  |