



FEMAS Sector Note No. 4 – Whole Cereal Processing

These Sector Notes apply to businesses processing whole cereal grains into animal feed, including the production of: cooked and flaked cereals; by-products and co-products from wheat milling, oat milling, dry maize milling and wet maize milling, rye milling, rice milling and similar processes.

Participants supplying or processing maize and maize products should also be aware of Sector Note No. 15 – Maize Aflatoxin Monitoring Protocol.

These Notes are not exhaustive, and are intended to assist in the application of the corresponding requirements of the FEMAS Standard and are not to be considered in isolation.

Section 1 of these Sector Notes includes definitions of specific relevance to this sector.

Section 2 of these Sector Notes includes those additional requirements of the FEMAS Scheme specific to this sector and with which Participants **must** comply in order to achieve certification under the FEMAS Scheme.

Section 3 of these Sector Notes includes additional guidance (shown in italics) specific to this sector, which will assist Participants in interpreting the FEMAS Standard for their sector.

1 Definitions

Products of Whole Cereal Processing	By-products from wheat milling, oat milling, dry maize milling and wet maize milling, rye milling, rice milling and similar processes. Products of cereal processing 'downgraded' from human food status and offered as animal feed. Whole cereals that have been cooked, flaked, extruded, expanded, cut, cleaned or otherwise processed. Small grains separated during the processing of whole cereals.
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2 Additional Sector-Specific Requirements

	None	
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3 Sector-Specific Guidance

B 1.7	HACCP and Feed Safety Risk Assessment	<i>Sector-specific potential hazards include but are not limited to:</i> <ul style="list-style-type: none">• <i>Contamination or damage of raw materials during drying undertaken by suppliers (e.g. presence of partially combusted fuels, heavy metals, Dioxins, PCBs and product burnt during drying)</i>• <i>The presence of undesirable weed seeds</i>• <i>The concentration of contaminants in by-products / co-products</i>• <i>Potential presence of Mycotoxins due to growing, harvest or storage conditions</i>• <i>The presence of non-protein nitrogen products</i>• <i>The presence of GM admixture in imported cereals</i>
H 12.4	Equipment Intended to Control Physical Contamination	<i>Consideration should also be given to the destination of materials removed by any initial screening at intake.</i>