

CSA – GTP

Certification code

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Introduction

Collection and storage companies collect, store and put on the market more than 60 million tons of grain in France. Through their work, they enable:

- Regular supply flow to the market;
- Preservation of goods;
- The conformity of the batches marketed with the regulations and the specific requirements of the customers.

Their role in the food chain - food or feed - is therefore essential.

Companies that collect, store and market cereals, oilseeds or protein crops, have a guide to good hygiene practices validated by the French public authorities: the [Guide to Good Hygiene Practices for the collection, storage, marketing and the transport of oilseeds and protein crops](#). This voluntary application guide can serve as a working basis for the application of these guidelines.

Companies that perform simple mechanical operations on cereals, oilseeds and "issues" **and who carry out purchasing, storage, marketing and transport of feed materials and compound feed** can use the Guide to Good Hygiene Practices for Animal Nutrition (GBPNA) as a working basis for the application of this present repository

Where a guide to good hygiene practices exists, it should be taken into account in the development of the feed safety management system. In the absence of a guide, Annex 1 of the GBPNA can serve as a basis for the development of the feed safety management system.

In order to recognise the good practices implemented to ensure the sanitary quality of the goods they market, operators can certify their practices by a certifying body according to the specificities of this CSA-GTP audit and certification rules.

Certification enables operators:

- An objective verification of the implementation of their best practices for collecting, storing, simple mechanical operations, marketing and transporting grain;
- Optionally, an objective verification of the implementation of good purchasing, storage and marketing practices
 - Other feed materials and agricultural products that have undergone simple mechanical operations for human consumption
 - Other feed materials and compound feeds for animal feed
- To make their conformity known, in terms of the guidelines, to operators from the entire food and feed chain.

This certification concerns:

- the activities of collecting, storing, marketing and transporting cereals, oil seeds and protein crops and optionally "outlets" and simple mechanical operations.

- optionally, the activities of purchasing, storing and marketing feed materials and agricultural products that have undergone simple mechanical operations intended for human consumption and / or the activities of purchasing, storing and marketing feed materials and compound feed for animal feed.

These guidelines are the property of La coopération agricole- Metiers du grain, FNA (Fédération du Négoce Agricole) and SYNACOMEX (traders).

Operators and certification bodies involved in the CSA-GTP certification process comply with the requirements of these code and the audit and certification rules. Operators are strongly advised to rely on the guide to good hygiene practices for the implementation of these guidelines.

The application of these guidelines requires compliance with the CSA-GTP audit and certification rules.

This new version of the CSA-GTP is mandatory from January 1, 2021

Help in understanding these guidelines:

- The term "issues" refers to the issues of cereals and / or oilseeds and protein crops
- The terms "goods", "grain" and "foodstuff" refer to all the cereals, oilseeds and protein crops (and sorting differences if the scope of the certificate mentions it) put on the market by an operator;
- The term "farmer" refers to primary production;
- The term "middlings" (formerly known as "cereal issues") should be considered as screening residues of cereal grains (see Regulation 68/2013);
- The term "operator" corresponds to the company who applies this code (cooperatives, traders, port silos, etc.);
- The term "farm direct delivery" means the direct delivery of goods from a farmer's premises to a customer of the operator requesting CSA-GTP certification or equivalent (the delivery is on behalf of the CSA-GTP certified operator). This does not apply to the farmer's own service provisions.
- Simple mechanical operations on cereals, oil-protein seeds and "issues" only concern the activities (in accordance with regulation 2017/1017) of:
 - Crushing: Reduction of particle size using a crusher
 - Decortication: Complete or partial removal of outer layers from grains, seeds, fruits, nuts and others
 - Dehulling/dehusking: Removal of the outer skins of beans, grains and seeds usually by physical means
 - Granulation: Treatment of feed materials to obtain a specific particle size and consistency
 - Rolling: Reduction of particle size by passing the material, e.g. grains, between pairs of roller
 - Extrusion: Thermal process during which the product's internal water content is rapidly evaporated leading to the breaking-down of the product, combined with specific shaping of the product by passing through a defined orifice.
- Requirements marked with an asterisk (*) indicate critical points. Their meaning is indicated in the CSA-GTP audit and certification regulation.

1. Operator Responsibility

a. Registration of operators

1. The operator is registered in respect of its activities in the human food (Regulation (EC) No 852/2004) and animal feed (Regulation (EC) No 1831/2003) sectors.
2. The operator is up to date with their obligations to join the Syndicat de Paris.

b. Responsibility and authority

1. The operator must draw up a commitment to food safety and must communicate it to all relevant personnel.
2. The operator must define the scope of application of the guidelines, sites and activities, complying in particular with the audit and certification regulations.
3. The operator must define and provide the organisation and resources necessary for the effectiveness of the food safety system.
4. The operator must set the allocations and responsibilities for food safety.

c. Human Resources

1. The staff in charge of activities directly related to the products must be trained in hygiene and food safety, in particular in the CCPs on which they work. This training can be carried out either
2. All staff (except point above) involved should be aware of hygiene, food safety and quality awareness including temporary or newly hired staff, maintenance or transport personnel and external stakeholders on all activities concerned by the food safety system.
3. There is evidence of the achievement of raising awareness.
4. Awareness-raising actions must be renewed and must take into account, in particular, regulatory changes and the evolution of the operator's processes.

d. Management of non-conformities / customer complaints

1. *The operator must define, draw up and respect the terms of inspection of the non-compliant product, in accordance with point 2.d.6
2. The operator must define, draw up and respect the methods of handling customer complaints.
3. *The operator must comply with their notification and withdrawal/recall obligations, in accordance with point 2.d.6

e. Internal audits

1. The operator must define and comply with its internal audit procedures.

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2. The operator must ensure that its audit schedule is effective.

2. Food Safety Management

a. Documentation

1. The operator must define a document system and manage it in such a way as to be able to demonstrate control of food and feed safety, regulatory requirements and customer requirements.
2. The operator must retain the necessary records and data for an appropriate period of time.

b. HACCP

1. * The operator must have an HACCP study on all of its activities and agricultural products covered by the certification.
2. *Codex alimentarius* (as in Appendix 1) or on the [GBPH collection, storage, marketing and transport of cereals, oilseeds and protein crops](#). or on the Guide of Good Hygiene Practices for Animal Nutrition (GBPNA) for simple mechanical operations on cereals, oilseeds, protein crops and issues, as well as for the activities of trading / storage / marketing and transport of feed materials and compound feed.
3. * The HACCP study should be reviewed *at least* once a year.

c. Regulatory monitoring

1. The operator must have permanent monitoring of regulatory and contractual developments in product quality, including feed and food safety.

d. Monitoring plan

1. The operator must draw up its sampling method and implement it.
2. * The operator must define, implement and respect a plan for monitoring hazards that affect its activity. This monitoring plan is built on the basis of a risk analysis.
3. For each safety contaminant identified by the operator if frequency (F) x gravity (G) is greater than or equal to 6, each criterion being noted from 1 to 4, the following formula should be used to calculate the minimum number of analyses to be run:

$$\text{Number of analyses} = \frac{\sqrt{\text{Volume} \times \text{Gravity} \times \text{Frequency}}}{300}$$

This formula is to be applied for each contaminant/product pair. The formula can be applied for large categories of products if the risk analysis is identical. Examples: Storage insecticide residues / oilseeds. The result must be rounded up.

To define the levels of severity and frequency of contaminants that the operator has identified as part of its risk analysis, it may refer to the guide to good hygiene practices for collection, storage, marketing and transportation of cereals, oilseeds and protein crops, or on the [Guide](#)

of Good Hygiene Practices for Animal Nutrition (GBPNA). In all cases, 4 levels of criteria must be defined. The volume expressed in tons, refers to the estimated annual volume of the current campaign marketed by the operator.

4. In case of an incident noted during the collection or storage of grain, the operator must, for the batch(es) concerned by the incident, adapt its risk analysis and set up specific monitoring.
5. The results of the inspections must be recorded, interpreted and kept.
6. The operator must implement those corrective actions in case of non-compliant results.

* In the event of an unfavorable autocontrol result on a product, the operator immediately notifies or informs the competent authorities, in accordance with the regulations in force (article 50 of law n ° 2018-938 of October 30, 2018, amending article L 201-7 of the French Rural and Maritime Fisheries Code) and in appendix 2a of this code. The operator also immediately informs the CSA-GTP certification scheme at the following address: notification@csa-gtp.com and the certification body.

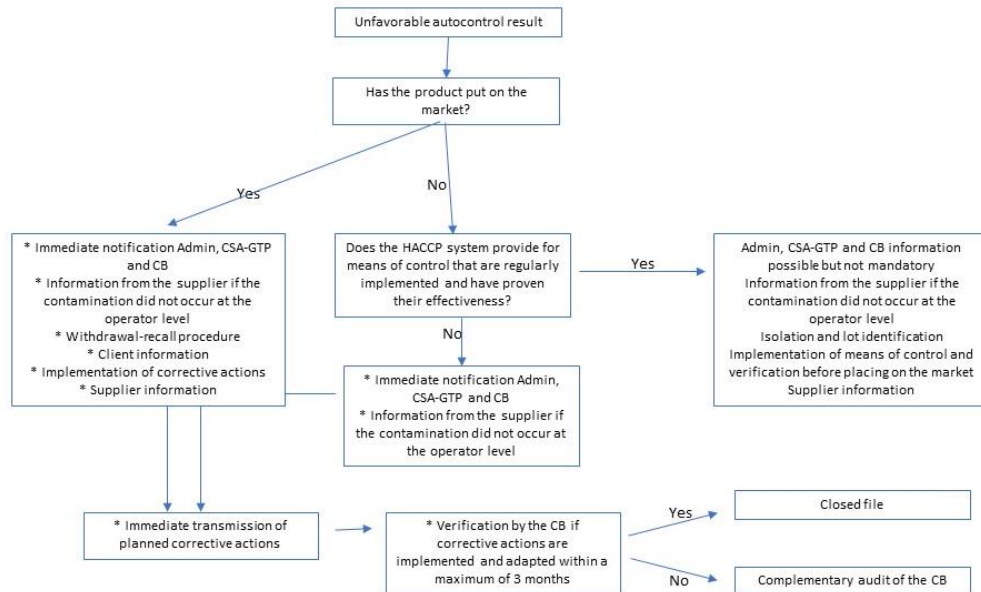
* In the event of an unfavorable result on a product, whether it is placed on the market or not, if goods from the same batch are still in stock with the operator, the operator identifies, isolates, implements corrective actions and ensures product compliance.

* If the product is placed on the market, the operator must immediately alert all potentially affected customers.

* Following notification or information to the competent authority, CSA-GTP and the certification body, the operator must:

* Immediately transmit to the certification body and to the CSA-GTP at the following address: notification@csa-gtp.com the corrective actions decided internally (with regard to the identification of the causes, the management of traceability, the risk of cross-contamination and the fate of the goods concerned).

All of these measures are recorded in the decision tree below:



The information to the supplier is not mandatory if the supplier is a farmer.

e. Traceability

1. The operator must define and implement a traceability system.
2. Arrangements for recording movements (acceptances and shipments, including inter-silo transfers) adapted to each site, are defined and applied.
3. The traceability system must be tested every year.

f. Metrology

1. The operator must identify the measuring devices required to ensure product conformity.
2. Measuring devices shall be verified, adjusted, or calibrated at specified frequencies in accordance with established and recognised standards/methods. The results of these checks, adjustments, calibrations must be documented. If necessary corrective actions must be implemented.

g. Suppliers, customers and service providers

1. The operator must define its acceptance conditions and its instructions and recommendations with regard to safety and make them available to its suppliers.
2. The operator must identify and record the references of:
 - a. Its suppliers
 - b. Its customers
 - c. Its service providers directly related to grain work

h. Improvement

3. * The operator must implement an improvement plan that can rely in particular on the analysis of non-conformities, dysfunctions and regulatory changes.

3. General good practices

a. The premises

1. The operator must provide the personnel with sanitary facilities. They must be kept clean.
2. Staff must have locker rooms or personal closets.
3. The operator must prevent any contamination of the grain by foreign bodies.
4. The distribution of non-drinking water must be achieved in a separate piping system.
5. When building or modifying buildings and equipment, controlling health hazards must be one of the criteria for choosing investments.
6. A plan of the facilities is available on each site. It references each storage unit.

b. Behaviour at work

1. The operator must make available to the staff, at their place of work, instructions relating to respect of the guidelines according to the appropriate method of dissemination.
2. The operator must prohibit smoking in places of handling and storage and recall the obligation by posters or instructions.

c. Cleaning

1. The operator must define a cleaning plan, apply it and record the completion of operations.
2. The operator must clean handling rooms, storage rooms and galleries.
3. In areas where dust control is present on the ground, these lights must always be visible.
4. In case of an initially contaminated unit (insects, moulds **for grains, other contaminants for other products**), the operator must clean and/or treat if necessary before passing healthy **product** through it. These operations must be recorded.
5. Sensitive points (pits, elevator feet) must be subject to insect control, if necessary. These operations must be recorded.
6. The operator must set up maintenance instructions for internal and external services mentioning the routine cleaning after maintenance work and have them applied.

d. Servicing / Maintenance

1. The premises must be kept in good condition and in particular the waterproofing of the roofs.

2. The company must define and identify the facilities and equipment required for the operator's activity.
3. The company must draw up and comply with the maintenance procedures for the installations and equipment, including the use of lubricants compatible with food contact if necessary.
4. Maintenance interventions (preventive and corrective) must be recorded.
5. The operator must ensure that maintenance operations do not generate contamination for stored grain, either during or after the intervention.

e. Grains subject to particularities

1. The operator must define and apply its procedures for managing goods covered by particularities, in accordance with the regulations applicable to them.
2. In the case of coexistence of specific goods with other goods within the same operator or site, the operator must:
 - a. Raise personnel awareness to the technical and administrative specificities of goods with specific regimes
 - b. Keep stock records specific to commodities under a particular regime.
 - c. Organise the eventual certification and registration of certificates.
 - d. Specifically communicate upstream of the operator (instructions, specifications, contracts).
 - e. Provide specific rules for labelling and accompanying documents for transport.

f. Outside environment

1. The immediate surroundings of the buildings must be maintained.
2. The operator must ensure the correct flow of rainwater and run-off to prevent grain degradation, and where appropriate, other raw materials for human consumption and other feed materials and compound feed.

g. Pest control

1. Pet animal access to the premises must be prohibited.
2. Measures to prevent bird intrusion must be put in place, depending on the situations.
3. A rat extermination plan must be put in place. The operator will take care in particular to avoid any contamination of the grain by rat poison products.

4. Poisoned bait must be checked and renewed regularly. The monitoring of the rat control plan must be recorded.
5. Storage, handling and gallery premises should be cleaned and cleared of insects, if necessary. Particular attention is paid to all points where dust and grain can stagnate.
6. The operator must define its insecticide treatment methods and record the date and treatments performed on both grain and premises.
7. The operator must monitor, inspect, adjust and maintain the insecticide devices (pumps, insecticide dosing systems, etc.) in line with the risk analysis performed.

h. Storage of samples

1. Grain samples, and where appropriate, other raw materials for human consumption and other feed materials and compound feed, should be stored in appropriate locations for the duration of storage.
2. These locations should be kept clean and protected from pests by cleaning, insect control, and organising a pest control plan if necessary.
3. The operator must define and apply its methods of referencing and conservation of samples.

i. Waste

1. Waste must be stored in a place separate from grain storage, and where appropriate, other raw materials for human consumption and other feed materials and compound feed.
2. Waste removal must be done at an appropriate frequency to avoid any contamination of the grain or the development of pests of the **products**.

4. Collecting from farmers

The collection concerns all supplies from farmers.

In case of "farm direct delivery" (see definition in the introduction), Chapter 8 of these guidelines applies.

a. Acceptance of goods

1. The operator must remind farmers and carriers of their obligations with regard to the internal and external cleanliness of the means of transport, and in particular to ask them to clean the bucket when transporting a product other than cereals and oilseed crops.
2. In the case of supply from a storage farmer, the operator must inform them of good practices that allow the grain to be stored without risk of alteration or contamination.

b. Acceptance checks

1. When receiving the products, for each unit delivery, the operator must:
 - a. Identify the delivery (contributor, product, etc.) and record it,
 - b. Ask whether storage insecticide treatments have been carried out on grain at the producer's premises prior to acceptance on the operator's premises,
 - c. Take a sample,
 - d. Inspect the delivered batch by eye, nose and taste
 - e. Analyse the moisture content of the delivered batch and record it.
2. The operator defines its methods of classification and orientation of the products received.

5. Storage

a. Prevention of cross-contamination

1. The operator must prevent cross-contamination of the grain, and where appropriate, other raw materials for human consumption and other feed materials and compound feed, by insecticide treatment products.
2. The operator must identify substances considered dangerous or inedible, and store them separately from the grain, and where appropriate, other raw materials for human consumption and other feed materials and compound feed.
3. The operator must avoid parking vehicles in storage areas.

b. Pre-Storage

1. The operator must define, draw up and apply the control parameters of its pre-storage (in particular the duration).

c. Drying

1. The operator must define its drying monitoring and follow-up parameters, apply them and record them.

d. Storage

1. The operator must define and apply the grain cleaning procedures.
2. The operator must define and apply the ventilation control parameters (especially temperature deviation and objectives).
3. In the absence of a means of ventilation, the operator must define its methods of preserving grains (inter-bin, transfer, etc.), and where appropriate, other raw materials for human consumption and other feed materials and compound feed.
4. * The operator must define and apply the monitoring parameters of its storage.
5. The operator must record the ventilation, inter-bin transfer and grain monitoring operations

e. Storage services

1. When the operator uses a storage provider for the goods it owns, the operator must comply with the following requirements, case 1 or case 2:

- a. Case 1: Storage provision at farm level

A specification containing the requirements of the guidelines that apply must be sent to the service provider. The operator must ensure compliance with the specifications.
 - b. Case 2: Storage provision at a non-farmer level
 - i. Case 2.1. : The operator must use a CSA-GTP-certified service provider or equivalent according to appendix 6; or
 - ii. Case 2.2: A specification containing the requirements of the guidelines that apply must be sent to the service provider. The operator must ensure compliance with the specifications.
2. For non-certified storage providers, a prior and documented inspection of its facilities is recommended.
 3. Integration of the non-certified storage provider into the scope of certification:
 - a. The operator must not integrate the storage provider's sites into the scope of certification if it carries out a collection and/or storage activity,
 - b. The operator must integrate the sites of the storage provider in the scope of certification if it performs a collection and/or storage activity and a loading/shipping activity on its behalf. These sites will potentially be audited by the certification body as one of the operator's sites.

6. Simple mechanical operations

1. The operator must define, formalize and apply the control parameters of his simple mechanical operations.
2. * The operator must define and apply the monitoring parameters of his simple mechanical operations.

7. Marketing

a. Grain purchases, or grains having undergone simple mechanical operations

1. The desirable situation is that all purchases (excluding purchases from farmers) are made from CSA-GTP certified suppliers or equivalent. The purchase of cereals, oil-protein seeds and "products" that have undergone simple mechanical operations must be done exclusively from suppliers certified CSA-GTP or equivalent.
2. In case of purchase from a farmer the operator refers to paragraph 4. Collection/Acceptance.
3. In the case of purchase from an uncertified non-farmer supplier, the operator may put on the market these good under a contract requiring CSA-GTP certification or equivalent provided that:
 - a. The operator asks its supplier to start the implementation of a food and feed quality control system based on the CSA-GTP standard or equivalent, without delay in order to be certified in a period of 18 months. A written commitment must be sent by the supplier to the operator.
 - b. Until such certification is obtained, the operator shall ensure through additional checks and on the basis of a sampling procedure and analyses derived from the results of a risk analysis, that the purchased goods comply with the standards and requirements of the European health regulations;
 - c. If there is an outlet that does not require CSA-GTP certification or equivalent, the merchandise may come from an uncertified supplier without additional inspection. In this case, the operator must provide evidence that the goods are sold under a contract that does not require certification.

b. Purchases of feed materials (excluding grains) and compound feed

1. * The purchase of feed materials (excluding grains) and compound feed must be carried out in compliance with appendix 7 relating to the minimum requirements on the methods of selection, monitoring and evaluation animal feed suppliers.

c. Purchases of other agricultural products that have undergone simple mechanical operations for human consumption

1. The purchase of other agricultural products which have undergone simple mechanical operations for human consumption is carried out exclusively from referenced suppliers

d. Quality monitoring

1. Delivery personnel must be informed of the technical criteria required for the performance of each contract.
2. Delivery personnel must ensure, during the pre-delivery inspection, the conformity of the goods loaded, at a minimum: humidity, presence of insects, smell, and visual inspection for grains.
3. Samples must be collected at each commercial acceptance and shipment.
4. Shipping samples must be kept for a minimum of 6 months without prejudice to the regulations in force.

e. Commercial Documents

1. Each movement of goods must be accompanied by a document issued in as many copies as there are relevant counterparts.
2. This document must contain at least:
 - a. The names and address of the sender,
 - b. The date and place of shipping,
 - c. The nature of the goods,
 - d. The loaded weight.

Where applicable, the shipping documents refer to the commercial contract to which the shipment relates. They are supplemented with specific contractual documents.

8. Shipping / Delivery / Transport

These rules apply to shipments and transports for marketing and inter-storage site transfers.

a. General rules (applicable to all types of transport)

1. The operator must ensure that rain and splashes cannot penetrate the container during transport.
2. The operator must designate and train the personnel authorised to carry out inspections of containers before loading.
3. The operator must keep the references of the means of transport used for each shipment.
4. The operator must check before loading, preferably visually, and record that the containers:
 - a. Are clean, dry, odourless and properly maintained,
 - b. Do not contain parasites or rodents in the broadest sense of the term,
 - c. Are free of residues from previous loads and/or cleaning products,
 - d. Are compatible with the loading and transporting of specific products,
 - e. Are suitable for the required transportation and form a closed whole.
5. In case of non-compliance, the operator must record these non-conformities and the corrective actions requested and/or performed.
6. Bulk products must be transported in accordance with the "Transport" appendix to this code or equivalent standards (for example: QUALIMAT Transport®, FCA Transport, QUALIWAG, etc.).
7. If the grain contract and where appropriate, other raw materials for human consumption and other raw materials and compound feed requires CSA-GTP certification or equivalent, if a transport provider is used, it must be certified according to a standard equivalent to the "Transport" appendix (for example: QUALIMAT Transport®, FCA Transport, QUALIWAG, etc.).
8. For transport chartered by the operator from non-certified external carriers, a specification must be defined with the transport providers.
9. These specifications must specify the obligations of the external transport provider, in particular as regards:
 - a. The rules of succession of loading,
 - b. The availability for each equipment of the chronological record or documents enabling tracking of the nature of previous transports,
 - c. The respect of the rules of hygiene and the implementation of the means appropriate to the maintenance of the equipment in perfect state of cleanliness and absence of risk of contamination,

- d. The need to inform and train driving personnel to comply with these rules for the servicing and maintenance of transport equipment,
 - e. The need to include compliance with these obligations in the contractor's own contracts in the event of subcontracting.
10. The operator must ensure the acceptance of the specifications by the external carrier.
 11. In the case of departure contracts where the transport is the responsibility of the buyer, the shipper must warn the customer in case of doubt about compliance with the "Transport" appendix before loading.

b. Road transport

1. For any transport by road, the driver must present the log book or any other document mentioning the three previous loads.
2. The operator must check that the previous three loads are allowed for the transport of food and/or feed.
3. The operator must ensure the compatibility of the last cleaning carried out with the previously transported material.
4. This information must be recorded.
5. For transport carried out by the operator himself, the latter must record and keep, for each container, the history of the loads and the cleaning operations carried out in accordance with the "transport" appendix.
6. Before loading the products, all visible residues from the previous load must be removed from the vehicle, including the chassis.
7. Before loading the products, the operator must visually check for any leakage of hydraulic fluid or fuel.
8. Containers must be identified.
9. The tarpaulins used must be clean and watertight.

c. Sea, river and rail transport

1. Sea and rail transporters must present or keep at disposal a log book listing successive trips (nature of the goods, nature and date of cleaning).
2. The shim, panels and hatches of grain vessels shall be clean, watertight, dry, odourless and in a state of perfect maintenance.
3. Inner hoppers of grain carriages must be clean, watertight, dry, odourless and in a good state of repair.

4. Before loading the products, the operator using a ship or an approved wagon to transport its products must be informed of the previous loading and cleaning.
5. When the products are subject to sea, river or rail transport under the responsibility of the operator, an inspection of the load compartment (LCI) or the issue of a certificate of cleanliness of the compartment, including a description of previous loading available, must be done before the start of loading.

9. Farm direct delivery of grains and middlings

"Farm direct delivery" means the direct delivery of goods from a farmer's premises to a customer of the operator requesting CSA-GTP certification or equivalent (the shipment is on behalf of the said CSA-GTP certified operator). This paragraph does not apply to cases of services at a farm, cases already taken into account in the previous chapters of these guidelines.

a. System Management

1. The operator establishes a list of farmers with whom it makes "farm direct delivery".
2. The operator keeps this list up-to-date. The list is managed by campaign. During the same campaign, the operator is free to add farmers to this list. It is also free to withdraw unless it has made a direct shipment to a customer requiring CSA-GTP certification or equivalent during the campaign.
3. For each farmer on the list, the operator has the following documents:
 - a. A commitment by the farmer to respect the good practices specified in appendix 3 of this code;
 - b. Inventory of farmers' storage facilities and grain conservation conditions This inventory covers at least the elements of Appendix 4 of these guidelines.
4. The operator must have these documents before the delivery of the goods to its customer.
5. These documents are valid for a maximum of 3 years.
6. The operator must include the quantities of grain sent from the storage sites of the farmers involved in its monitoring plan.

b. Verification of the system by the operator

1. The operator must ensure that the farmer implements the good practices specified in Appendix 3 of these guidelines, on-site on the farmer's premises. The minimum annual number of farmer sites to be verified by the operator is defined in the table below:

Number of farmers included in the farmer list (see 8. a.1)	Number of farm sites to be checked annually by the operator
1->2	1
3->6	2
7->12	3
13->20	4
21->24	5
25->50	2+ \sqrt{X} , rounded up to the nearest whole number
51->74	3+ \sqrt{X} , rounded up to the nearest whole number
75->100	5+ \sqrt{X} , rounded up to the nearest whole number
>100	6+ \sqrt{X} , rounded up to the nearest whole number

X is the number of farmers included in the list of farmers (see 8. a. 1)

2. The operator defines the farmer sites to check on the basis of a risk analysis

This risk analysis can take into account:

- a. The result of the inventory of the farmer-storer's installations and the storage conditions of the grain (see appendix 4 of these guidelines) and in particular:
 - The type of storage
 - Storage capacity
 - The type of grain
 - The farmer's equipment in terms of ventilation
 - Etc.
 - b. The identification of discrepancies during the last verification (as per the good practices defined in appendix 3 of these guidelines)
 - c. The lack of recent internal verification by the operator
3. The operator must draw up the criteria used to develop its risk analysis
4. Insofar as possible, farm sites verified internally should be different from one year to the next (unless discrepancies were identified in the previous check).
5. The staff responsible for monitoring the verifications of farmers' sites must be qualified / have the appropriate skills (training and/or experience).
6. In the event of the discover of discrepancies from the farmers' best practices defined in Appendix 3 of these guidelines, the operator must define an action plan with the farmer

Note: Farm sites that have been verified under V30-001 " Small grain cereals and maize - Good cultural and farm storage practices" may be considered to have been verified by the operator under this chapter. If necessary, the operator reserves the right to check the good practices put in place for the transport part of the good practices defined in appendix 3 of these guidelines (example: in case of customer complaint, doubt, etc.).

However, for each farmer invested in the framework of the V30-001 standard that the operator wishes to add to its list of farmers (see 8.a.1) it must have:

- a. A commitment by the farmer to respect the good practices specified in appendix 3 of these guidelines
- b. Inventory of farmers' storage facilities and grain conservation conditions. This inventory covers at least the elements of Appendix 4 of these guidelines.

The weight and quality characteristics of farm direct shipments is defined by the contractual provisions that bind buyers/sellers.

Appendix 1: HACCP excerpts from *Codex alimentarius*

(CAC / RCP 1-1969, Rev. 3 (1997), amended in 1999)

PRINCIPLES OF THE HACCP SYSTEM

The HACCP system is based on the following seven principles:

1. Perform a risk analysis.
2. Determine critical points for control (CCP).
3. Set the critical threshold(s).
4. Set up a monitoring system to control the CCP.
5. Identify corrective actions to be taken when monitoring reveals that a given CCP is not under control.
6. Apply verification procedures to confirm that the HACCP system is working efficiently.
7. Compile a record of all procedures and records relating to these principles and their application.

APPLICATION

The application of HACCP principles consists of performing the following tasks, as described in the HACCP application logic sequence.

1. Build up the HACCP team

The operator should ensure that it has experts and technicians specialised in the product in question to develop an effective HACCP plan. In principle, it should constitute a multidisciplinary team for this purpose. If such specialists are not available on site, it should look elsewhere. The scope of the HACCP plan must be defined. This scope should describe the segment of the food chain concerned as well as the general classes of hazards to be covered (e.g. does it cover all hazard classes or only certain hazards?).

2. Describe the product

A complete description of the product is required, including instructions for its safe use, such as composition, physical / chemical structure (including Aw, pH, etc.), microbicidal / static treatments (e.g. thermal, freezing, brine, smoking, etc.), packaging, durability, storage conditions and distribution methods.

3. Define its intended use

The intended use of the product must be defined according to the user or the end consumer. In some cases, it may be necessary to consider vulnerable population groups (e.g. collective catering).

4. Draw up a diagram of operations

The HACCP team will be responsible for drawing up this diagram, which will include all stages of operations. In applying the HACCP system to a given operation, the steps that precede it and those that follow it must be taken into account.

5. Confirm the diagram of operations in situ

The HACCP team should continuously compare the workflow to the flowchart and, if necessary, modify it.

6. List all potential hazards associated with each step, perform a risk analysis and identify measures to control identified hazards (SEE PRINCIPLE 1)

The HACCP team should list all hazards that can reasonably be expected at each stage - primary production, processing, manufacturing, distribution and final consumption. The HACCP team should then conduct a risk analysis to identify hazards that are of such a nature that they must be eliminated or reduced to an acceptable level if safe food is to be obtained. When conducting risk analysis, consideration should be given, to the extent possible, to the following factors:

- Probability of a hazard occurring and seriousness of its consequences on health,
- Qualitative and/or quantitative assessment of the presence of hazards,
- Survival or proliferation of dangerous micro-organisms,
- Appearance or persistence in food of toxins, chemicals or physical agents,
- Factors causing the above.

The HACCP team should then consider possible measures to control each hazard. Several interventions are sometimes necessary to control a specific hazard, and several hazards can be controlled by the same intervention.

7. Define Critical Control Points (SEE PRINCIPLE 2)

There may be more than one CCP where a control operation is applied to address the same hazard. The determination of a CCP in the HACCP system can be facilitated by the application of a decision tree that presents reasoning based on logic. Flexibility in the application of the decision tree depends on whether the operation involves production, slaughter, processing, storage, distribution, etc. It should be used as an indication when defining CCPs. The example decision tree does not necessarily apply to all situations. Other approaches can be used. It is recommended to provide training to facilitate the application of the decision tree. If a hazard has been identified at a step where a safety check is required and no intervention action exists at this or any other step, then the product or process for that step should be modified, at an earlier or later stage, so as to provide for an intervention.

8. Set critical thresholds for each CCP (see PRINCIPLE 3)

It is necessary to set, and validate if possible, the thresholds corresponding to each of the critical control points for hazards. In some cases, several critical thresholds are set for a given step. The chosen criteria include temperature, duration, moisture content, pH, percentage of free water and available chlorine, as well as organoleptic parameters such as the appearance with the naked eye and consistency.

9. Set up a monitoring system for each CCP (see PRINCIPLE 4)

Such a monitoring system makes it possible to measure or observe the critical thresholds corresponding to a CCP. The procedures applied must be able to detect any loss of control. In addition, the information should in principle be provided in a timely manner to make the necessary adjustments, so that critical thresholds are not exceeded. Whenever possible, process adjustments will be required when monitoring results indicate a trend towards a loss of control at a CCP. These adjustments must be made before any discrepancies occur. The data obtained must be evaluated by a person specifically designated for that purpose and possessing the knowledge and authority necessary to implement corrective measures, if necessary. If monitoring is not continuous, the controls exercised must then be sufficiently frequent and thorough to ensure control of the CCP. Most of these checks need to be done quickly because they cover the production line and there is not enough time for long-term analyses. It is generally preferable to record physical and chemical parameters rather than microbiological testing because this is faster and often also indicates the microbiological status of the product. All records and reports resulting from the monitoring of CCPs must be signed by the person(s) responsible for monitoring operations, as well as by one or more managers of the company.

10. Take corrective action (see PRINCIPLE 5)

Specific corrective actions should be provided for each CCP, under the HACCP system, to rectify deviations, if they occur. These measures must ensure that the CCP has been controlled. They must also provide for the fate that will be reserved for the product in question. The measures taken must be recorded in the HACCP registers.

11. Apply verification procedures (see PRINCIPLE 6)

Verification and audit methods, procedures and tests, including the sampling and analysis of random samples, can be used to determine whether the HACCP system is functioning properly. Such checks should be frequent enough to confirm that the system is working properly. For example, it would be necessary:

- Review the HACCP system and associated records,
- Take note the differences recorded and the fate of the product,
- Check that the CCP are correctly controlled. Insofar as possible, validation measures should include activities to confirm the effectiveness of all elements of an HACCP plan.

12. Establish records and keep registers (see PRINCIPLE 7)

Keeping accurate and rigorous records is essential to the application of the HACCP system. HACCP procedures should be documented and should be appropriate to the nature and scale of the operation.

Examples of records:

- Hazard analysis,
- Definition of the CCP,
- Definition of the critical threshold.

Examples of registers:

- CCP monitoring activities,

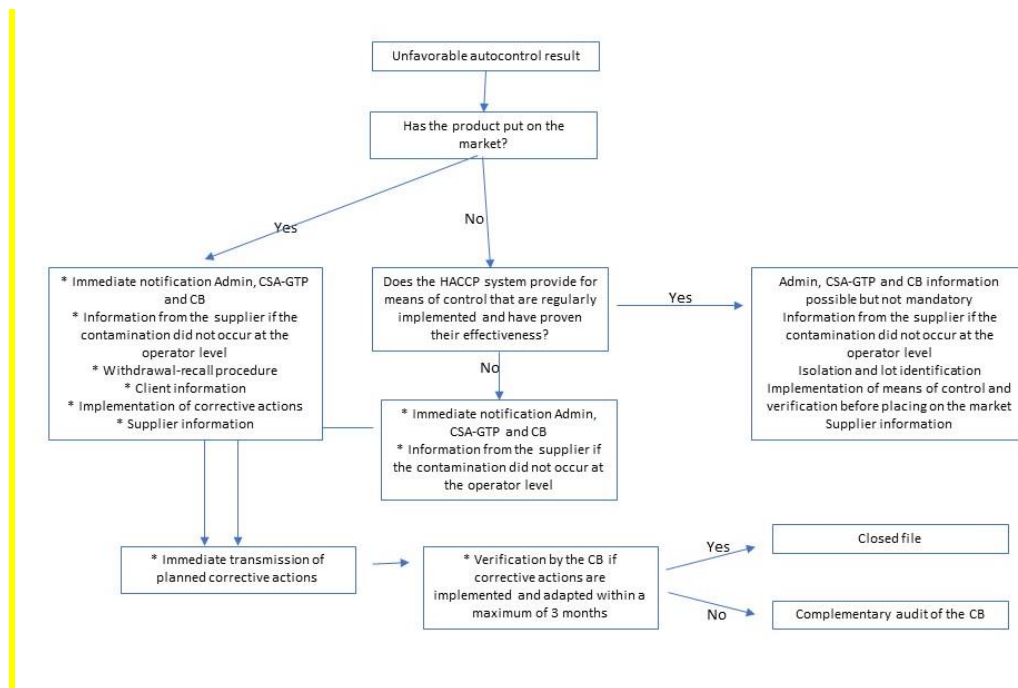
- Deviations and associated corrective actions,
- Changes to the HACCP system.

Appendix 2a: Notification of non-conformities to the competent authorities, to the CSA-GTP and to the certification body

Reminder of the French regulation:

"Any owner or holder of food or feed subject to the requirements of Article L. 231-1 immediately informs the administrative authority designated by decree when he considers or has reason to believe, with regard to any autocontrol result, whether a food or animal feed that it has imported, produced, processed, manufactured or distributed presents or is likely to present a risk to human or animal health. As soon as he becomes aware of any examination results indicating that premises, installations and equipment used for the handling or storage of food and feed are likely to make products harmful to human health, the owner or holder mentioned in the second paragraph of this article immediately informs the administrative authority of the measures taken to protect human or animal health. [...]"

The term "unfavorable autocontrol results" should be read as self-checks on food or feed or on the environment (premises, installations, equipment), the results of which are likely to indicate a risk to human health or animal.



Information from the supplier is not mandatory if the supplier is a farmer.

PMS can be replaced by HACCP analysis.

Example:

If the maximum DON content is exceeded on common wheat at the time of collection, if measures such as grain cleaning are provided in the operator's PMS, then the operator identifies the commodity, isolates it, sets up the planned control means (eg cleaning pax), and checks the conformity of the batch before placing on the market. In this case, notification to the administration, CSA-GTP and the certification body is not essential.

Appendix 2b: Declaration of non-compliant goods

(See Requirement 2.d.7)

To whom do you transmit information?

The declaration of non-compliant goods must be made to the CSA-GTP certification scheme at the following address: notification@csa-gtp.com then to the certification body. The owners of the CSA-GTP as well as the person in charge of the management of the CSA-GTP at the Syndicat de Paris will treat the information in all confidentiality and will not disseminate any information relating to the company (name, address, certificate No., contact, telephone, e-mail) nor the region of the place where the non-conformity has been notified. In the same way the analysis bulletin will not be disseminated.

What information is to be transmitted to the CSA-GTP?

Information can be transmitted in two forms:

- The transmission form below. An Excel file to be filled in is available on the Incograin website.

	To be filled in by the operator
Is the product on the market?	
The company	
Corporate name	
Address	
No. CSA-GTP Certificate	
Contact- Last name & First name	
Phone	
e-mail	
Non-compliance	
Non-compliance/non-conformity identified	
Origin of the analysis (client, operator, others)	
Date of analysis	
Date of sampling	
Analysis result (attach the analysis reports)	
Result of counter analysis if done (attach the analysis report)	
The goods	
Commodity (wheat, barley, etc.)	
Outlet (human food, animal feed,)	
Country of destination of the goods	
Alert	
Has the customer been alerted?	
Has the commodity been shipped to an outlet requiring GMP-FCA, GMP +, QS, AIC, EFISC-GTP certification?	
Date of notification to the administration	

Region of the place where the non-conformity was notified	
Internal management	
What internal measures have been taken?	

- OR transmission of the [transmission form of a food-related alert of the DGCCRF](#) with the following additional elements (if not specified in the form):
 - CSA-GTP certificate number
 - The commodity outlet
 - Commodity country of destination
 - Whether the goods are shipped to an outlet requiring GMP-FCA, GMP +, QS, AIC, EFISC-GTP certification

What information can be passed on to the owners of certification schemes that are mutually recognised with CSA-GTP certification?

The following information may be transmitted to the owners of certification schemes that are mutually recognised with CSA-GTP certification (see Appendix 6):

- Date of analysis
- Country
- Non-compliance/non-conformity identified
- Goods concerned
- Outlet

This information will only be transmitted if an operator certified on the basis of a certification scheme benefiting from mutual recognition with CSA-GTP certification is concerned.

Appendix 3: Farm direct shipments

Good farming practices

(See section 8)

Grain storage

Preparation of storage

The farmer must:

1. Carefully maintain the immediate surroundings of buildings and/or storage units.
2. Ensure correct flow of rainwater and run-off to prevent degradation of the grain.
3. Have storage facilities that avoid any possible mixing of the grain with other products (seeds, feeds, phytopharmaceutical products, etc.), materials or waste.
4. Keep storage facilities and handling equipment in good condition to avoid the risk of contamination by foreign objects and prevent the development of mould and insects.
5. Clean handling equipment and storage facilities prior to use
6. Identify the units.
7. If necessary, insecticide the empty storage rooms in compliance with the regulations and any specifications.
8. Record the insecticide operations carried out (date, insecticide product product, facility treated).
9. Implement a rat control plan, taking care in particular to avoid any contamination of the grains by raticide products.
10. Set up, depending on the situation, measures to deter birds.
11. Inform the operator of any substantial change to its storage facilities that may affect the quality of the grain.

Storing

According to the operator's recommendations, the farmer must:

1. Before storage, make sure that the grain moisture is suitable for storage under good conditions.
2. If necessary, dry the grain.
3. If necessary, insecticide the grain in accordance with the regulations and any specifications.
4. Record the insecticide steps carried out (date, product, dose, batch, processed tonnage) and communicate them on the basis of the operator's recommendations.

Storage, storage monitoring

According to the operator's recommendations, the farmer must:

1. Respect the recommendations of the operator regarding ventilation.

2. In the case of long-term storage (> 4 months from the date of harvest), measure the grain temperature.
3. In this case, record the temperature reading.
4. Regularly check the storage (smell, visual control, presence of insects).
5. Inform the operator of any conservation incident that could compromise the quality of the grain.

Transport / Shipping to the operator's customer

In the case of direct shipment of goods from a farmer's premises to the operator's customer, the farmer must:

1. Before shipping, notify the operator of any conservation incident that may have compromised the quality of the grain.
2. Check the goods loaded before shipment (at least: presence of insects, smell, and visual control).
3. Check before loading, preferably visually, that the containers:
 - a. Are clean, dry, odourless and properly maintained,
 - b. Do not contain parasites or rodents in the broadest sense of the term,
 - c. Are free of visible residues from previous loads and/or cleaning products,
 - d. Are compatible with the loading and transporting of specific products,
 - e. Are suitable for the required transportation and form a closed whole.
4. Check the nature of the last load and ensure that it is not included in the list of prohibited goods defined in the Transport Appendix of the CSA-GTP guidelines.
5. Check that the cleaning level is appropriate for the last load and ensure that it complies with the CSA-GTP guidelines transport appendix.
6. Before loading, inform the operator if there is any doubt about the conformity of the containers and/or compliance with the CSA-GTP transport appendix.
7. Assemble a representative sample of each shipment, identify it and store it under appropriate conditions. Shipping samples must be kept for a minimum of 6 months without prejudice to the regulations in force.
8. Ensure that rain and splashes cannot penetrate the container during transport.
9. The tarpaulins used must be clean and watertight.
10. Containers must be identified.
11. Keep the references of the means of transport used for each shipment.

Appendix 4: Farm direct shipments

Inventory of farmers' storage facilities and grain conservation conditions

(See section 8)

Corporate status:

Business registration No. (SIRET):

Last name - First Name :

Address of the farm:

Address of the storage:

Date :

Total storage capacity (in t):

Questions	Answers	Any comments
ACCEPTANCE		
1. How do you fill your storage facilities:		
1.1. Receiving pit?	Yes / No	
1.1.1. If so, is it sheltered?	Yes / No / NA	
1.2. Drain directly into the building?	Yes / No	
PREPARATION OF STORAGE		
2. Do you clean your storage facilities before use?	Yes / No	
3. Have you set up a rodent control system?	Yes / No	
3.1. If so, are you using raticides?	Yes / No / NA	
4. Have you set up resources to prevent birds from entering the storage rooms?	Yes / No	
5. Do you have insecticide equipment for storage facilities (empty)?	Yes / No	
5.1. In case of insecticide, do you keep a record of these operations?	Yes / No / NA	
STORAGE		
6. Do you control grain moisture before storage?	Yes / No	
7. Do you have a dryer?	Yes / No	
STORAGE		
8. Do you store the grain:		
8.1. Flat?	Yes / No	
8.1.1. If so, what is the storage capacity (in t)?		
8.1.2. If so, is the flat storage dedicated only to grain (cereals, oilseeds, protein crops)?	Yes / No / NA	
8.1.2.1. If it is not dedicated to grains, what other activity/activities?		
8.1.2.2. Is there a physical or temporal separation of this (these) other activity/activities from grain storage activity?	Yes / No / NA	
8.2. In units?	Yes / No	
8.2.1. If so, what is the storage capacity (in t)?		
9. Do you identify the content (grain type) of your different storage units?	Yes / No	
10. Which grains do you store?		
11. Do you store grain out of the weather and other sources of moisture?	Yes / No	
12. Do you have any grain cleaning equipment?	Yes / No	

12.1. If yes, do you use it systematically?	Yes / No / NA	
13. Are you equipped with a ventilation system?	Yes / No	
14. Do you have any insecticide equipment?	Yes / No	
14.1. In case of insecticide treatment, do you register these operations?	Yes / No / NA	
MONITORING DURING STORAGE		
15. During storage, do you check:		
15.1. The smell?	Yes / No	
15.2. For insect presence?	Yes / No	
15.3. The temperature of the grain?	Yes / No	
15.3.1. If yes, do you have stored grain temperature readings?	Yes / No / NA	

Appendix 5: Terms and definitions

Corrective action: Action to eliminate the cause of non-compliance and prevent it from reappearing.

Improvement action: Action to eliminate the cause of a potential non-conformity or other potential undesirable situation

Compound feed: means a mixture of at least two feed materials, whether or not containing feed additives, for oral animal-feeding in the form of complete or complementary feed (Regulation 767/2009)

Hazard analysis: An approach to collect and evaluate data on the hazards and conditions that cause them to be present in order to decide which of them are significant for food safety and therefore should be taken into account in the HACCP plan.

Auditing: A systematic, independent and documented process for obtaining objective evidence and objectively assessing it to determine the extent to which audit criteria are met

Internal audit: Internal audits are carried out by, or on behalf of the organisation itself. They can serve as a basis for the declaration of conformity of the organisation. Insofar as possible, independence is demonstrated by the absence of direct responsibility for the activity to be audited.

Processing aid: any substance not consumed as a feedingstuff by itself, intentionally used in the processing of feedingstuffs or feed materials to fulfil a technological purpose during treatment or processing which may result in the unintentional but technologically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not have an adverse effect on animal health, human health or the environment and do not have any technological effects on the finished feed (Regulation 1831/2003)

Specifications: Indicative or contractual document between a supplier and its customer that determines the quality objectives of a product or service and the evaluation criteria of this quality (hygiene requirements, etc.).

CCP (critical control point): CA step at which a control measure can be taken and is essential to prevent or eliminate a hazard or to reduce it to an acceptable level

Unit: Individualised element of grain storage, of variable capacity, in which cereals and oilseed crops are stored.

Contamination: Introduction or presence of a contaminant in a food or in a food environment.

Contaminant: Any biological or chemical agent, foreign matter or other substance that is not intentionally added to food products and may compromise safety or suitability

Hazard: Biological, biochemical or physical agent or state of food with potentially harmful effect on health.

Waste: Any material, product or more generally any movable property abandoned or that its holder intends to abandon (cardboard, packaging, scrap, metal parts)

Insecticide treatment: Operation involving the application of solid, liquid or gaseous insecticides to grain or silo walls.

Register: Document showing results obtained or providing proof of the completion of an activity.

Gate keeper company: a certified company that obtains its supplies from an uncertified supplier in accordance with a specific protocol.

Calibration: Operation to verify by a suitable procedure that a measuring device indicates an exact value

Farm direct delivery: "Farm direct delivery" means the direct shipment of goods from a farmer's premises to a customer of the operator requesting CSA-GTP certification or equivalent (the delivery is on behalf of the said CSA-GTP certified operator). This does not apply to the farmer's own service provisions.

Smell: Abnormal odour (other than the usual smell of grain).

HACCP: A system that identifies, evaluates and controls significant hazards with respect to food safety.

Food hygiene: All the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

Critical limit (or critical threshold): Criterion that distinguishes acceptability from non-acceptability

Maintenance: Maintenance consists of keeping a tool in working order so that it can render the service for which it was designed. Two types of maintenance are put into practice; corrective to repair as and when, and preventive, which is planned and scheduled.

Goods with a specific regime: For example, products from organic farming, GMO products, goods intended for the production of certified seeds or other specialities (see GBPH)

Feed material: products of vegetable or animal origin, whose principal purpose is to meet animals' nutritional needs, in their natural state, fresh or preserved, and products derived from the industrial processing thereof, and organic or inorganic substances, whether or not containing feed additives, which are intended for use in oral animal-feeding either directly as such, or after processing, or in the preparation of compound feed, or as carrier of premixtures (Regulation 767/2009);

Control measures: Actions and activities that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Non-conformity: Failure to meet a requirement

Pests: Birds, rodents, insects and other animals that may contaminate food directly or indirectly.

GMO: Genetically modified organism

Operator: Business engaged in collecting, storing and/or marketing

Pre-Storage (in reference to the Guide to Good Hygienic Practice for the Collection, Storage, Marketing and Transport of Cereals, Oilseeds and Proteins): Process step of pre-stocking wet goods for drying.

Procedure: Specified way to perform an activity or process

Product: agricultural or agro-food product intended for final consumption by humans or animals, regardless of the stage in the food chain where it is located. This term includes in particular both grains, middlings, grain processing products, including feed materials and compound feed.

Risk: Function of the likelihood of adverse health effects and the severity of this effect resulting from one or more hazards in a food

Monitoring: Determining the status of a system, process, product, service, or activity

Dust indicator: Shape (cross or disc for example) painted on the ground (in contrast with the colour of the ground) to assess the presence of dust.

Traceability: Ability to retrieve the history, implementation or location of an object

Inter-bin: Operation that consists of passing a mass of grain from one unit to another, for example in order to homogenise or to avoid a setting in mass.

Sorting: Mechanical operation that sorts between two different species. (Example: sorting a wheat batch containing rapeseed)

Validation: Confirmation by objective evidence that the requirements for a specific use or intended application have been met

Verification: Confirmation by objective evidence that the specified requirements have been met

Ventilation: Operation to cool the grain and keep it at a low enough temperature to ensure good preservation. Ventilation is carried out by forced circulation of ambient air through a mass of cereals (the air is pulsed or sucked by means of a fan, brought into the grain by means of pipes, then distributed in the mass by a distribution duct system).

Marketed volume: The marketed volume corresponds to all the tonnages put on the market, i.e. the volume of collection and the volume of external purchases.

Appendix 6: Schemes benefiting from mutual recognition or considered equivalent to the CSA-GTP

Certification schemes considered equivalent by the CSA-GTP and benefiting from mutual recognition with the CSA-GTP:

The certification schemes below are considered equivalent to the CSA-GTP based on a comparison of the respective standards. Mutual recognition between the two schemes has been signed.

Certification schemes	Scope of recognition		
	Activities	Products	Destination
QUALIMAT Transport (of QUALIMAT) - France	Road transport on own account	Cereals, oilseeds, protein crops, sorting differences	Food and feed
FCA (of OVOCOM) - Belgium	Collection, storage, marketing, transportation	Cereals, oilseeds, protein crops	Animal feed

Certification schemes considered equivalent by the CSA-GTP but not benefiting from mutual recognition with the CSA-GTP

- EFISC-GTP (from EFISC-GTP) - Belgium
- GMP + (from GMP + International) - The Netherlands
- QS scheme (QS) - Germany
- UFAS - FEMAS - TASCC (AIC) - United Kingdom
- QUALIWAG (from Qualiwig) – France
- OQUALIM- France

Appendix 7 - Minimum requirements on selecting, monitoring and evaluating suppliers (grains excluded) and compound feed

1. OBJECTIVE

Define the basis of common requirements that must be met by suppliers of raw materials and compound feed for animal feed operators certified by CSA-GTP.

2. SCOPE

The purchasing annex applicable to the CSA-GTP defines the minimum referencing criteria:

- suppliers of raw materials and compound feeds for animal feed manufacturers.

CASE OF PRIMARY AGRICULTURAL PRODUCTS:

Primary agricultural products (tubers, roots, grains, oilseeds, etc.), which are provided directly by the farmer are not required to obtain feed or food safety certification. The producer of primary agricultural products must comply with Regulation (EC) No 183/2005. It must be registered as an animal nutrition operator by the competent authorities. Possible impacts of primary agricultural products on the safety of animal feed should be considered in the HACCP study of the company certified by CSA-GTP (eg. concentration of undesirable substances in feed materials). When the delivery of primary agricultural products is made by farmers, operators of feed will define the requirements, for example regarding the cleanliness of the transport vehicle, and verify that these requirements are met.

3. REFERENCING CRITERIA BY TYPE OF PRODUCT OR SERVICE

a. COMPOUND FEED

For purchases of compound feed, the CSA-GTP certified company must ensure that the supplier:

- complies with the referencing criteria defined in Table 1. The supplier certification must cover the compound feed or premix concerned. The list of acknowledged "feed" certifications is present in Table 1

Approved certifications and scope
OQUALIM – RCNA- Production and placing on the market, distribution, trade of compound feed, mineral feed, liquid feed, milk replacers, premixes
GMP+ B1 – ‘production of compound feed’- GMP+ B1 – ‘trade in compound feed’- GMP+ B3s ‘trade in compound feed’. The supplier must always communicate in writing the status (certified or not) of the feed, either in the sales contract, order confirmation, invoice or label or any other accompanying document according to one of the formulas defined by GMP+ International
FCA -BC-02-MP Production of compound feed – FCA -BC-03-MH Trade in compound feed
QS « Production or sales of compound feed», the feed has to be in the scope of the certification QS « Production or trade of premixes », the premixes have to be in the scope of the certification.

UFAS – ‘Compound feed’ - UFAS – ‘Merchant’

FAMI-QS – Certification under the ‘European Code of Practice for Animal Feed Additive and Premixture Operators’ for the scope of premises

b. FEED MATERIALS

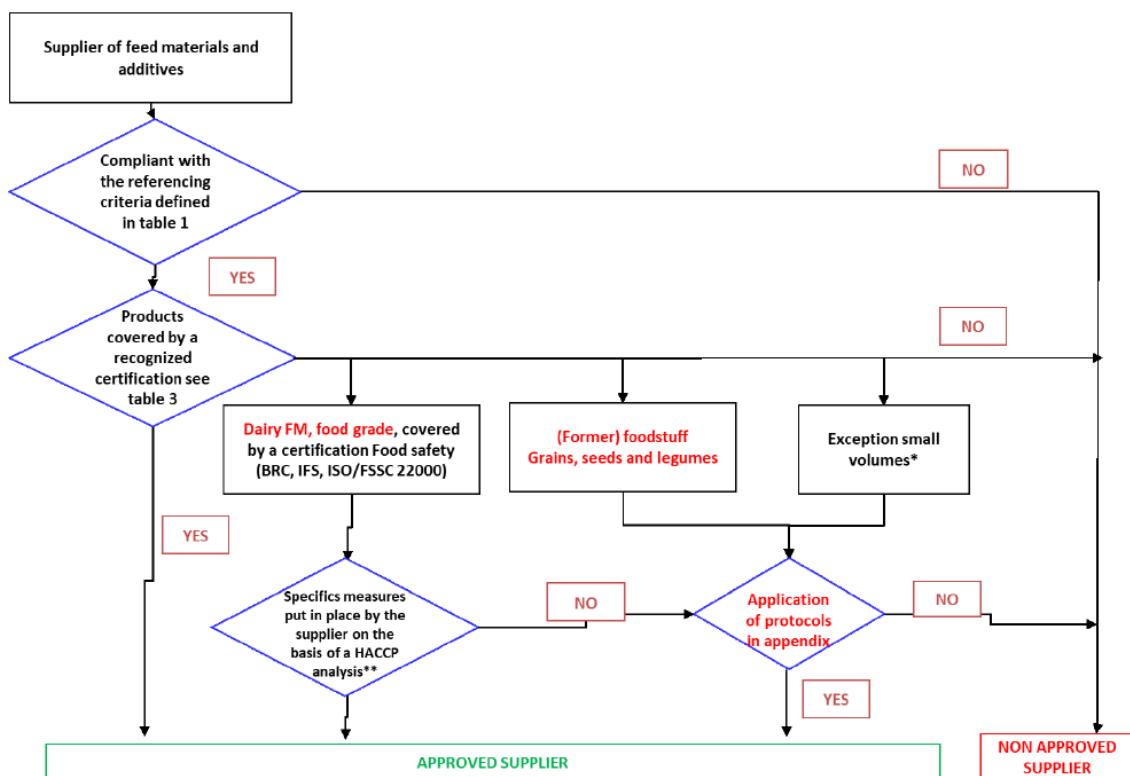
Feed material suppliers should implement a HACCP analysis of all their feed materials based on the GBPH if there is, in the absence of GBPH, Annex 1 of the GBPNA can be used as a basis in the development HACCP analysis of feed materials.

The specific control measures put in place by the supplier of raw materials or the supplier of raw materials for animals must be consistent with the results of the HACCP feed material analysis.

The CSA-GTP certified company must ensure that the supplier:

- is certified according to a recognized certification. The supplier's certification must cover the feed material concerned. ; the list of recognized certifications is presented “in Table 2.

The referencing of the supplier of feed materials or additives must follow the following flowchart:



*: Irregular or occasional suppliers of small quantities (2 tons / month or 30 tons / year maximum) or referencing of new suppliers whose main activity is not feed

** : The CSA-GTP-certified company carries out a hazard analysis of the 'feed material' or additive. This analysis is based on the HACCP method. The company must have documentation describing the

supplier's manufacturing processes and the product it purchases (eg production diagrams, on-site evaluation reports, control limits, monitoring program and frequency of monitoring activities, technical sheets, certificates of analysis, etc.). The company puts in place a control plan for the feed material or additive based on the result of the hazard analysis it has carried out.

During the audit, the auditor will verify the respect of this analysis, the associated documents and the relevance of the whole in case of purchase of this type.

Table 2: List of certifications compatible for feed materials suppliers for animal feed

Certification to ensure compliance with criteria
<p>CSA-GTP (collection, storage, placing on the market and transportation of cereals, oilseeds and protein crops).</p> <p>EFISC for feed materials from vegetable oils and protein meal, starch industries and collection, storage trading and transport of grains, oil seeds and coproducts.</p> <p>Fami-QS production and trading of feed additives</p> <p>FCA - 'BC-02-GP : Production of Feed Materials'', FCA BC-03-GH : Trade in Feed Materials'', FCA BC-02 –TP Production of additives, FCA BC-03-TH Trade in additives, FCA BC-02 VWH and GPVW "Production of 'by-products for reprocessing".</p> <p>FEMAS for " Production of Feed Materials" mentioned on the certificate.</p> <p>GMP+ FSA - B2 "Production of Feed Materials"- GMP+ B1 – "production of feed materials"- GMP+ B1 – "trade in feed materials" - GMP+ B3 – "trade in feed materials" - GMP+ B1 – "production of additives"- GMP+ B1 – "trade in additives" - GMP+ B2 "Production of additives" - GMP+ B3 – "trade in additives". The supplier must always communicate by writing the feed status (certified or not, either in the sales contract, or the confirmation order, the label, or any other accompanying document, according to one of the formulas defined by GMP+)</p> <p>QS-certified producers of feed materials, QS-certified producers of additives, QS-certified traders of additives, QS-certified traders of feed materials. When ordering, it will be clearly specified that the ordered animal feed must fall within the scope of the QS certificate.</p> <p>RCNA "Distribution or Trade in Feed Materials", "Distribution or Trade in additives", "Compound feed production" for laminated, extruded, flaked feed materials.</p> <p>*RCF: Standard for suppliers (OQUALIM).</p> <p>UFAS "Merchants"</p>

REQUIREMENTS FOR SUPPLIERS OF PROCESSING AIDS

Purchasers of chemical products must expressly state that the products purchased will be used in the production of feed as processing aids when ordering. Manufacturers using processing aids must carry out an assessment in HACCP of the risks of residues of these auxiliaries or their derivatives when their residual presence in the feed is technically unavoidable. They must offer guarantees that the use of processing aids does not pose a risk to the feed safety. For this purpose, the manufacturer will request the following information from its supplier to carry out a correct risk assessment:

- impurities present in the processing aids, and obligatorily potential contaminants and undesirable substances for animal feed,
- interactions between substances,

- substances which may form in relation to the manufacturing process, - the chemical reactivity of the processing aid,
- the residue content after reaction.

The manufacturer must ensure from its supplier that:

- producers and distributors guarantee the traceability of processing aids,
- producers are aware of the provenance, processes and applications of their products, - distributors are aware of the origin and applications of their products,
- producers shall only place on the market processing aids with specifications on the basis of a hazard analysis.

The list of RCF certified companies is available at: www.oqualim.com

The list of CSA-GTP certified suppliers is available at: <https://charte.incograin.com>

The list of EFISC GTP certified suppliers and the certification scope is available on the website www.efiscgtp.eu.

The list of Fami-QS certified suppliers of additives is available at: www.fami-qs.org

The list of FCA certified suppliers and the certification scope is available on the website: www.ovocom.be

The list of GMP+ certified suppliers and the certification scope is available on the website: www.gmpplus.org

The list of QS certified suppliers and the certification scope is available on the website: www.q-s.de

The list of UFAS or FEMAS certified suppliers and the certification scope is available on the website : www.aictradeassurance.org.uk

4. MINIMUM CRITERIA OF REFERENCING TO IMPLEMENT GATEKEEPER PROTOCOLS

A gatekeeper company is a certified company undertaking purchases to a non-certified company.

RESPONSIBILITES AND REQUIREMENTS

The gatekeeping company is responsible for:

- Insuring that the feed material entering in the animal food chain is sure.
- Respecting the established and mandatory protocols. In case of nonconformity, the certification of the company is affected.

The company must:

- establish a clear and non-ambiguous contract with its supplier regarding to:
 - the respect of all the applicable conditions mentioned in the protocols
 - the responsibilities (“who does what”)
 - forwarding of relevant information, including requested content in the protocols

- follow-up the implementation of a management system. The results of this monitoring shall be evaluated and if necessary, control measures must be taken,
- hold data and relevant elements, related to the application of the protocols. Minimum criteria for referencing of all suppliers, in the case of the gatekeeper protocols, are detailed in the table 3.

Table 3 - Referencing Criteria Referencing criteria

<u>Referencing criteria (primary production excluded)</u>
The European supplier must be authorized or registered as an operator of animal nutrition by the competent authorities within the meaning of Regulation (EC) No 183/2005. French suppliers will comply to the amended “arrêté du 28 février 2000” if applicable. http://agriculture.gouv.fr/alimentation-animale-0)
The incoming materials are authorized and labelled in accordance with the regulations in force (catalog of feed materials UE 68/2013, Regulation (CE) n°1831/2003 on additives for use in animal nutrition, Regulation (CE) n°767/2009 on the placing on the market and use of feed.
For products of animal origin, the supplier is authorized under Regulation (EC) No 1069/2009. An accompanying commercial document is provided characterizing the product of animal origin.
The supplier has implemented an explicit HACCP risk analysis for incoming materials used for animal nutrition feed.
The supplier sets up, implement and maintain formalized procedures based on the 7 HACCP principles based on the 12 steps of the Codex Alimentarius . If a good hygiene practice guide exists for its activity, it is used as a support by the supplier.
The supplier has set up a traceability system compliant to Regulation (EC) No 178/2002
The supplier has defined the management of non-conform products and the procedures of withdrawal / recall falling under Regulation (EC) No 178/2002
The supplier undertakes to introduce appropriate control measures in accordance with its HACCP analysis in order to comply with the regulations on “undesirable substances” (Directive 2002/32/EC), microbiology (zoonosis directives), “pesticides” residues, etc...) linked to its activity and its outgoing feed.
When the manufacturer has specific requirements for the control of a hazard identified in his hazard analysis, he must oblige his supplier to respect them.

The regulatory requirements in force in the European Union and also applicable to suppliers in third countries wishing to supply the European market must be applied by them.

“In the case of substances imported into Europe from Third Countries and subject to the application of Article 24 of Regulation n° 183/2005 (EC), the supplier must obtain the import. ”

Distributors, merchants must source from suppliers (except primary production) complying with the requirements set out in the table above. Suppliers located in third countries and wishing to supply the European market must apply the regulatory requirements in force in the EU.

APPLICATION OF THE HACCP PRINCIPLES

The gatekeeper company must perform a hazard analysis, defined the measured to be implemented and controlled.

Data for hazard analysis

All information on the product, manufacturing processes and environment, influencing the health safety must be gathered.

Necessary data:

- product specification
- manufacturing process (existing production diagram?)
- the incoming materials and auxiliary aids used
- HACCP study: Hazard identification linked to feed materials and production, type of control measures implemented, which type of monitoring is done?
- Which guarantees are provided by the producer? Standard measures put in place, at least the HACCP?
- Legal registration requirement
- Feed safety data sheets,...

Based on this evaluation, the gatekeeping company must define and implement the necessary measures in order to ensure the feed health safety.

A supplier audit allows to obtain the additional information, confirm all provided elements, and verified the level and effectiveness of the health safety on-site.

Appendix 1.1 (Former) foodstuff gatekeeper

1. Introduction

This protocol is meant to purchase (former) foodstuffs via a gatekeeper system for use in feed, for purchases to non-certified company.

This protocol is not applicable to food grade dairy feed materials.

This protocol is not applicable when the (former) foodstuff demonstrably originates from a company already certified according to a recognized feed safety assurance scheme.

This company must bring the production of the (former) foodstuff under the scope of his feed safety certificate in case he wants to sell the (former) foodstuff to other feed companies. Intention should be to process the (former) foodstuffs into a feed product by the gatekeeper. Therefore, the scope 'Production' is necessary.

Exception : the product may only be sold one step further down the chain, under the scope 'Trade', to a company with a production scope. Relevant information must be provided.

Excluded from the scope:

- By-products originating from the food industry (e.g. beet pulp, brewers' grain, etc) and manufactured for animal feed
- Feed materials for foodstuff
- Feed additives
- Prohibited products

2. Definitions

Term	Description
Foodstuff (intended for use as feed)	Any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans. Food includes drink, chewing gum, as well as any substance including water, intentionally added to food during production, preparation or treatment (Regulation (EC) No. 178/2002).
Former foodstuff (intended for use as feed)	Former foodstuffs', means foodstuffs, other than catering reflux, which were manufactured for human consumption in full compliance with the EU food law but which are no longer intended for human consumption for practical or logical reasons or due to problems of manufacturing or packaging defects or other defects and which do not present any health risk when used as feed. (Commission Regulation (EU) No 68/2013)
Prohibited products	Products which are neither intended nor suitable for human consumption due to risk for human health and/or products of which the circulation and use in animal feed is prohibited.

3. Requirements for the gatekeeper
a. Supplier evaluation

To reference the supplier, the gatekeeper company conducts a desk study of the supplier to ensure specific measures for the (former) foodstuff on the basis of a HACCP study.

The risk assessment is carried out per (group of) (former) foodstuff per supplying food company, in consultation with the buying animal feed company.

The risk assessment must encompass all operations and activities, from original production of the (former) foodstuff up to delivery to the participant purchasing the (former) foodstuff and must result in addressing and controlling all hazards related to the (former) foodstuffs. Results of this risk assessment must be laid down in a Feed Safety Data Sheet (FSDS), (as given in alinea 4 of this sheet).

The FSDS for the (former) foodstuff need to provide necessary information to evaluate potential risks and to define the appropriate use in feed. The FSDS provides a description and specifications in feed, data for identification and production, information from the HACCP analysis, ingredients used and chemical composition, storage and transport instructions, control,...).

The FSDS is updated when products or manufacturing processes are modified and at least once each 3 year.

b. Supplier audit

Each year, the gatekeeper performs an audit at the food company. When food supplier company is certified for BRC, IFS, ISO/FSSC 22000, 1 audit / 2 year is sufficient.

In any case, the gatekeeper performs an audit prior to any initial delivery of (former) foodstuffs and in case of significant changes in the product and/or production process.

Internal auditors must be qualified to perform this task and must have an independent position in relation to the supplier and to commercial activities of the feed company.

The gatekeeper who wishes to conduct the supplier audit but does not have qualified supplier auditors, may delegate the conduction of these audits.

Monitoring in accordance with HACCP principles as laid down in the core standard of the scheme.

Witness audit (third party audit) The gatekeeper gives full cooperation to the verification of the supplier audit by his certification body. The auditor of the certification body is independent with respect to the audited supplier. No witness audit will be performed during the initial supplier audit by the gatekeeper at the supplier.

Minimum number of witness audits per year depends on number of suppliers that are assured by the gatekeeper and is calculated as follows:

1-10 suppliers = 1 witness audit / 3 years

11- 50 suppliers = 1 witness audit /2 years

51-100 suppliers = 1 witness audits / year

Over 100 suppliers = 2 witness audits / year

The auditor of the certification body selects, risk-based and in consultation with the gatekeeper, which suppliers are visited. Logistical reasons should be an important selection criterion. Preferably, the witness audit will be carried out during a certification audit.

No witness audit is required in case the supplier audit is conducted by a qualified auditor of a certification body.

c. Records

Each purchased batch of (old) food intended for use as animal feed must be accompanied by a commercial document referring to the FDSS or an equivalent document.

The purchasing company has a written agreement from the food company to comply with the requirements specified in this protocol.

The gatekeeper buyer of (old) foodstuffs which are not yet suitable for animal feed must first process the product into a raw material for animal feed. Validated treatment or cleaning must be performed to remove physical contaminants (e.g. glass, plastic, metal) before (old) food can be used as animal feed. Treatment or cleaning must comply with the requirements of the certification schemes.

The resale of an (old) foodstuff that must undergo a treatment or validated cleaning to remove physical contaminants (glass, plastic, metal, for example) before it becomes suitable for animal feed is possible under the following conditions:

- under the "Trading" scope
- to a company with a production scope for further processing into a raw material for animal feed;
- There is a clear agreement between this "gatekeeper" and the final producer. This agreement provides guarantees on purchasing responsibilities in accordance with the requirements of this protocol and on the necessary processing into animal feed;
- All relevant information on the necessary processing of the (old) food into a feed material must be provided (= the (old) food is accompanied by the FDSS and all the necessary information in accordance with the requirements set out in Annex VIII of Regulation (EC) No 767/2009.)
- The processor of the (old) food must be involved in the audit of the supplier of the food company concerned.

4. Model of Safety Data Sheet (FDSS)

The Feed Safety Data Sheet, or equivalent document, which the participant and the supplier (non-certified) that wants to dispose of (former) foodstuff must fill out, includes at least the topics mentioned in the FSDS below. Participants can use this FSDS as an example to draw their own FSDS.

	FDSS Feed safety data sheet	0.1 Product		
		0.2 Status		
		0.3 Version		
		0.4 Version date		
1. Responsibility for the feed safety data sheet				
1.1	Name of company producing (former) foodstuff (+)	Name		
	Contact	Address:		
		Telephone		
		E-mail		
		Website		
1.2	Approved by (Name and position of the competent official representative of the company)			
1.3	Name of commercializing company (trade- if applicable)	Name		
	Contact	Address:		
		Telephone		
		E-mail		
		Website		
1.4	Approved by (competent official company)			
1.5	Name of the processing company (manufacturing compound feed and premixes)	Name		
	Contact	Address:		

		Telephone				
		E-mail				
		Website				
1.6	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					
2.5	Product description					
2.6	Origin (produced by)					
2.7.	Supplied by (if different from 1.3)					
2.8.	Production process					
2.9.	Ingredients and auxiliary substances used (including feed additives and processing aids)					
2.10.	Logistical process (transport (interim) storage, packaging)					
2.11	Storage life					
2.12	Indicative analysis	Parameter	Unit	Average	Min.	Max.
3. Standards/requirements						
3.1	Relevant legislation and other requirements					
3.2	Relevant product standards (chemical, physical, microbiological)	Parameter	Unit	Statutory	Contractual	Internal

3.3	Intended use + reason for destination feed						
3.4	Processing of the product (indicate whether the (former) foodstuff needs further processing or has been processed into feed material)						
3.5	Processing steps and instructions for processing						
3.6	Storage and retention requirements						
4.	Labelling						
5	HACCP						
5.1	HACCP	Risk assessment					
		Category (C,M,P)	Likely occurrence	Severity	Risk	Control measures	Reason
6	Monitoring						
6.1	Parameter	6.2 Sampling moment/point			6.3 Frequency of analysis		
7.	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, this must be actively reported to the gatekeeper.					
8	Remarks						
	Signatures DD/MM/YY Company (Purchaser, gatekeeper)		 DD/MM/YY Company (Non certified company (supplier))		

Appendix 7.2 Gatekeeper protocol for purchase of grains, seeds and légumes

1. Introduction

This protocol applies to

- a. Purchase of grains, (oil-)seeds and legumes in unprocessed form from a company non certified by a scheme recognized by CSA-GTP, from all countries with the exception of Germany, Austria, Belgium, Canada, Denmark, France, United Kingdom, Greece, Ireland, Italy, Luxembourg, the Netherlands where this gatekeeper protocol does not apply.
- b. Purchase of intervention grain.

Each year, CSA-GTP evaluates together with interested parties, countries concerned by this gatekeeper protocol.

Primary products directly purchased from primary producers are not affected.

CSA-GTP certified companies that buy cereals, oilseeds or legumes from suppliers not certified by a recognized scheme in the countries concerned by the above scope, must apply this protocol.

These grains, oilseeds or legumes can be transported by water (via ships, coasters or barges), by rail or by road.

The company applying this barrier guard protocol must report it to CSA-GTP and its certification body. An email sent to secretariat@csa-gtp.com and to the OC, stating the feed material and its origin, is sufficient.

2. Monitoring and sampling

a. Sampling

Any delivery of the above-mentioned feed materials, must be sampled and analyzed. The frequency of analysis is different depending on the transport means.

Transport	Sampling	Inspection
Ship	1 per hold	Each sample
Lighter/coaster:	1 per lighter/coaster	Each sample
Train	1 per train	Each sample
Vehicle.	1 per vehicle	Every 20 th sample

If one can demonstrate that multiple deliveries (or shipments) are part of the same batch, it is sufficient to analyze the batch upon the first delivery, provided it can be proven in writing that the sampling and the analysis are representative for this batch.

b. Monitoring

The CSA-GTP certified company carries out its own hazard analysis for the complete preliminary process (cultivation, harvest, collection, transport). On the basis of this hazard analysis and the guarantees which are to be provided by the previous links in the chain, the CSA-GTP certified company makes a selection of the supplier and draws up a monitoring program which at least complies with the requirements of this protocol.

Special attention should be paid to new origins or suppliers. Mycotoxin levels can vary greatly from season to season and should be given special attention especially at the beginning of each season. The analysis of the parameters indicated below must be performed, mandatorily, for each relevant feed material.

Parameter	Remarks/explanation
Crop protection agents and pesticides	See the minimum list of pesticide molecules defined for approved laboratories
Heavy metals (Arsenic, Lead, Mercury, Cadmium)	According to risk assesment
In the event of artificial direct drying using another fuel than gas: - Dioxins - Sum of dioxins and dioxin-like PCBs - Non-dioxin like PCBs - PAHs	In case the gatekeeper has a written statement from the drying company that proves - natural gas is used, or - indirect drying is applied, the monitoring can be reduced (in accordance with HACCP / core standard). The whole batch must be kept segregated from the other batches, unless these are tested and approved.
Salmonella	According to risk assesment
HCN	Linseed
Free gossypol	Cotton seed
Rye ergot	Wheat, rye, and triticale
Mycotoxines - Aflatoxines B1 - Déoxynivalénol (DON) - Zéaralénone (ZEA) - Ochratoxine A (OTA)	At least applicable for maize, At least applicable for all cereals, At least applicable for all cereals and soya beans At least applicable for all cereals,

c. Notification of analysis results

CSA-GTP shall be notified of all deliveries falling under this protocol, along with the analysis results. If a batch is supplied to multiple companies, it is sufficient for one company to communicate the analysis

results. In this case, all companies having received their supplies on the basis of this protocol, must be indicated. There is no obligation to block the feed materials pending the analysis results.

Appendix 7.3 Gatekeeper protocol for small volumes

1. Introduction

This gatekeeper protocol defines the requirements for purchasing from non-certified companies in a way that allows small-volume suppliers to be controlled.

2. Definition

Small volumes suppliers: Irregular or occasional suppliers of small quantities for feed production (2 tons / month or 30 tons / year maximum) or referencing of new suppliers whose main activity is not feed.

3. Requirements

The CSA-GTP-certified company carries out a hazard analysis of the 'feed material' or additive. This analysis is based on the HACCP method.

The company must have documentation describing the supplier's manufacturing processes and the product it purchases (eg production diagrams, on-site evaluation reports, control limits, monitoring program and frequency of monitoring activities, technical sheets, certificates of analysis, etc.). The company puts in place a control plan for the feed materials or additives based on the result of the hazard analysis it has carried out.

The CSA-GTP certified company informs its Certification Body and CSA-GTP of the use of this type of supplier, of the hazard analysis carried out and of the control plan put in place. During the audit, the auditor will verify the respect of this analysis, the associated documents and the relevance of the whole in case of purchase of this type.

Appendix 7.4 Gatekeeper protocol for processed feed materials

1. Scope

This protocol defines the requirements for purchasing processed feed materials from suppliers not certified by a scheme recognized by CSA-GTP.

This protocol is not applicable for feed materials for which there is an existing protocol ((former)foodstuffs and small volumes).

- For (former) foodstuff gatekeeper protocol see appendix 1.1,
- For small volumes gatekeeper protocol see appendix 1.3.

The application of this protocol is submitted to restrictions depending on the origin of the supplying source.

Each year, CSA-GTP will evaluate together with interested parties, countries concerned by this protocol and the list of processed feed materials concerned. Spain, France, Italy and Poland will be the next countries to be evaluated in 2020.

This protocol is currently being harmonized with the other schemes involved in feed safety. It may be subject to changes during the year.

2. Definitions

Unprocessed feed material: any type of feed material in which the original state i.e physical, chemical or nutritional has not been altered. An exception is made for processes ensuring a stable storage for feed materials. When such a process is performed, the feed material is still considered as unprocessed (e.g Drying, chilling, cleaning/sieving, packaging).

Processed feed material: Any type of feed material in which the original state i.e physical, chemical or nutritional has been altered. (e.g: Crushing/pressing, milling, pelleting, cooking, fermentation, extrusion, expansion, toasting, chopping, grinding).

3. Requirements

The processed raw materials are here divided into 2 groups to which different requirements apply: specific processed raw materials and conventional processed raw materials.

The protocol applies except for raw materials processed in the countries listed below:

Processed feed materials	Countries
All processed feed materials	Germany, Netherlands, Belgium, Luxembourg, United Kingdom, Austria
Fish meal	Perou
Oil seeds meals and citrus pulp	Brazil
Oilseeds meals	Argentina

Molasses	Pakistan
Palm kernel expellers	Malaysia
Palm kernel expellers	Indonesia

This protocol can be applied only by a manufacturer.

Lot-by-lot sampling is mandatory.

The analyzes must be carried out on each batch, for the parameters set in the table below.

Records and any document relating to the application of this protocol must be kept. They must be available to the auditor and if requested by the certification scheme.

This includes the following information:

- the raw materials, production methods, flow processes and the environment associated with the animal feed, necessary for the risk assessment,
- Name, address of the producer,
- Name of the raw material for animal feed purchased,
- Recording of each lot purchased,
- Analysis results
- Any relevant information.

In the context of the application of the HACCP principles, the absence of one or more of the required information mentioned above could lead to the definition of additional control and monitoring measures.

The gatekeeper company applying this protocol must notify CSA-GTP (via the address secretariat@csa-gtp.com) and its certification body of the type and origin of each new material processed.

Table of analysis parameters required by raw materials processed under the protocol

Processed products	Dioxines and PCB DL	PCB NDL	HAP	Pesticides	4 heavy metals (As, Cd, Pb, Hg)	45 heavy metals (As, Cd, Pb, Hg, F)	Nickel	Aflatoxine B1	DON	ZEN A	Fumonisin	OTA	T2/HT2	Salmonella	Clostridium sp.	Hydrocyanic acid	Antibiotics	Methanol	Insoluble impurities
Cereals and byproducts	x	x		x	x			x	x		x	Xa	X						
Oilseeds and derived	x	x	x	x	x			x	x				x		X (linseed)				
Legume seeds byproducts and derived	Xc	Xc	Xc	x	x								X						
Corn starch products	x	x		x	x			Xb	x	x	Xb	x	X						
Wheat starch production	x	x		x	x			x	x			x	X						
Starch potato products	x	x	Xc	x	x								X (protein)	X if directly farm delivery					
Sugar and sugar products	x	x	Xc	x	x				x				X						
Products derived from beer	Xc	Xc		x	x								X						

Products derived from malting	X	x		x	x				x	x		x		X					
Products derived from beer production	X	x		x	x				x	x		x		X					
Mineral products	x	x				x													
Products derived from milk production	X (fats products)	X (fats products)			x									x					
Glycerin produced from oilseeds	x	x	x	x	x														X
Dried fodders and products derived	x	x	x	x	x									X					
Fruits and products derived	x	x	x	x	x			X almonds and apricots									X almonds and apricots		
Fats and oils (included animals)	x	x	X vegetal oils	x			X fats only												X animal fats (non ruminants)
Fishes, marine animals and derived	x	x	x	x	x									x				X only fishes and shrimp EU excluded	

a : only oats and by-products

b : only corn and byproducts

c : dried only