

Voluntary Report – Voluntary - Public Distribution

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Prepared By: FAS China Staff

Approved By: Adam Branson

Report Highlights:

On March 4, 2025, China's Ministry of Agriculture and Rural Affairs (MARA) announced an updated Feed Ingredients Catalog. It is soliciting public comments until April 3, 2025. The updated catalog included new feed ingredients of different varieties, fermented feed definitions, and materials. This report provides an unofficial translation of the catalog. Stakeholders should conduct their own review of the catalog and submit comments as necessary. At the time of the publication of this report, China had not notified the catalog to the WTO.

FAS China provides this analysis and reporting as a service to the United States agricultural community, and to our farmers, ranchers, and rural communities in support of a worldwide agricultural information system and a level playing field for U.S. agriculture.

Report Summary:

On March 4, 2025, China’s Ministry of Agriculture and Rural Affairs (MARA) released an [Announcement](#) (link in Chinese) soliciting public comments on the updated Feed Ingredients Catalog. The feed catalogs in China include all feed materials that can be produced and sold in China with definitions, quality, and label requirements. Exporters intending to export feed products to China must ensure their ingredients are approved for use in either [Feed Ingredients Catalog](#) or [Feed Additives Catalog](#). The previous feed ingredients and additives announcement can be found in FAS GAIN Report [CH2025-0001](#).

This updated catalog includes additions of “quality” specifications and “label requirements” for new feed ingredients under varieties of categories, definitions for fermented feeds, and new varieties in the single-ingredient feed category that require registration with MARA prior to facility registration with the General Administration of Customs of China (GACC). Please refer to FAS GAIN Report [CH2024-0039](#) for more feed products and facility registration related information.

Written comments can be sent to MARA via email xmjslch@agri.gov.cn. Major additions and revisions since the previous feed catalog are marked in blue in the below unofficial translation. Stakeholders should conduct their own review of the catalog. At the time of the publication of this report, China has not notified the catalog to the WTO.

Begin Unofficial Translation

Feed Ingredients Catalog (Draft for Comments)

Part I General Provisions

I. The ingredients for feedstuff mentioned in the Catalog refer to feeding materials (including carriers and diluents) derived from animals, plants, microorganisms or minerals, which are used to process feedstuff but are not feed additives. All raw materials for feedstuff used by feed production enterprises should fall within the varieties specified in this Catalog and meet the requirements of the Catalog.

II. Substances not mentioned in this Catalog should only be used as raw materials for feedstuff upon announcement by the Ministry of Agriculture and Rural Affairs (MARA) on inclusion of these substances into this Catalog based on scientific evaluation.

III. The raw materials for feedstuff produced, traded, or used in accordance with the Catalog should meet the requirements of mandatory standards such as *Hygienical Standard for Feeds* and *Feed Labels*.

IV. Part II of the Catalogue provides the names and definitions of commonly used feed ingredient processing names and definition, and the description of finished products. Any corresponding term referred to in Part III should have the meaning in consistence with the definition specified in Part II.

V. The list of the ingredients for feedstuff in Part III of the Catalog provides the names of the ingredients, and the product name marked on the feed ingredient label should be consistent with the “ingredient name” in the list; the ingredient name used in the “ingredient composition” in the feed product label should also be consistent with the “ingredient name” in the list. The square brackets listed in the “ingredient name” column are the common aliases names of ingredient for feedstuff, which can be equally used with the names before the brackets. The parentheses listed in the “ingredient name” column are the different physical forms of the relevant raw materials, which should be selected subject to the actual product.

VI. The raw material number in Part III of the Catalog adopts a three-level numbering format, and the first level represents the major category number; the second level represents different sources of ingredients under the same major category; the third level represents different products under the same source of ingredients. In principle, the second level and the third level are arranged in the phonetic order of the first Chinese character.

VII. Quality requirements or hygienical characteristic indicators specified in the “mandatory labeling requirements” in Part III of the Catalog should be listed in items such as the guaranteed analysis value in the ingredient label.

VIII. In accordance with the *Regulations on the Administration of Feed and Feed Additives*, the *Administrative Measures for the Production License of Feed and Feed Additives*, and the *Administrative Measures for the Registration of Imported Feed and Feed Additives*, the single feed varieties listed in Part IV of the Catalog fall within the product for which the production license and import registration license should be applied. A single feed product that has not obtained a production license or import registration license should not be produced, traded, and used as a feed ingredient.

IX. The product obtained by fermenting one or a mixture of more than one feed ingredients listed in this Catalog (exclusion of “9. Terrestrial animal products and their by-products” and “10. Fish, other aquatic organisms and their by-products”) using the microorganism species (strains) listed in the Feed Additives Varieties Catalog is called fermented feed, approved enzyme preparations and other feed additives may also be used to assist fermentation process. Fermented feed is managed as a single feed variety. Fermented feed should meet the following requirements at the same time:

(i) The purpose is to degrade macromolecular substances in feed ingredients, eliminate or reduce toxic and harmful substances such as anti-nutritional factors, and improve the feeding value of the ingredients. The functions of feed additives such as microorganisms should not be claimed.

(ii) The product should have clear quality markers and their contents as characteristic indicators and listed on the label.

(iii) Feed additives of microorganism species (strains) and enzyme preparations, and feed ingredients used for fermentation that do not meet the above requirements shall be scientifically evaluated and approved by MARA before they can be used in fermented feed production.

X. The production or use of feed ingredients involving genetically modified animals, plants, and microorganisms should also comply with the relevant provisions specified in the *Regulations on the Safety Control of Genetically Modified Organisms in Agriculture*.

XI. When using the ingredients listed in the Catalog, feed production enterprises should select and use them in a reasonable manner based on the feeding objects and the characteristics of the ingredients in accordance with the principles and requirements for ensuring the quality and safety of feed and farmed animals.

XII. Unless otherwise specially specified in the Catalog, the botanical purity of plant raw materials for feedstuff should usually not be less than 95%.

XIII. If rumen protection is applied to the feed ingredients, the rumen protected method should be indicated on the ingredient label.

Part II - Feed Ingredient Processing Terms

Code No.	Processing technique	Definition	Commonly used Name/Description
1	Ammoniation	Treat roughage with ammonia or ammonium salts, to improve its quality and increase its utilization ratio.	Ammoniation
2	Pasteurisation	Heat material to certain temperature for a certain period of time, and then rapidly cooled down to eliminate the harmful microbes in the material.	Pasteurisation
3	Popping	Grain heated or roasted/toasted for slaking without adding water, to make it expand, and with cracks on the surface.	Popping
4	Peeling	Completely or partially remove the peel or inner shell from grains, beans, seeds, fruits or vegetables.	Peeling
5	Supercritical extraction	To realize the process of dissolving and separating the solute by using the liquid having both gas and liquid characteristics in the supercritical region and its ability to dissolve the solute in a wide range with pressure and temperature changes. Generally, use carbon dioxide as the extractant.	Supercritical extraction
6	Ultra-filtration	Filter liquid with filtering film of 0.002-0.1 μm diameter.	Ultra-filtration
7	Deoderization	The process of removing fishy or foul smell from a material (for example, fish meal).	Deoderization
8	Crude extract	The active ingredients in natural plants are extracted using appropriate solvents or other methods, and then concentrated and (or) dried, but without further separation and purification.	Crude extract

Code No.	Processing technique	Definition	Commonly used Name/Description
9	Fermentation	To use yeast, fungus or bacteria under the control of aerobic or anaerobic conditions, to proliferate thalli, decompose material or create particular metabolic substance.	Fermentation
10	Crushing	To make small particles through mechanic striking, cutting or grinding.	Crushing
11	Fractionation	To separate the component of various test weight and grain diameter (size) in the material through sieving or air flow.	Fractionation
12	Aspiration	To grade materials or remove foreign substance with air (wind power) by making use of the difference in suspending speed between materials or between materials and foreign substances.	Aspiration
13	Drying	To dehydrate the material or eliminate other volatile substances.	Drying
14	Malting	To make grain into malt, in order to activate its enzyme that can degrade starch into fermentable carbohydrate, and degrade protein into amino acid and peptide.	Malt
15	Filtration	To separate solid and liquid mixture with porous medium or membrane.	Filtration
16	Roasting/ Toasting	To put the material in a heating environment such as fire, heat, electricity or microwave for roasting/toasting and drying to improve digestibility, darken colors or reduce natural anti-nutritional factors.	Roasting/ Toasting
17	Mixing	To stir the material with mechanical force, compressed-air, or ultrasonic to achieve uniform distribution and strengthen heat exchange.	Mixing/stirring

Code No.	Processing technique	Definition	Commonly used Name/Description
18	Extrusion/ Extruding	To squeeze the material out of the die hole by pushing, pressing and heating with a screw to make it extrude into products of particular shape.	Extrusion/ Extruding
19	Expansion, Expanding	To squeeze the material out of the die by pressing with a screw to make it expand while releasing the pressure, thus to form irregular shape. Usually, the pressure and temperature for expanding is lower than extruding.	Expansion, Expanding
20	Heating	To process the material by increasing the temperature under pressure or not.	Heating treatment
21	Basification	To add alkaline substance to the material to change it from acidity into alkali (to increase pH value).	Basification
22	Gelling	To create solid gelling material of different gelling density (with or without the use of gelling agent).	Gelling
23	Crystallization	The process of forming solid crystal in the liquid solution and separating from the liquid for purification.	Crystallization
24	Soaking/ Steeping	To moisten and soften the material (usually seeds) under certain circumstance, to shorten steaming and boiling, or facilitate removal of peels, or quicken water absorption to promote malting process, or reduce the density of natural anti-nutritional factors.	Soaking/ Steeping
25	Extraction	To extract oil from the material with the use of organic solvent, or extract sugar or water-soluble substance with the use of water or water solvent.	Extraction

Code No.	Processing technique	Definition	Commonly used Name/Description
26	Refining	To remove all or partial foreign substance with physical or chemical methods.	Refining
27	Condensation	The process of changing the material from gas into liquid.	Condensation
28	Chilling	The process of lowering temperature of the material to above ice point.	Chilling
29	Rumen protection /By-pass rumen	To prevent or slow down the process of nutrients degrading in rumen by physical means such as heating, pressing, steaming, or by using of processing aids.	Rumen protection/ By-pass rumen
30	Rice whitening	The process of whitening rough rice.	Rice whitening
31	Grinding/ Milling	To reduce granularity of solid grain with the dry method or wet method.	Grinding/ Milling
32	Concentration	To increase the density of the main material by dehydrating the water or other liquid component.	Concentration
33	Polishing	During the course of grain processing, to use roller to reduce its roughness and brighten the surface.	Polishing
34	Spray drying	To atomize the liquid material and dry it with hot air.	Spray drying
35	Puffing	To put the material to normal pressure from high temperature and high pressure. Moisture in the material shall evaporate quickly due to the sudden drop of the pressure, with a result that the material tissue puffs into sponge like form.	Puffing
36	Bleaching	The process of removing natural color of the material.	Bleaching

Code No.	Processing technique	Definition	Commonly used Name/Description
37	Steaming	To heat the material with steam to increase the temperature and moisture to change its physicochemical properties.	Steaming
38	Slicing	To cut the material into slices.	Slicing
39	Chopping/ Cutting	To reduce the granularity by cutting the material with a knife or other sharp devices.	Chopping/ Cutting
40	Hydrogenation	With the use of catalyst, convert the glycerate or free fat acids (FFA) from unsaturated state into saturated state, or convert reducing sugar into polyols.	Hydrogenation
41	Cleaning	To remove foreign substance in the material by screening, winnowing, magnetic separation, or other means.	Cleaning
42	Ensiling	To cut green plants into pieces and go through lactic acid fermentation under anaerobic condition after being pressed, ventilated, and sealed, to increase storage time.	Ensiling
43	Desugaring	To remove all or partial monosaccharide and disaccharide of treacle other substance containing sugar.	Desugaring
44	Blanching	To treat the organic substance through heat treatment and then put it into cold water for chilling. The purpose is to make crude enzyme change its nature and make the tissue soft or remove its original odor of the material.	Blanching
45	Melting	The process of heating the material to make it change from solid to liquid.	Melting
46	Rubbing	To rub and tore up the material such as straw	Rubbing

Code No.	Processing technique	Definition	Commonly used Name/Description
47	Emulsification	To mix two kinds of immiscible liquids (for example, oil and water) to form colloidal suspension.	Emulsification
48	Sieving/ Screening	To grade the material or remove foreign substance by sieving/screening by making use of the algebra measurement difference between the materials or foreign substance.	Sieving/ Screening
49	Hydrolysis	To make the material decompose into simple tiny molecular substance with the use of enzyme or acid or alkali under proper conditions and water.	Hydrolysis
50	Detoxification	To remove or destroy harmful and toxic substance, or reduce its density with physical, chemical, or biological methods.	Detoxification
51	Depectinising	To extract colloid from the material, mainly removing colloid substance such as phosphatide from rough vegetable oil extracted from crude oil.	Depectinising
52	Dehulling/ Dehusking	To remove the crust of plants such as beans, grains, or seeds with physical methods.	Dehulling/ Dehusking
53	Desalination	To remove sodium salt from the material by ion exchanging or film filtering.	Desalination
54	Deoiling/ Defatting/ Skimming	To remove fat from the material.	Deoiling/ Defatting/ Skimming
55	Flaking/ Rolling	To change the shape or size of seed-like feed ingredients through extruding between a pair of rollers, may go through water treatment or tempering treatment beforehand.	Flaking/ Rolling

Code No.	Processing technique	Definition	Commonly used Name/Description
56	Pressing	To remove liquid component from solid material such as fat, moisture, juice with mechanical force or hydraulic pressure.	Seed cake/fruit juice/fruit residue/syrup
57	Smoking	The process of exposing food to smoke from burning plant materials (usually wood) for flavoring, cooking, or food preserving.	Smoking
58	Liquefying	To change solid or gas into liquid.	Liquefying
59	Frying	To boil the material in the oil.	Frying
60	Pregelatinization	To change the nature of starch to have significant improvement of its expanding properties in cold water.	Pregelatinization
61	Granulation	To process feed ingredient to produce particular granularity and uniformity.	Granulation
62	Evaporation	To produce concentrated substance through evaporating or steaming.	Evaporation
63	Parboiling	To heat the soaked paddy with steam under certain temperature and pressure, which is one of the procedures of heat treatment for parboiling rice. The purpose is to increase the productivity of the rice, improve storage properties, and the edible quality.	Parboiling
64	Distillation	To boil the liquid and collect the volatile gas into a separate utensil to separate the various component of the liquid.	Distillation
65	Cooking	To have the material go through heat-moisture treatment or pressure treatment in a particular facility at particular time to make starch gelatinize, and protein nature change and sterilization.	Cooking

Code No.	Processing technique	Definition	Commonly used Name/Description
66	Flour milling	A series of procedures to shred dry grain and make all parts separate to produce flour/ bran / all-purpose flour preset quality.	Flour/ bran / all-purpose flour
67	Pelleting	To squeeze the powder material, with or without tempering, out of the extruding die pore to form pellets.	Pelleting

Part III: List of the Feed Ingredients

1. Grains and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.1	Barley and its processed products		
1.1.1	Barley	Seeds of barley, including <i>Hordeum vulgare</i> L. and naked barleys (<i>Hordeum vulgare</i> var. <i>nudum</i>). It may be rumen protected.	
1.1.2	Barley by-product flour	One of the byproducts made from the raw material of barley through milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude protein Crude fiber
1.1.3	Barley albumen powder	A byproduct with protein as the main composition when bran and starch are separated from barley.	Crude protein
1.1.4	Barley flour	A powdery product formed when barley is processed through milling, mainly containing barley flour with a bit of fine bran and germ.	Starch Crude protein
1.1.5	Slurry powder of barley flour	A product made from the liquid byproduct when it is concentrated and dried after barley is processed to extract protein and starch by wet process.	Crude protein
1.1.6	Barley bran	Bran separated from barley when it is milled into flour.	Crude fiber
1.1.7	Barley hull	Shell of barley removed by husking process.	Crude fiber
1.1.8	Barley sugar residue	A byproduct obtained when barley is produced into starch sugar.	Crude protein

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
			Water content
1.1.9	Barley fiber	Fiber extracted from barley seeds, or fiber products extracted during the production of barley starch.	Crude fiber
1.1.10	Barley fiber residue [barley hull]	A byproduct obtained when barley is processed to get starch, mainly comprised of cellulose and a bit of albumen.	Crude fiber
1.1.11	Germed barley	A product obtained when barley is germinated.	Crude protein Crude fiber
1.1.12	Germed barley powder	A product obtained when germed barley is dried and milled.	Crude protein Crude fiber
1.1.13	Germed barley root	A byproduct obtained when germed barley or malt is cleaned up, mainly comprised of malt root, barley fine flour, husk and broken malts.	Crude protein Crude fiber
1.1.14	Roasted barley	A product obtained when barley is properly roasted.	Starch Crude protein
1.1.15	Slurry-sprayed barley hull	A product obtained from the byproduct obtained when using barley to produce starch and germ is sprayed with barley soak solution and then dried.	Crude protein Crude fiber
1.1.16	Expanded barley	A product obtained when barley is processed by expanding treatment under the conditions of certain temperature and pressure.	Starch Starch gelatinization
1.1.17	Full barley	A product obtained when the full barley seed is milled without removing any	Starch

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	flour	husk.	Crude protein
1.1.18	Rolled barley	A product obtained when barley is steamed and milled, of which there may be a bit of husk. It is rumen protected.	Starch Starch gelatinization
1.1.19	Barley grass powder	A product obtained by drying and milling barley seedlings.	Crude protein Crude fiber Water content
1.2	Paddy and its processed products		
1.2.1	Paddy	Seeds of cultivated paddy (<i>Oryza sativa</i> L.), a herbal plant of Poaceae family.	
1.2.2	Brown rice	A product obtained when paddy is hulled. Comprised of cortex, albumen and germ.	Starch Crude fiber
1.2.3	Coarse rice powder	A product obtained from coarse rice when it is milled.	Starch Crude protein Crude fiber
1.2.4	Sprouted Brown Rice	Brown rice germinated to a suitable length of sprouts and then dried to obtain a product consisting of young sprouts and endosperm with bran layer.	Starch Crude protein
1.2.5	___ Rice	A product obtained when paddy is dehulled and removed off the cortex, which can be named rice and can be indicated as indica rice, japonica rice, glutinous rice according to its category, or black rice, red rice, etc. according to its special varieties.	Starch Crude protein
1.2.6	Rice shorts	A byproduct obtained when rice is processed into flour and starch	Starch

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		(including wet and dry milling and screening).	Crude protein Crude fiber
1.2.7	Defective rice	The imperfect rice grains sorted out during the rice processing include immature grains, insect-eaten grains, diseased grains, and brown rice grains, which still have feeding value.	Starch Crude protein
1.2.8	Rice albumen powder	A byproduct obtained when rice is processed into starch by wet milling, screening, separating, concentrating and drying.	Crude protein
1.2.9	Rice powder	A product obtained when rice is milled.	Starch Crude protein
1.2.10	Enzymatic rice protein	A product obtained when rice albumen powder is enzymatically hydrolyzed and dried.	Acid-soluble protein (Trichloroacetic acid soluble protein) Crude protein Crude ash Calcium content
1.2.11	Rice polished powder	A powdery byproduct obtained during polishing of dehulled rice.	Crude protein Crude fiber Crude ash
1.2.12	Rice germ	A product mainly containing germ extracted during rice processing.	Crude protein Crude fat
1.2.13	Rice germ meal	A byproduct obtained from crushing rice germ for oil.	Crude protein Crude fat Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.2.14	Rice sugar residue	A byproduct obtained when rice is processed into starch sugar.	Crude protein Water content
1.2.15	Rice hull powder [rice chaff]	A product obtained from the glumes and the husk separated from paddy shelling, when it is crushed.	Crude fiber
1.2.16	Rice oil [rice bran oil]	The oil pressed or extracted from rice bran. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
1.2.17	Rice bran	The cortex separated from coarse rice during rice milling, containing a bit of germ and albumen.	Crude fat Acid value Crude fiber
1.2.18	Rice bran cake	A byproduct obtained from rice bran when oil is pressed.	Crude protein Crude fat Crude fiber
1.2.19	Rice bran meal (de-fat rice bran)	A byproduct obtained from rice bran or rice bran cake when oil is solvent extracted.	Crude protein Crude fiber
1.2.20	Puffed rice (powder)	A product obtained when rice or broken rice is processed by extruded treatment under the conditions of certain temperature and pressure.	Starch Starch gelatinization
1.2.21	Broken rice	Broken rice particles (including rice tips) from paddy milling.	Starch Crude protein
1.2.22	Rice coarse bran	The rice bran containing husk naturally produced during paddy milling; no rice hull powder is allowed to add in except	Crude fat Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		for ineluctable mixes or impurities.	Acid value
1.2.23	Stabilized rice bran	The rice bran treated by methods of destroying amylase such as extrusion, expansion, microwave.	Crude fat Crude fiber Acid value
1.2.24	Rolled rice	A product obtained from pregelatinized rice when it is pelleted.	Starch Starch gelatinization
1.2.25	Pregelatinized rice	A product obtained from rice or broken rice when it is treated by pregelatinized process such as moist heat and pressure.	Starch Starch gelatinization
1.2.26	Parboiled rice powder	A byproduct obtained from parboiled rice when the dehulled brown rice is roughly processed, mainly comprised of seed capsule, aleurone layer, albumen and germ. It is treated by Calcium carbonate	Crude protein Crude fiber Calcium carbonate
1.3	Sorghum and its processed products		
1.3.1	Sorghum	Seeds of Sorghum (<i>Sorghum bicolor</i> L.).	
1.3.2	Sorghum flour	One of the byproducts obtained from the raw material of sorghum by milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude fiber
1.3.3	Slurry powder of Sorghum flour	A product made from the liquid byproduct when it is concentrated and dried after Sorghum is processed to extract protein and starch by wet	Crude protein Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		process.	
1.3.4	Sorghum bran	The mixture of the cortex, germ and a bit of albumen separated from Sorghum during Sorghum rice milling.	Crude fat Crude fiber
1.3.5	Sorghum kernel	A product obtained when Sorghum seed is dehulled	Starch Crude protein
1.3.6	De-hulled Sorghum flour	A powdery product obtained when the seed capsule and germ are removed off Sorghum seed with the albumen being milled at proper fineness	Starch Crude protein
1.3.7	Full Sorghum flour	A product obtained when the full Sorghum seed is milled without removing any husk.	Starch Crude protein
1.4	Rye and its processed products		
1.4.1	Rye	Seeds of Rye (<i>Secale cereale</i> L.).	
1.4.2	Rye 2 nd class flour	One of the byproducts obtained from the raw material of rye by milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude fiber
1.4.3	Rye flour	A powdery product made when rye is processed through milling, mainly containing rye flour with a bit of fine bran and germ.	Starch Crude protein
1.4.4	Rye bran	The cortex separated from rye during being milled into flour.	Starch Crude fiber
1.4.5	Full rye flour	A product obtained when the full rye seed is milled without removing any	Starch

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		husk.	Crude protein
1.5	Distiller's dried grains		
1.5.1	Dried grain from liquor distilling	The product obtained from residue that is dried and crushed when it is fermented in solid state and distilled and extracted with one or several grains or potatoes as raw materials and rice hull as filling materials during the production of liquor.	Crude protein Crude ash Crude fiber
1.5.2	Dried grain from yellow wine distilling	The product obtained from filtered residue from the raw material that is fermented when it is dried during the production of yellow wine.	Crude protein Crude fat Crude fiber
1.5.3	__distillers dried grain [DDG] 1. barley 2. rice 3. corn 4. sorghum 5. wheat 6. rye 7. grain 8. tubers	The product obtained in the way that when the grain seeds or the potatoes are fermented by yeast and then distilled to remove ethanol, the filtered residue from the remaining stillage is concentrated and dried. The product shall be marked with specific source of grain. According to different varieties of grains, it can be divided into barley DDG, rice DDG, corn DDG, sorghum DDG, wheat DDG, and rye DDG. The product from two or more than two kinds of grain seeds is called grain DDG. It is rumen protected.	Crude protein Crude fat Crude fiber Water content
1.5.4	__distillers dried soluble [DDS]	The product obtained in the way that when the grain seeds or the potatoes are fermented by yeast and then distilled to get out of the ethanol, the filtered	Crude protein Crude fat

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	1. barley 2. rice 3. corn 4. sorghum 5. wheat 6. rye 7. grain 8. tubers	residue from the remaining stillage is concentrated and dried. The product shall be marked with specific source of grain. According to different varieties of grains, it can be divided into barley DDS, rice DDS, corn DDS, sorghum DDS, wheat DDS, and rye DDS. The product from two or more than two kinds of grain seeds is called grain DDS. It is rumen protected.	Water content
1.5.5	Dried beer residue	The product obtained from filtered residue after saccharification when it is dried during the process using barley as the main raw material to produce beer.	Crude protein Crude fat Crude fiber
1.5.6	---distillers dried grains with soluble [DDGS] 1. barley 2. rice 3. corn 4. sorghum 5. wheat 6. rye 7. grain 8. tubers	The product obtained in the way that when the grain seeds or the potatoes are fermented by yeast and then distilled to get out of ethanol, the filtered residue from the remaining stillage (distillers' solution, at least containing 3/4 solid component) is concentrated and dried. The product shall be marked with specific source of grain. According to different varieties of grains, it can be divided into barley DDGS, rice DDGS, corn DDGS, sorghum DDGS, wheat DDGS, and rye DDGS. The product from two or more than two kinds of grain seeds is called grain DDGS. It is rumen protected.	Crude protein Crude fat Crude fiber Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.5.7	---distillers wet grains [DWG] 1. barley 2. rice 3. corn 4. sorghum 5. wheat 6. rye 7. grain 8. tubers	<p>The filtered residue obtained in the way that when the grain seeds or the potatoes are fermented by yeast and then distilled to get out of the ethanol, when the remaining stillage is filtered.</p> <p>The product shall be marked with specific source of grain. According to different varieties of grains, it can be divided into barley DWG, rice DWG, corn DWG, sorghum DWG, wheat DWG, and rye DWG. The product from two or more than two kinds of grain seeds is called grain DWG.</p>	Crude protein Crude fat Crude fiber Water content
1.5.8	_distillers wet soluble [DWS] 1. barley 2. rice 3. corn 4. sorghum 5. wheat 6. rye 7. grain 8. tubers	<p>The filtered residue obtained in the way that when the grain seeds or the potatoes are fermented by yeast and then distilled to get out of the ethanol, when the remaining stillage is filtered.</p> <p>The product shall be marked with specific source of grain. According to different varieties of grains, it can be divided into barley DWS, rice DWS, corn DWS, sorghum DWS, wheat DWS, and rye DWS. The product from two or more than two kinds of grain seeds is called grain DWS.</p>	
1.5.9	Distillers grain syrup	A product obtained from evaporation and concentration of distiller mash when grain is fermented and distilled	Crude protein Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		during wine production.	
1.6	Buckwheat and its processed products		
1.6.1	Buckwheat	Achenes of cultivated buckwheat, a yearly herbaceous plant of the Polygonaceae family, including the seeds of sweet buckwheat (<i>Fagopyrum esculentum Moench.</i>) and bitter buckwheat (<i>F. tataricum Gaertn.</i> , also known as Tatar buckwheat).	
1.6.2	Buckwheat flour	One of the byproducts obtained from the raw material of Buckwheat by milling, comprised of aleurone layer, endosperm and a bit of fine bran.	Starch Crude fiber
1.6.3	Buckwheat bran	The cortex separated from Buckwheat during being milled into flour.	Starch Crude fiber
1.6.4	Buckwheat hull powder	A product obtained by grinding buckwheat hulls.	Crude fiber
1.6.5	Whole Buckwheat flour	A product obtained when the full Buckwheat seed is milled without removing any husk.	Starch Crude protein
1.7	Screenings		
1.7.1	___Screenings 1. barley 2. malted barley	The shriveled or broken seeds, seed capsule and hull of the grain seeds screened out during the cleaning. According to the different varieties of grains, it can be divided into barley screenings, malted barley screenings, rice screenings, corn screenings,	Crude fiber Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	3. rice 4. corn 5. sorghum 6. wheat 7. malted wheat 8. rye 9. buckwheat 10. millet 11. broomcorn millet 12. triticale 13. oat	sorghum screenings, wheat screenings, malted barley screenings, rye screenings, buckwheat screenings, millet screenings, broomcorn millet screenings, triticale screenings, and oat screenings.	
1.8	Millet and its processed products		
1.8.1	Millet [glutinous millet]	Seeds of cultivated millet (<i>Panicum miliaceum</i> L.).	
1.8.2	Coarse yellow millet	The product of millet after the husk is removed, consisting of cortex, endosperm, and embryo.	Crude fat Crude fiber Acid value
1.8.3	Yellow millet	Products obtained by shelling and peeling of millet.	Crude protein Crude fiber
1.8.4	Millet hull	The powder obtained by crushing millet	Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	flour	hulls, containing part of millet bran.	
1.8.5	Millet flour	A powdery product obtained when millet (peeled or not) is milled.	Starch Crude protein
1.8.6	Millet bran	The cortex separated from coarse millet during rice milling, containing a bit of germ and albumen.	Crude fat Crude fiber Acid value
1.8.7	Broken millet	The by-product obtained during the process of removing the bran from rough yellow millet includes broken yellow millet and part of the millet bran.	Crude protein Crude fiber
1.9	Broomcorn millet and its processed products		
1.9.1	Broomcorn millet [foxtail millet]	Seeds of Broomcorn millet (<i>Setaria italica</i> var. <i>germanica</i>).	
1.9.2	Broomcorn millet hull flour (foxtail millet flour)	The powder obtained by grinding the hulls of broomcorn millet.	Crude fiber
1.9.3	Milled foxtail millet	The part left when the cortex of Broomcorn millet is peeled, it can be divided into Japonica millet and glutinous millet.	Starch Crude fat
1.9.4	Flour of milled foxtail millet	A powdery product obtained when foxtail millet is milled.	Starch Crude protein
1.9.5	Bran of milled	The cortex of coarse foxtail millet that	Crude fat

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	foxtail millet	is milled out by the milling machine.	Crude fiber
1.10	Triticale and its processed products		
1.10.1	Triticale	Seeds of Triticale (<i>Triticum X Secale cereale</i> L.), a new seed formed from crossbreed hybrid chromosome doubling of Triticale.	
1.10.2	Whole triticale flour	A product obtained when the full Triticale seed is milled without removing any husk.	Starch Crude protein
1.10.3	Triticale by-product flour	One of the byproducts obtained from the raw material of Triticale by milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude fiber
1.10.4	Triticale flour	The product made from Triticale by milling, mainly comprised of Triticale flour, containing a bit of fine bran and germ powder.	Starch Crude protein
1.10.5	Triticale bran	The cortex separated from Triticale during being milled into flour.	Starch Crude fiber
1.11	Wheat and its processed products		
1.11.1	Wheat	Seeds of wheat (<i>Triticum aestivum</i> L.). It is rumen protected.	
1.11.2	Germed wheat [germinated wheat]	Wheat is germinated.	Crude protein Crude fiber
1.11.3	Wheat gluten [vital wheat gluten][wheat	A product of wheat protein obtained from the raw material of wheat or wheat flour when starch and the non-protein	Crude protein Water absorption

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	albumen powder]	compositions such as other carbohydrates. Due to high viscoelasticity through hydration, it is also called vital wheat gluten.	
1.11.4	Slurry-sprayed wheat bran	A product obtained from the byproduct obtained when using wheat to produce starch and germ is sprayed with wheat soak solution and then dried.	Crude protein Crude fiber
1.11.5	Expanded wheat	A product obtained when wheat is processed by expanding treatment under the conditions of certain temperature and pressure.	Starch Crude protein Starch gelatinization
1.11.6	Whole wheat flour	A product obtained when the whole wheat seed is milled without removing any husk.	Starch Crude protein Gluten quantity
1.11.7	Wheat by-product flour	One of the byproducts obtained from the raw material of wheat by milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude fiber
1.11.8	Wheat by-product flour [flour]	The powdery product made from wheat by milling, mainly comprised of wheat flour, containing a bit of fine bran and germ powder.	Starch Crude protein Gluten quantity
1.11.9	Slurry powder of wheat flour	A product made from the liquid byproduct when it is concentrated and dried after wheat is processed to extract protein and gluten powder.	Crude protein Water content
1.11.10	Wheat	The cortex separated from wheat during	Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	bran[bran]	being milled into flour.	
1.11.11	Wheat seedling flour	The product obtained by drying and crushing wheat seedlings.	Crude protein Crude fiber
1.11.12	Wheat germ	A byproduct obtained from the germ together with a bit of bran and albumen extracted when wheat is milled.	Crude protein Crude fat
1.11.13	Wheat germ cake	A byproduct obtained from wheat germ after oil is pressed.	Crude protein Crude fat
1.11.14	Wheat germ meal	A byproduct obtained from wheat germ after oil is extracted.	Crude protein
1.11.15	Wheat germ oil	The oil made from wheat germ when it is pressed or extracted. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
1.11.16	Wheat hydrolyzed protein	A product obtained after gluten powder is hydrolyzed partially.	Crude protein
1.11.17	Wheat sugar residue	A byproduct obtained from wheat when starch sugar is extracted.	Crude protein Water content
1.11.18	Wheat fiber	Fiber extracted from seeds of wheat, or fiber products extracted during the production of wheat starch.	Crude fiber
1.11.19	Wheat fiber residue [wheat hull]	A byproduct obtained from wheat when starch is extracted, mainly comprised of cellulose and a bit of albumen.	Crude fiber Water content
1.11.20	Rolled wheat	A product obtained when husked wheat is steamed and milled, of which there may be a bit of husk. It is rumen protected.	Starch Crude protein

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.11.21	Pregelatinized wheat	A product obtained from crushed or broken wheat when it is treated by pregelatinized process such as moist heat and pressure.	Starch Crude protein Starch gelatinization
1.12	Oat and its processed products		
1.12.1	Oat	Oat seeds mainly include oats with hulls (<i>Avena sativa</i> L.) and oats without hulls, commonly known as <i>Avena nuda</i> L. It is rumen protected.	
1.12.2	Puffed oat	A product obtained when oat is processed by expanding treatment under the conditions of certain temperature and pressure.	Starch Starchgelatinization
1.12.3	Whole oat flour	A product obtained when whole oat seed is milled without removing any husk.	Starch Crude protein
1.12.4	De-husked oat	The husked seeds of oat, processed by steam treatment.	Starch
1.12.5	Oat by-product flour	One of the byproducts obtained from the raw material of oat by milling, comprised of aleurone layer, albumen and a bit of fine bran.	Starch Crude fiber
1.12.6	Oat flour	The powdery product made from oat by milling, mainly comprised of oat flour, containing a bit of fine bran and germ powder.	Starch Crude protein
1.12.7	Oat bran	The cortex separated from oat during	Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		being milled into flour.	
1.12.8	Oat hull	Hull separated from oat by peeling process.	Crude fiber
1.12.9	Rolled oat	A product obtained when husked oat is steamed and milled, of which there may be a bit of husk.	Starch Crude protein
1.12.10	Oat seedlings powder	A product obtained when oat seedlings are dried and crushed.	Crude protein Crude fiber Water content
1.13	Corn and its processed products		
1.13.1	Corn	Seeds of corn (<i>Zea mays</i> L.). It is rumen protected.	
1.13.2	Slurry-sprayed corn hull	A product obtained from the byproduct obtained when corn soak solution is sprayed on the corn hull and then dried.	Crude protein Crude fiber
1.13.3	Expanded corn	A product obtained when corn is processed by expanding treatment under the conditions of certain temperature and pressure.	Starch Starch gelatinization
1.13.4	De-hulled corn	A product obtained when corn seeds are de-hulled.	Starch Crude protein
1.13.5	Rolled corn	A product obtained when husked corn is steamed and milled, of which there may be a bit of husk.	Starch Starchgelatinization
1.13.6	Corn by-product flour	A byproduct obtained from production of corn flour and corn grits, mainly comprised of corn capsule and some broken corn.	Starch Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.13.7	Corn albumen powder	The product rich in protein obtained from the yellow slurry water left when starch is extracted from corn through degerming, crushing, and deslagging, the crude protein content shall not be less than 50% (in dry basis).	Crude protein Crude fiber Water content
1.13.8	Residue of corn starch	The filtered residue obtained from corn when it is crushed, liquefied and filtered during the deep processing using corn to produce citric acid and alike, and then dried.	Starch Crude protein Crude fat Water content
1.13.9	Corn flour	A powdery product obtained when corn is processed through removing impurities, degerming (or not) and milling.	Starch Crude protein
1.13.10	Corn gluten	The washing liquid obtained in the wet milling and washing process during the process of corn starch processing, which is composed of corn husk fiber, protein, and a small amount of starch.	Crude protein Acid-soluble protein
1.13.11	Slurry powder of corn	The product obtained when corn soak liquid is filtered, concentrated, and spray-dried at low temperature.	Crude protein Sulfur dioxide
1.13.12	Enzymatic corn protein	A product obtained when corn albumen powder is enzymatically hydrolyzed and dried.	Acid-soluble protein (Trichloroacetic acid soluble protein) Crude protein Crude ash Calcium content
1.13.13	Corn germ	A byproduct obtained from the germ extracted from corn seeds during processing, containing a bit of corn hull and albumen.	Crude protein Crude fat
1.13.14	Corn embryo	A byproduct obtained from the corn	Crude protein

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
	cake	germ when oil is pressed.	Crude fat
1.13.15	Corn embryo meal	A byproduct obtained from the corn germ when oil is extracted.	Crude protein
1.13.16	Corn hull	The cortex separated from corn during being milled into flour.	Crude fiber
1.13.17	Corn pieces [corn particle]	A granular product obtained from corn through removing impurities, degerming, milling and screening.	Starch Crude protein
1.13.18	Residue of corn sugar	A byproduct obtained from production of starch from corn.	Starch Crude protein Crude fat Water content
1.13.19	Powder of corn cob	A powdery product obtained from the core spike-stalk of corn when it is milled.	Crude fiber
1.13.20	Corn oil [corn germ oil]	The oil made from corn gem when it is pressed or extracted. The product shall be provided by qualified food manufacturers.	Crude fat Acid value Peroxide number
1.13.21	Corn bran	A mixture containing the cortex separated during corn processing, a bit of germ and albumen.	Crude fat Crude fiber
1.14	Others		
1.14.1	Tares	Seeds of <i>Echinochloa crusgalli</i> (L.) P. Beauv.	Crude protein Crude fat
1.14.2	Chenopodium quinoa Willd	Seeds of <i>Chenopodium quinoa</i> Willd. The saponin contained in the seed coat has been removed.	

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
1.14.3	Coix [semen coicis, Coix seed]	Seed kernels of <i>Coix lacrma-jobivar.mayuen</i> (Romanet du Caillaud).	Starch Crude protein

2. Oil seeds and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.1	Almond and its processed products		
2.1.1	Almond kernel cake	The byproduct after oil is pressed from the almond kernel (<i>Amygdalus Communis</i> L.) or apricot (<i>Armeniaca vulgaris</i> Lam.) kernel	Crude protein Crude fat Crude fiber
2.1.2	Almond kernel meal	The byproduct after oil is extracted from the almond or apricot kernel.	Crude protein Crude fiber
2.1.3	Almond kernel oil	The oil expressed or extracted from the almond or apricot kernel. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.2	Rapeseeds and its processed products		
2.2.1	Rape seeds [rapeseeds]	A tiny globular seed of cultivated rapes, a cruciferae herbaceous plant (<i>Brassica napus</i> L. <i>ssp.</i> , including <i>Brassica napus</i> L. <i>B. campestris</i> and <i>B. juncea</i> , double-low rape and Canola rape). It is rumen protected.	
2.2.2	Rape cake [rapeseed cake]	The byproduct after oil is extracted from the rapeseeds. It is rumen protected.	Crude protein Crude fat
2.2.3	Rapeseed protein	The product made from rapeseeds or rapeseed cake or meal with the protein content more than 50% (in dry basis).	Crude protein
2.2.4	Rapeseed coat	The seed capsule from rapeseeds through decortications process.	Crude fat Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.2.5	Rapeseed meal [rape meal]	The byproduct after oil is extracted from the rapeseeds by pre-pressure leaching or direct solvent extraction or the byproduct extracted from rapeseed cake. It is rumen protected.	Crude protein Crude fiber
2.2.6	Rapeseed oil [rape oil]	The oil expressed or extracted from the rapeseeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.2.7	Expanded rapeseeds	The product obtained from expanding treatment of rapeseeds under certain temperature and pressured conditions. It is rumen protected.	Crude protein Crude fat
2.2.8	Expanded rapeseeds cake	The product obtained from expanding treatment of rapeseeds cakes under certain temperature and pressured conditions. It is rumen protected.	Crude protein Crude fat
2.2.9	Double-low rapeseeds	The rapeseed with the erucic acid content of the fatty acid in the oil of rapeseed not higher than 5.0% and the glucosinolate content in the cake meal not higher than 45.0 μ mol/g. It is rumen protected.	Erucic acid Glucosinolate
2.2.10	Double-low rapeseed cake [double-low rape cake]	The byproduct after oil is extracted from double-low rapeseeds. It is rumen protected.	Crude protein Crude fiber Glucosinolate
2.2.11	Double-low rapeseed meal [double-low rape meal]	The byproduct after oil is extracted from the double-low rapeseeds by pre-pressure leaching or direct solvent extraction or the byproduct extracted from double-low rapeseed cake. It is rumen protected.	Crude protein Crude fiber Glucosinolate
2.3	Soybean and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.3.1	Soybean	The seed of Leguminous herbs (<i>Glycine max. L. Merr.</i>).	
2.3.2	Isolated protein of soybean	A product with the protein content more than 90% (in dry basis), made from the raw material of low-temperature soybean meal, from which the protein and other soluble components are extracted out based on the principle of alkali-solution and acid-isolation, with then protein being separated out at the isoelectric.	Crude protein
2.3.3	Soybean lecithin oil (soybean lecithin fish meal)	The oil-containing phospholipid separated in the degumming process of soybean crude oil and obtained by vacuum dehydration; or the product obtained when soybean lecithin oil is mixed with carriers (corn flour, powder of corn cob, rice hull powder, bran) and dried; Crude fat \geq 50%.	Acetone insoluble Crude fat Acid value Water content
2.3.4	Enzymatic soybean protein	A product obtained when soybean or its processed products (dehulled bean meal/concentrated protein of soybean) is enzymatically hydrolyzed and dried.	Acid-soluble protein (Trichloroacetic acid soluble protein) Crude protein Crude ash Calcium
2.3.5	Concentrated protein of soybean	A product with the protein content more than 65% (in dry basis), obtained when the nonprotein components are removed from the low-temperature soybean cake or meal.	Crude protein
2.3.6	Soybean germ meal [Soybean germ flour]	A product obtained from the soybean germ when oil is extracted.	Crude protein Crude fiber
2.3.7	Soybean germ oil	The oil made from soybean germ when it is pressed or extracted. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.3.8	Soybean hull	The seed capsule from soybean through decortication process.	Crude protein Crude fiber
2.3.9	Soybean sieve residue	The deflated or broken seeds, seed coats and hulls sieved during the cleaning process of soybean seeds.	Crude fiber Crude ash
2.3.10	Soybean molasses	A dope with total sugar more than 55% and crude protein more than 8% (in dry basis) concentrated from watery ethanol extraction in the production of alcohol leached soy protein concentrate.	Water content Total sugar Sucrose Crude protein
2.3.11	Soybean fiber	The fiber extracted from soybeans.	Crude fiber
2.3.12	Soybean oil [bean oil]	The oil expressed or extracted from the soybean. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.3.13	Bean cake (soybean cake)	The byproduct after oil is extracted from the soybeans. It is rumen protected.	Crude protein Crude fat
2.3.14	Bean meal (soybean meal)	The byproduct after oil is extracted from the soybeans by pre-pressure leaching or direct solvent extraction or the byproduct extracted from soybean cake. Or the product obtained from soybean embryo flakes by the expanded oil extraction process after oil is extracted. It is rumen protected.	Crude protein Crude fiber
2.3.15	Bean residue (Soybean residue)	The byproduct after soybean is immersed, milled and processed into soybean products or the protein is extracted.	Crude protein Crude fiber
2.3.16	Roasted soybean (powder)	A product made from roasted soybean or when it is crushed. It is rumen protected.	

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.3.17	Expanded soybean [expanded soybean powder]	A product obtained from full-fat soybean through cleaned, broken (ground), expanded.	Crude protein Crude fat
2.3.18	Expanded soybean protein [soybean tissue protein]	A product obtained from soybean isolate protein and soybean concentrated protein through expansion under certain conditions of temperature and pressure.	Crude protein
2.3.19	Expanded soybean meal	A product obtained from the soybean meal through expansion.	Crude protein Crude fiber
2.3.20	Pressed soybean	A product obtained from soybean by steaming and crushing.	Crude protein
2.4	Tomato seeds and its processed products		
2.4.1	Tomato seed meal	The byproduct after oil is pressed or extracted from the seeds of tomato (<i>Lycopersicon esculentum</i>).	Crude protein Crude fiber
2.4.2	Tomato seed oil	The oil pressed or extracted from the tomato seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.5	Olive and its processed products		
2.5.1	Olive cake [Olea europaea cake]	The byproduct after oil is pressed from the elliptic to ovate fruits of a evergreen oil tree in Oleaceae family (<i>Olea europaea L.</i>).	Crude protein Crude fat Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.5.2	Olive meal [Olea europaea meal]	The byproduct obtained after oil is extracted from olive.	Crude protein Crude fat Crude fiber
2.5.3	Olive oil	The oil pressed or extracted from the olive fruits. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.6	Walnut and its processed products		
2.6.1	Walnut kernel cake	The byproduct after oil is pressed from the hulled or partially hulled walnuts (<i>Juglans regia</i>) (with hull rate $\leq 30\%$).	Crude protein Crude fat Crude fiber
2.6.2	Walnut kernel meal	The byproduct after oil is extracted from the walnut kernel by pre-pressure leaching or direct solvent extraction or the byproduct extracted from walnut kernel cake.	Crude protein Crude fiber
2.6.3	Walnut kernel oil	The oil pressed or extracted from the walnut kernel. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.7	Safflower seed and its processed products		
2.7.1	Safflower seed	The seeds of a feverfew, safflower (<i>Carthamus tinctorius</i> L.).	
2.7.2	Safflower seed cake	The byproduct obtained after oil is pressed from safflower seed (kernel).	Crude protein Crude fat Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.7.3	Safflower seed hull	The product obtained when the kernel is removed from safflower seed.	Crude fiber
2.7.4	Safflower seed meal	The byproduct obtained after oil is extracted from safflower seed (kernel).	Crude protein Crude fiber
2.7.5	Safflower seed oil	The oil pressed or extracted from the safflower seed (kernel). The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.8	Chinese prickly ash seed and its processed products		
2.8.1	Chinese prickly ash seed	The seeds from the dried and mature fruit of a plant in <i>Zanthoxylum</i> species in rutaceae family, green prickly ash (<i>Zanthoxylum schinifolium</i>) or prickly ash (<i>Zanthoxylum bungeanum</i>).	
2.8.2	Prickly ash seed cake [prickly ash seed cake]	The byproduct obtained from Chinese prickly ash seed after oil is expressed	Crude protein Crude fat Crude fiber
2.8.3	Prickly ash seed meal [Prickly ash meal]	The byproduct after oil is extracted from the Chinese prickly ash seed by pre-pressure leaching or direct solvent extraction or the byproduct extracted from Chinese prickly ash seed cake.	Crude protein Crude fiber
2.8.4	Prickly ash oil	The oil expressed or extracted from the Prickly ash seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.9	Peanut and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.9.1	Peanut	The elliptic seeds of the legume of a herb in the pea family, peanut (<i>Arachis hypogaea L.</i>), with the seed capsule in black, white and mauve.	
2.9.2	Peanut cake [Peanut kernel cake]	The byproduct obtained after oil is pressed from the dehulled or partially dehulled peanuts (with hull rate $\leq 30\%$).	Crude protein Crude fat Crude fiber
2.9.3	Peanut protein	A product with the protein content more than 65% (in dry basis), made from peanuts and peanut meal.	Crude protein Crude fiber
2.9.4	Peanut seed skin	The seed capsule of peanut kernel, containing rich tannic acid and thiamin.	Crude fiber
2.9.5	Peanut hull	Enclosure of peanut.	Crude fiber
2.9.6	Peanut meal [Peanut kernel meal]	The byproduct after oil is extracted from peanut by pre-pressure leaching or direct solvent extraction or the byproduct extracted from peanut cake.	Crude protein Crude fat Crude fiber
2.9.7	Peanut oil	The oil expressed or extracted from the peanut (kernel). The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.10	Mustard seed and its processed products		
2.10.1	Mustard seed	Seeds of <i>Brassica juncea L.</i>	
2.10.2	Mustard seed cake	The byproduct after oil is extracted from mustard seeds. It is rumen protected.	Crude protein Crude fat

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.10.3	Mustard seed meal	A byproduct after oil extraction from mustard seeds by pre-pressing or direct solvent extraction, or a byproduct after oil extraction from mustard seed cake. It is rumen protected.	Crude protein
2.11	Cocoa and its processed products		
2.11.1	Cocoa cake (powder)	The byproduct obtained after oil is pressed from the dehulled cocoa bean (<i>Theobroma cacao</i> L.).	Crude protein Crude fat Crude fiber
2.11.2	Cocoa meal	A by-product obtained by pre-pressing or direct solvent extraction of cocoa beans after shelling, or by-product obtained by extracting oil from cocoa cakes	Crude protein Crude fiber
2.11.3	Cocoa oil [Cocoa grease]	The oil pressed or extracted from the cocoa bean. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.12	Sunflower seed and its processed products		
2.12.1	Sunflower seed [helianthus seed]	The seeds of a short egg-shaped achene of a composite herb (<i>Helianthus annuus</i> L.). It is rumen protected.	Rumen-protected method
2.12.2	Sunflower head flour [Sunflower disk flour]	The product obtained from the residue that is crushed and dried after the sunflower seeds are removed from the sunflower disk.	Crude fiber Crude ash
2.12.3	Sunflower seed hull [helianthus hull]	Hull of Sunflower seed.	Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.12.4	Sunflower seed kernel cake [helianthus seed kernel cake]	The byproduct obtained after oil is pressed from the partially dehulled Sunflower seeds.	Crude protein Crude fat Crude fiber
2.12.5	Sunflower seed kernel meal [helianthus seed kernel meal]	The byproduct after oil is extracted from partially dehulled Sunflower seeds by pre-pressure leaching or direct solvent extraction. It is rumen protected.	Crude protein Crude fiber
2.12.6	Sunflower seed oil [helianthus seed oil]	The oil expressed or extracted from the sunflower seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.13	Cotton seed and its processed products		
2.13.1	Cotton seed	The seed of the capsule of a herb in malvaceae family or a perennial shrub, cotton, (<i>Gossypium spp.</i>). It is banned for use for aquatic feed. It is rumen protected.	
2.13.2	Cottonseed kernel cake	Cottonseed cake with lower hull content rate is called cotton seed kernel cake according to the hull content.	Crude protein Crude fat Crude fiber Free gossypol

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.13.3	Cottonseed cake [cotton cake]	The byproduct obtained after oil is pressed from the de-linted and dehulled cotton seeds.	Crude protein Crude fat Crude fiber Free gossypol
2.13.4	Cottonseed protein ^a	A product with the protein content more than 50% (in dry basis), made from cotton seeds or cottonseed meal.	Crude protein Free gossypol
2.13.5	Cottonseed hull	The product mainly comprised of hulls when the hull and kernel of cotton seed is separated.	Crude fiber
2.13.6	Enzymatic cottonseed protein	A product obtained when cottonseed or cottonseed albumen powder is enzymatically hydrolyzed and dried.	Acid-soluble protein (Trichloroacetic acid soluble protein) Crude protein Crude ash Free gossypol Calcium
2.13.7	Cottonseed concentrated protein	The product is made from cottonseed, which is delinted, shelled, and separated into kernel and shell, softened, crushed, and extracted for oil at low temperature, and then free gossypol and part of raffinose are extracted and removed to obtain a crude protein content of not less than 65% and a free gossypol content of not more than 300 mg/kg.	Crude protein Crude fiber Free gossypol
2.13.8	Cottonseed meal [cotton meal]	The byproduct after oil is extracted from cotton seeds by pre-pressure leaching or direct solvent extraction when it is delinted and husked and the kernel is separated from the hull or the byproduct extracted from cottonseed cake. It is rumen protected.	Crude protein Crude fiber Free gossypol

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.13.9	Cottonseed oil [cotton oil]	The oil expressed or extracted from the cotton seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.13.10	Dephenolized cottonseed protein [detoxified cottonseed protein]	The product obtained with crude protein content not less than 50%, free gossypol content not more than 400mg/kg, and the ratio of amino acids to crude protein not less than 87% by using cottonseed as raw material under low temperature conditions after it is softened, germ-flattened, leached, and extracted, and then gossypol is extracted and removed in a free state.	Crude protein Crude fiber Free gossypol Ratio of amino acids to crude protein
2.14	Kapok seed and its processed products		
2.14.1	Kapok seed cake	The byproduct obtained after oil is pressed from Kapok seed (<i>Bombax malabaricum DC.</i>).	Crude protein Crude fat Crude fiber
2.14.2	Kapok seed meal	The byproduct after oil is extracted from Kapok seed by pre-pressure leaching or direct solvent extraction or the byproduct extracted from Kapok seed cake.	Crude protein Crude fiber
2.14.3	Kapok seed oil	The oil pressed or extracted from the Kapok seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.15	Grape seed and its processed products		
2.15.1	Grape seed meal	The byproduct obtained after oil is extracted from the seeds of grape (<i>Vitis vinifera</i>).	Crude protein Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.15.2	Grape seed oil	The oil extracted from the grape seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.16	Seabuckthorn seed and its processed products		
2.16.1	Seabuckthorn seed cake	The byproduct obtained after oil is pressed from the seeds of Seabuckthorn (<i>Hippophae rhamnoides</i> L.).	Crude protein Crude fat Crude fiber
2.16.2	Seabuckthorn seed meal	The byproduct obtained after oil is pressed from Seabuckthorn seeds by leaching or supercritical fluid extraction.	Crude protein Crude fiber
2.16.3	Seabuckthorn seed oil	The oil pressed or extracted from Seabuckthorn seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.17	Wild jujube and its processed products		
	Wild jujube	Please see 5.5.1	
2.17.1	Wild jujube meal	The byproduct obtained after oil is extracted from the seeds of Wild jujube (<i>Ziziphus jujube</i> Mill. <i>var. spinosa</i> (Bunge) Hu ex H.F. Chou).	Crude protein Crude fiber
2.17.2	Wild jujube oil	The oil extracted or extracted from the Wild jujube kernel. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.18	Yellow horn and its processed products		
2.18.1	Yellow horn seed meal	The byproduct obtained after oil is expressed from the seeds of yellow horn (<i>Xanthoceras sorbifolia</i> Bunge).	Crude protein Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.18.2	Yellow horn seed oil	The oil expressed or extracted from yellow horn seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.19	Linseed and its processed products		
2.19.1	Linseed [flax seed]	The seed of flax (<i>Linum usitatissimum</i> L.). It is rumen protected.	
2.19.2	Flax cake [Linseed cake, Linseed kernel cake, flax cake]	The byproduct obtained after oil is expressed from linseed.	Crude protein Crude fat Crude fiber
2.19.3	Flax meal [Linseed meal, Linseed kernel meal, flax meal]	The byproduct obtained after oil is extracted from Linseed kernel.	Crude protein Crude fiber
2.19.4	Linseed oil	The oil pressed or extracted from Linseed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.19.5	Linseed flour	A powdery product obtained through the process of milling.	Crude protein Crude fat Crude fiber
2.20	Coconut and its processed products		
2.20.1	Shredded coconut stuffing	The product of meat of coconut (<i>Cocos nucifera</i> L.) that has been dried and crushed.	Crude protein Crude fat

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.20.2	Coconut cake	The byproduct obtained after oil is pressed from the raw material of albumen (namely the coconut pulp) of the dried coconut (<i>Cocos nucifera L.</i>).	Crude protein Crude fat Crude fiber
2.20.3	Coconut meal	The byproduct obtained after oil is pressed or extracted by pre-pressure leaching or direct solvent extraction from the raw material of albumen (namely the coconut pulp) of the dried coconut (<i>Cocos nucifera L.</i>).	Crude protein Crude fiber
2.20.4	Coconut oil	The oil pressed or extracted from the coconut albumen. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.21	Peony seed and its processed products		
2.21.1	Peony seed	Seed of peony (<i>Paeonia suffruticosa Andr.</i>).	
2.21.2	Peony seed cake	The byproduct of peony seeds being dehulled and pressed to extract oil.	Crude protein Crude fat Crude fiber
2.21.3	Peony seed meal	The byproduct of oil extraction from peony seeds after dehulling and pre-pressing or direct solvent extraction.	Crude protein Crude fat Crude fiber
2.21.4	Peony seed oil	Oil is obtained by pressing or extracting peony seeds after dehulling. The product must be provided by a qualified food production enterprise.	Acid value Peroxide number
2.22	Oil palm and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.22.1	Palm fruit	The oily unprocessed defatted and unseparated fruit (pulp) on the ears of Palm fruit (<i>Trachycarpus fortunei</i> Hook.).	Crude fat Crude protein Crude fiber
2.22.2	Palm cake [Palm kernel cake]	The byproduct obtained after oil is pressed from Palm kernel.	Crude protein Crude fat Crude fiber
2.22.3	Palm meal [Palm kernel meal]	The byproduct obtained after oil is extracted from Palm kernel.	Crude protein Crude fiber
2.22.4	Palm kernel	The kernel of the fruit of oil palm when it is dehusked.	
2.22.5	Palm kernel oil	The oil pressed or extracted from the Palm kernel. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.22.6	Palm oil (Palm fat powder)	The oil pressed or extracted from the Palm pulp; or the granular powder obtained from Palm oil by heating, spraying, and cooling. No carrier shall be added to the product, Crude fat \geq 99.5%. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.22.7	Palm fatty acid powder	Granular palm fatty acid powder obtained by refining, hydrolysis, hydrogenation, distillation, spraying, and cooling of palm oil. The total fatty acid content (including palmitic acid, oleic acid, and other fatty acids) in the product is not less than 99.5%, of which the palmitic acid (C16:0) content is greater than 60.0%, and the oleic acid (C18:1) content is less than 25.0%. Palm oil must be provided by qualified food production enterprises.	Acid value Peroxide number Iodine value Total fatty acids Palmitic acid

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.23	Evening Primrose seed and its processed products		
2.23.1	Evening Primrose seed	Seeds of Evening Primrose (<i>Oenothera biennis L.</i>).	
2.23.2	Evening Primrose seed meal	The byproduct obtained after oil is coldly pressed and extracted from Evening Primrose seed.	Crude protein Crude fiber
2.23.3	Evening Primrose seed oil	The oil coldly pressed or extracted from Evening Primrose seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.24	Sesame and its processed products		
2.24.1	Sesame seed	Seeds of Sesame (<i>Sesamum indicum L.</i>).	
2.24.2	Sesame cake [Oleum Sesame cake]	The byproduct obtained after oil is pressed from Sesame seed.	Crude protein Crude fat Crude fiber
2.24.3	Sesame peel	The seed coat of sesame seeds removed by dehulling process.	Crude fiber
2.24.4	Sesame meal	The byproduct after oil is extracted from Sesame seed by pre-pressure leaching or direct solvent extraction or the byproduct extracted from Sesame seed cake.	Crude protein Crude fiber
2.24.5	Sesame oil	The oil pressed or extracted from Sesame seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.25	Purple perilla and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
2.25.1	Purple perilla seed	Seeds of Purple perilla(<i>Perilla frutescens</i>).	
2.25.2	Purple perilla cake [Purple perilla seed cake]	The byproduct obtained after oil is pressed from Purple perilla(<i>Perilla frutescens</i>).	Crude protein Crude fat Crude fiber
2.25.3	Purple perilla meal [Purple perilla seed meal]	The byproduct obtained after oil is extracted from Purple perilla seeds or Purple perilla cake.	Crude protein Crude fiber
2.25.4	Purple perilla oil	The oil pressed or extracted from the Purple perilla seeds. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.26	Others		
2.26.1	Coffee skin powder	The product after the coffee (<i>Coffea L.</i>) skin is dried and crushed.	Crude protein Crude fiber
2.26.2	Borage Seed Oil	The product obtained from the vegetable grease from hydrogenation reaction. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
2.26.3	Borage oil	The oil pressed or extracted from the Borage (<i>Borago officinalis L.</i>) seeds.	Acid value Peroxide number
2.26.4	Hydrogenated fat	The product obtained by hydrogenation of vegetable oils and fats. The product shall be provided by qualified food manufacturers.	Acid value Peroxide value

3. Seeds of legume crops and their processed products (soybean and its processed products refer to Part II)

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
3.1	Hyacinth bean and its processed products		
3.1.1	Hyacinth bean	Seeds of hyacinth bean in hyacinth bean species in butterfly flower subfamily in legume family (<i>Lablab purpure us</i> L.).	
3.1.2	Dehulled hyacinth bean	Product of hyacinth bean seed dehulled by shelling technology.	Crude protein Crude fiber
3.2	Lentils and its processed products		
3.2.1	Lentils	The seed of lentils (<i>Lens culinaris</i> Medic.) in the legume family.	
3.3	French bean and its processed products		
3.3.1	Kidney bean	Seeds of kidney bean in kidney bean species in legume family (<i>Phaseolus vulgaris</i> L.).	
3.4	Broad bean and its processed products		
3.4.1	Broad bean	Seeds of a plant in legume family and broad bean species (<i>Vicia fib</i> L.).	Water content
3.4.2	Broad bean gluten meal	The powdery byproduct obtained from the starch slurry that is dried when amylum is separated from the broad bean.	Crude protein
3.4.3	Broad bean seed capsule	Seed capsule of broad bean seed dehulled by shelling technology.	Crude fiber Crude ash
3.4.4	Broad bean residue	A by-product obtained after starch extraction from broad bean seeds.	Crude fiber Crude ash Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
3.4.5	Dehulled broad bean	Product of broad bean seed dehulled by shelling technology	Crude protein Crude fiber Water content
3.4.6	Flaked broad bean	Product obtained from the hulled broadband through being steamed and grounded.	Crude protein
3.5	Guar seed and its processed products		
3.5.1	Guar bean	Seeds of guar bean in legume family and guar bean species (<i>Cyamopsis tetragonoloba</i> L.).	
3.5.2	Guar germ residue	The byproduct obtained from the germ of guar seed (<i>Cyamopsis tetragonoloba</i> L.) after guar gum is extracted.	Crude protein
3.5.3	Guar residue	The byproduct obtained from guar seed after guar gum is extracted.	Crude protein
3.6	Red bean and its processed products		
3.6.1	Red bean [adzuki bean]	Seeds of a plant in red bean species in legume family (<i>Vigna angularis</i> (Willd.) Ohwi et H. Ohashi).	
3.6.2	Red bean capsule	Seed capsule of red bean seeds dehulled by decortication process.	Crude fiber Crude ash
3.6.3	Red bean residue	The byproduct obtained from red bean when starch and protein are extracted by wet extraction.	Crude fiber Crude ash Water content
3.7	Carob bean and its processed products		
3.7.1	Carob flour	The product obtained from seeds of algaroba in legume family and algaroba species (<i>Ceratonia</i>	Crude protein

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		<i>siliqua</i> L.) and bean pods that are crushed together.	Crude fiber Total sugar
3.8	Mung bean and its processed products		
3.8.1	Mung bean	Seeds of a plant (<i>Vigna radiate</i> L.).	
3.8.2	Mung bean gluten meal	The powdery byproduct obtained from the starch slurry that is dried when amylum is separated from the green bean.	Crude protein
3.8.3	Mung bean capsule	Seed capsule of green bean seeds dehulled by decortication process.	Crude fiber Crude ash
3.8.4	Mung bean residue	The byproduct obtained from green bean when amylum and protein are extracted by wet extraction.	Crude fiber Crude ash Water content
3.9	Pea and its processed products		
3.9.1	Pea	Seeds of a plant in pea species in legume family (<i>Pisum sativum</i> L.). It is rumen protected.	Rumen-protected method
3.8.2	Dehulled pea	Product obtained by dehulling the capsule of pea seeds.	Crude protein Crude fiber
3.9.2	Pea byproduct meal	The byproduct obtained from pea milling, mainly comprised of albumen and some capsules.	Crude protein Crude fiber
3.9.3	Pea meal	Product obtained by breaking pea.	Crude protein Crude fiber
3.9.4	Pea gluten meal	The powdery byproduct obtained from the starch slurry that is dried when amylum is separated from the pea.	Crude protein
3.9.5	Pulp powder of pea meal	The liquid byproduct obtained from pea when starch and protein are extracted by wet extraction, mainly comprised of soluble protein and	Crude protein Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		carbohydrate.	
3.9.6	Pea capsule	Seed capsule of pea seeds dehulled by decortication process.	Crude fiber Crude ash
3.9.7	Pea fiber	The fiber extracted from pea.	Crude fiber
3.9.8	Pea residue	The byproduct obtained from pea when starch and protein are extracted by wet extraction.	Crude fiber Crude ash Water content
3.9.9	Flaked pea	Product obtained from the hulled pea through being steamed and ground.	Crude protein
3.10	Chickpea and its processed products		
3.10.1	Chickpea	Seeds of a plant in chickpea species in legume family (<i>Cicer arietinum L.</i>).	
3.10.2	Chickpea flour	Product obtained by crushing the chickpeas.	Crude protein
3.10.3	Chickpea residue	The byproduct obtained from chickpeas when starch are extracted.	Crude protein
3.11	Lupin and its processed products		
3.11.1	Lupin	Seeds of a plant in lupin species in legume family (<i>Lupinus polyphyllus.</i>) with lower content of bitter substance.	
	Dehulled Lupin	Product obtained by dehulling the capsule of lupin seeds.	Crude protein Crude fiber
3.11.2	Lupin capsule	Seed capsule of lupin seeds dehulled by decortication process.	Crude fiber Crude ash
3.11.3	Lupin residue	The byproduct obtained from lupin when protein or oligosaccharide components are extracted.	Crude fiber

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
			Crude ash Water content
3.12	Others		
3.12.1	__Bean (flour)	Products in different forms obtained from other edible leguminous plant seeds after drying or crushing. The product name should indicate the source of the raw materials, such as: cowpea, black bean powder.	
3.12.2	__Bean pod (flour)	Bean pods of the seeds of the plants in legume family, the product may be crushed. The product name shall be indicated with the source of the raw materials, for example, bean pod of pea, bean pod flour of Carob bean.	Crude fiber
3.11.2	__Bean pod meal	A product obtained by breaking from bean pods of the seeds of the plants in legume family as listed in the Catalogue, the product name shall be indicated with the source of the raw materials, for example: carob pod meal.	Crude fiber
3.12.3	Bean straw (seedlings, stems, leaves)	Edible leguminous plant straw (seedlings, stems, leaves). The product name should indicate the source of the raw materials, such as: pea straw, pea leaves.	Crude fiber Crude ash
3.12.4	Roasted_bean	A product obtained from the seeds of the plants in bean species (<i>Phaseolus</i> L.) or in cowpea species (<i>Vigna</i> Savi.) in legume family when properly roasted. The product name shall be indicated with the source of the raw materials, for example: roasted bean. It is rumen protected.	Crude protein
3.12.5	Puffed_bean	The product obtained by cleaning, crushing (grinding), and puffing the seeds of edible leguminous plants. The product name should indicate the source of the raw materials, such as puffed kidney beans.	Crude protein

4. Tuber and root tuber and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.1	Garlic and its processed products		
4.1.1	Garlic (powder, slice)	White to yellow powder or slice obtained from garlic of the genus <i>Allium</i> in the lily family (<i>Allium sativum</i> L.) by breaking or slicing. The product name shall be indicated with the source of the raw materials, for example: garlic powder.	Water content (exclude fresh products)
4.1.2	Garlic residue	The byproduct obtained after oil is expressed from garlic.	Crude fiber Water content
4.2	<i>Cynanchum auriculatum</i> and its processed products		
4.2.1	<i>Cynanchum auriculatum</i>	The root tuber of <i>Cynanchum auriculatum</i> (<i>Cynanchum auriculatum</i> Royle ex Wight).	
4.3	Sweet potato and its processed products		
4.3.1	Sweet potato [the name alike] (dried, slice, dice, powder, and particles)	The product in different shapes obtained from the tuber of sweet potato (<i>Ipomoea batatas</i> (L.) Lam.), through the process of dicing, drying, and breaking. The product name shall be indicated with the product shape, for example: dried Sweet potato.	Water content (exclude fresh products)
4.3.2	Sweet potato [the name alike] seedlings	The above-ground stems and vines of the sweet potato plant, can be dried and crushed.	Crude fiber Crude ash
4.3.3	Sweet potato [the name alike] residue	The byproduct obtained after starch is extracted from sweet potato.	Crude fiber Crude ash Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.3.3	Dried purple sweet potato (slice, dice, powder and particles)	The product in different shapes obtained from the tuber of purple sweet potato (<i>Ipomoea batatas</i> (L.) Lam) of Convolvulaceae, Ipomoea through the process of dicing, drying and breaking. The product name shall be indicated with the product shape, for example: dried purple sweet potato.	Water content
4.4	Carrot and its processed products		
4.4.1	Carrot (dried, slice, dice, powder and particles)	The product in different shapes obtained from carrot (<i>Daucus carota</i> L.) through the process of dicing, drying and breaking. The product name shall be indicated with the product shape, for example: Dried carrot.	Water content (exclude fresh products)
4.4.2	Carrot residue	The byproduct obtained after carrot is pressed for juice or extracted for carotene.	Crude fiber Crude ash Water content
4.4.3	Carrot seedlings	The above-ground part of the carrot.	Crude fiber Crude ash
4.5	Chicory and its processed products		
4.5.1	Chicory root (dried, slice, dice, powder and particles)	The product in different shapes obtained from chicory root (<i>Cichorium intybus</i> L.) through the process of drying and breaking. The product name shall be indicated with the product shape, for example: chicory root powder.	Water content (exclude fresh products) Total sugar
	Chicory Inulin [Inulin powder]	See 13.5.6	

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.5.2	Chicory residue	The byproduct obtained from chicory when it is prepared into Inulin or spicery, comprised of chicory slice through leaching or pressing.	Crude fiber Crude ash Water content
4.6	Jerusalem artichoke and its processed products		
	Jerusalem artichoke inulin (powder)	See 13.5.7	
4.6.1	Jerusalem artichoke stems and leaves	The above-ground part of Jerusalem artichoke.	Crude fiber Crude ash
4.6.2	Jerusalem artichoke residue	The byproduct obtained from <i>Helianthus tuberosus</i> L. when inulin is extracted.	Crude fiber Crude ash Water content
4.7	Turnip and its processed products		
4.7.1	Turnip (dried, slice, dice, powder and particles)	The product in different shapes obtained from turnip (<i>Raphanus sativus</i> L.) through the process of dicing, drying, and breaking. The product name shall be indicated with the product shape, for example: dried turnip.	Water content (exclude fresh products)
4.8	Potato and its processed products		
4.8.1	Potato [the name alike] (dried, slice, dice, powder and particles)	The product in different shapes obtained from potato (<i>Solanum tuberosum</i> L.) through the process of dicing, slicing, drying and breaking. The product name shall be indicated with the product shape, for example: dried potato.	Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.8.2	Potato protein powder	The powdery products obtained from potato that is dried when amyllum is separated, the main composition is protein.	Crude protein
4.8.3	Potato residue	The byproduct obtained from potato after starch and protein are extracted.	Crude fiber Crude ash Water content
4.9	Konjac and its processed products		
4.9.1	Dried konjak (slice, dice, powder and particles)	The product in different shapes obtained from the tuber of konjak (a plant of genus of the Araceae, <i>Amorphophalms konjac.</i>) through the process of drying and breaking. The product name shall be indicated with the product shape, for example: Dried konjak.	Water content
4.9.2	Konjak residue	A byproduct of konjak when starch is extracted.	Crude ash Water content
4.10	Cassava and its processed products		
4.10.1	Dried cassava (slice, dice, powder, and particles)	The product in different shapes obtained from cassava (<i>Manihot esculenta</i> Crantz) through the process of dicing, slicing, drying and breaking. The product name shall be indicated with the product shape, for example: dried cassava.	Water content
4.10.2	Cassava residue	The byproduct obtained from Cassava after starch is extracted.	Crude fiber Crude ash Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.11	Lotus root and its processed products		
4.11.1	Lotus root (dried, slice, dice, powder, and particles)	The product in different shapes obtained from lotus (<i>Nelumbo nucifera Gaertn.</i>) root through the process of dicing, slicing, drying and breaking. The product name shall be indicated with the product shape, for example: dried lotus root.	Water content (exclude fresh products)
4.12	Beet and its processed products		
4.12.1	Beet (dried slice, dice, powder, and particles)	The product in different shapes obtained from beet (<i>Beta vulgaris L.</i>) root through the process of dicing, slicing, drying and breaking. The product name shall be indicated with the product shape, for example: dried beet.	Crude ash Water content (exclude fresh products)
4.12.2	Beet molasses	A liquid byproduct obtained from the beet when sugar is refined.	Total sugar Crude ash Water content
4.12.3	Beet seedlings	The above-ground part of beet.	Crude fiber Crude ash
4.12.4	Beet residue	The byproduct obtained from beet when sugar is refined, comprised of sliced beet after leaching or expression.	Crude fiber Crude ash Water content
4.12.5	Beet meal particles	A product obtained from the raw materials of beet meal to be added into waste molasses in the form of particle.	Crude fiber Crude ash Water content
	Sucrose	See 13.5.1	
4.13	Cyperus and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.13.1	Cyperus	Products obtained by drying the underground tubers of <i>Cyperus oleifera</i> (<i>Cyperus esculentus</i> L. var. <i>satovus</i> Boeck).	
4.13.2	Cyperus cake	A by-product of <i>Cyperus oleifera</i> after oil extraction.	Crude protein Cude fat Crude fiber
4.13.3	Cyperus meal	A byproduct of extracting oil from <i>Cyperus oleifera</i> or <i>Cyperus oleifera</i> cake.	Crude protein Crude fiber
4.13.4	Cyperus oil	Oil obtained by pressing or extracting <i>Cyperus</i> . The product must be provided by a qualified food production enterprise.	Acidity value Peroxide value
4.14	Taro and its processed products		
4.14.1	Taro (dried slice, dice, powder, and particles)	Product of different forms obtained from (<i>Colocasia esculenta</i> (L.) Schott) through cutting, slicing, drying, crushing, etc. The product name should indicate the product form, such as dried taro.	Water content (exclude fresh products)
4.15	Bamboo shoot and its processed products		
4.15.1	Bamboo shoots (dried slice, dice, powder, and particles)	Product of different forms obtained from young shoots of plants of the subfamily Bambusoideae of the Poaceae family, through processes such as cutting, slicing, drying, and crushing. The product name should indicate the form of the product, such as dried bamboo shoots.	Water content (exclude fresh products)
4.16	Purple sweet potato and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
4.16.1	Purple sweet potato (dried slice, dice, powder, and particles)	Product of different forms obtained from the tuber of purple sweet potato (<i>Ipomoea batatas</i> (L.) Lam.) of the Convolvulaceae family, through cutting, drying, crushing, etc. The product name should indicate the product form, such as dried purple sweet potato.	Water content (exclude fresh products)
4.17	Other roots and tubers		
4.17.1	Other roots and tubers	Product of different forms obtained from other edible roots and tubers, through drying, crushing, and other processes. The product name should indicate the source of the raw materials and the form of the product, such as water chestnuts and yam powder.	Crude fiber Water content (exclude fresh products)

5. Other seed or fruit products and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
5.1	Capsicum and its processed products		
5.1.1	Capsicum (powder)	The product obtained from Capsicum (<i>Capsicum annuum</i> L.), or processed through drying and crushing.	Crude protein Crude ash
5.1.2	Capsicum seeds	The seeds of capsicum, can be dried or crushed.	
5.1.3	Capsicum residue	The byproduct obtained from Capsicum capsule when haematochrome is extracted.	Crude protein Crude ash
5.1.4	Capsicum seed meal	The byproduct obtained from Capsicum seeds after oil is extracted.	Crude protein Crude fiber
5.1.5	Capsicum seed oil	The oil pressed or extracted from the capsicum seed. The product shall be provided by qualified food manufacturers.	Acid value Peroxide number
5.2	Vegetable and its processed products		
5.2.1	_Vegetable (Juice, puree, slices, dry, powder)	Fresh edible vegetables, or processed vegetable juice, puree, slices, dried vegetables, vegetable powder, etc. Spoiled raw materials cannot be used. The product name should indicate the source of the raw materials, such as spinach.	Crude fiber Water content
5.3	Fruit and nut and their processed products		
5.3.1	Almond hull	The dried almond hulls obtained by removing the kernel and shell of the almonds, the products can be in different	Soluble sugar, crude fiber, crude ash,

		forms through processes such as crushing and extrusion. The soluble sugar content is not less than 18%, the crude fiber content is not more than 15%, the crude ash content is not more than 9%, and the water content is not more than 13%.	Water content.
5.3.2	Prickly pear	Fruit of <i>Rosa roxburghii</i> .	
5.3.3	Almond hull with shells	The dried almond hulls with shells obtained by removing the kernel from almonds, the products can be in different forms through processes such as crushing and extrusion. The soluble sugar content is not less than 10%, the crude fiber content is not more than 29%, the crude ash content is not more than 9%, and the water content is not more than 13%.	Soluble sugar, crude fiber, crude ash, Water content.
5.3.4	Avocado (dried, slice, dice, powder)	The product of different forms obtained from avocado (<i>Persea americana</i> Mill.) through the process of dicing, slicing, drying, and breaking. The product name shall be indicated with the product form, for example: dried avocado.	Total sugar Water content (exclude fresh products)
5.3.5	Concentrated juice of avocado [Avocado]	The product obtained from the concentrated juice of avocado that is pressed. The product shall be provided by qualified food manufacturers.	Total sugar Water content
5.3.6	_melon	The product obtained from edible melons when the melon seeds are removed through drying process, the product name shall be indicated with the source of raw materials, for example: pumpkin.	Water content
5.3.7	_(melon, fruit) peel	Edible peels of fruits and vegetables. The product name should indicate the source of	Crude fiber Crude ash

		the raw materials used, such as passion fruit peel.	
5.3.8	_Melon seed	The product obtained from the seeds of the edible melons through drying process, the product name shall be indicated with the source of raw materials, for example: pumpkin seed.	Crude protein
5.3.9	_melon seed cake	The by-product obtained from the seeds of edible melons through squeezing to extract oil. The product name should indicate the source of the raw materials used, such as: pumpkin seed cake.	Crude protein Crude fiber
5.3.10	_melon seed peel	The coat of edible melon seeds removed by peeling. The product name should indicate the source of the raw materials used, such as: pumpkin seed peel.	Crude fiber
5.3.11	_melon seed meal	The by-product of edible melon seeds after oil extraction. The product name should indicate the source of the raw materials used, such as pumpkin seed meal.	Crude protein Crude fiber
5.3.12	_nuts shell (peel)	The shell or peel of edible nuts or fruit kernels. The product name should indicate the source of the raw materials used, e.g. apricot kernel shells.	Crude fiber Crude ash
5.3.13	_nuts	Edible nut kernel or fruit kernel, the product name shall be indicated with the source of raw materials.	Crude protein Crude fat
5.3.14	Fruit (juice, paste, slice, dried fruit, powder)	Edible fresh fruit, or fruit juice, fruit paste, fruit slice, dried fruit, fruit powder, etc. obtained by processing fresh fruit. Spoiled raw materials shall not be used. The product name	Total sugar Water content

		shall be indicated with the source of raw materials, for example: apple.	
5.2.4	—Fruit residue	The byproduct obtained during extraction of fruit juices or processing of fruit products, the product name shall be indicated with the source of raw materials, for example: orange residue.	Crude fiber Crude ash Water content
5.3.15	Acorn [chestnut]	Fruit of <i>Quercus L.</i>	
5.4	Plantago asiatica and its processed products		
5.4.1	Plantago asiatica shell	The product of crushed husk of the seeds of <i>Plantago ovata</i> . This product is limited to pet feed (food).	Water content ; Total dietary fiber ; Swelling index ; This product is limited to pet feed (food).
5.5	Jujube and its processed products		
5.5.1	Jujube (powder, slice, dried)	Edible dates, or products in different forms obtained by drying, slicing, or crushing. The product name should indicate the form of the product, such as sour dates, dried black dates, and red date powder.	Crude fiber Crude ash
5.3.2	Jujube powder	The product obtained from edible jujube (<i>Ziziphus jujuba</i>) when it is dried and crushed.	Crude fiber Crude ash

6. Forage grass, coarse fodder, and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
6.1	Hay and its processed products		
6.1.1	____grass particles(block)	The product obtained from the harvested forage grasses after natural seasoning or drying dehydration, crushing and pellet fabrication or compact briquetting, which shall not have any toxic or harmful grass. The product name shall be indicated with the variety of the grass, for example: Lucerne particles or blocks.	Crude protein NDF
6.1.2	____hay	The product obtained from the harvested forage grasses after natural seasoning or drying dehydration, which shall not have any toxic or harmful grass. The product name shall be indicated with the variety of the grass, for example: Lucerne hay.	Crude protein NDF
6.1.3	____hay powder	The product obtained from the harvested forage grasses after natural seasoning or drying dehydration and crushing, which shall not have any toxic or harmful grass. The product name shall be indicated with the variety of the grass, for example: alfalfa hay powder.	Crude protein NDF
6.1.4	Mixed hay	The product obtained by natural drying or drying and dehydration of mixed grasses such as harvested natural grasses or field weeds that are difficult to distinguish specific species. It must not contain toxic and harmful grasses. The product name should indicate the main grass species, such as: mixed hay (mainly sheep grass).	Crude protein NDF

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
6.1.5	Alfalfa residue	The byproduct obtained from alfalfa powder by extracting alfalfa Polysaccharide and other components with water, which can be dried, crushed or extruded into particles.	Crude protein NDF
6.2	Straw and its processed products		
6.2.1	____ ammoniated straw	The products obtained from the raw materials of corn straw, wheat straw, paddy straw when the seeds are harvested, which are fermented for some time at the suitable temperature when they are sprayed with ammonia source such as ammonia liquid, carbamide and ammonium bicarbonate to a scale under the closed condition. The product name shall be indicated with the variety of the crops, for example: corn ammoniated straw. In case of the raw materials comprised of several kinds of straws, the product name shall be directly marked with ammoniated straw.	Crude ash NDF Ammonia source type
6.2.2	____ alkalized straw	The products obtained from the raw materials of corn straw, wheat straw, paddy straw that are immersed or sprayed by sodium hydroxide or limewater (potassium hydroxide). The product name shall be indicated with the variety of the crops, for example: corn alkalized straw. In case of the raw materials comprised of several kinds of straws, the product name shall be directly marked with alkalized straw.	Crude ash NDF
6.2.3	____ straw	The stem, leaves (spikelets) of mature crops. The product name shall be	Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		indicated with the variety of the crops, for example: corn straw.	NDF
6.2.4	____straw powder	The products obtained from the stem, leaves (spikelets) of mature crops when it is dried naturally or artificially and crushed. The product name shall be indicated with the variety of the crops, for example: corn straw powder.	Crude ash NDF
6.2.5	____straw pellets (blocks)	The products obtained from the stem, leaves (spikelets) of mature crops when it is dried naturally or artificially and crushed, pelleted or pressed for blocks. The product name shall be indicated with the variety of the crops, for example: corn straw pellets or blocks.	Crude ash NDF
6.3	Green forage		
6.3.1	____ green and coarse fodder	These refer to the fresh stems and leaves of the feed plants, mainly including natural forage grasses, cultivated forage grasses, field weeds, vegetable leaves and aquatic plants. The product shall not have any toxic or harmful grass. The product name shall be indicated with the variety of the grass, for example: alfalfa.	Crude protein NDF Water content
6.4	Silage fodder		
6.4.1	____semi-dried silage fodder	It is also called low moisture silage fodder, a product obtained from the silage raw materials that are pre-dried and evaporated to lower the moisture to 40%-50% for silage. It is possible to use silage additives. The product name shall be	Crude ash NDF Water content Type & dosage

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
		indicated with the variety of the silage raw materials, for example: corn semi-dried silage fodder.	of silage additives
6.4.2	_____yellow silage fodder	The products of coarse fodders obtained from the raw materials of crop straws when the seeds are harvested, which are fermented by anaerobic lactic acid under the closed and anoxia condition, where the additives such as microbial agents, acidifier acidulant and enzyme preparations are added and proper amount of water is possible to be added. The products packed in pressed bags are included. The product name shall be indicated with the variety of the crops, for example: corn yellow silage fodder.	Crude ash NDF Water content Type & dosage of silage additives
6.4.3	_____silage fodder	The products of coarse fodders obtained from the green and coarse fodder when it is cut up with a moisture content of 65%~75%, which are fermented by anaerobic lactic acid under the closed and anoxia condition. The product name shall be indicated with the variety of coarse fodders, for example: corn silage fodder.	Crude ash NDF Water content Type & dosage of silage additives
6.5	Other coarse fodders		
6.5.1	Stems and leaves of paper mulberry	Fresh or dried stems and leaves of paper mulberry (<i>Broussonetia papyrifera</i> (Linn.) L'Hér. ex Vent.).	Crude protein NDF Water content

Ingredient No.	Ingredient name	Feature description	Mandatory labeling requirements
6.5.2	Stems and leaves of shrubs and trees	These refer to the fresh or dried edible stems and leaves picked from the mature plants of the perennial woody plants below the height of 3 m, as well as all kinds of trees. The product name shall be indicated with the variety of shrubs and trees, for example: stems and leaves of <i>Populus lasiocarpa</i> .	Crude ash NDF Water content
6.5.3	Stems and leaves powders of shrubs and trees	The products obtained from edible stems and leaves picked from the mature plants of the perennial woody plants below the height of 3 m, as well as all kinds of trees when it is dried and crushed. The product name shall be indicated with the variety of shrubs and trees, for example: pine needle meal.	Crude ash NDF Water content
6.5.4	Stems and leaves pellet (blocks) of shrubs and trees	The products obtained from edible stems and leaves picked from the mature plants of the perennial woody plants below the height of 3 m, as well as all kinds of trees when it is dried, crushed and pelleted. The product name shall be indicated with the variety of shrubs and trees, for example: <i>Populus lasiocarpa</i> particles.	Crude ash NDF Water content
6.5.5	Stems and leaves of horseradish tree	Fresh or dried stems and leaves of feeding horseradish tree (<i>Moringa oleifera</i> Lam.).	Crude protein NDF Water content

7. Other plants, algae, and their processed products

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.1	Sugarcane and its processed products		
7.1.1	Sugarcane molasses	The thick liquid obtained from the sugarcane (<i>Saccharum officinarum</i>) when the sugar is extracted by sugar manufacturing, or the liquid product obtained from sugarcane molasses when the sugar is refined and extracted.	Sucrose Water content
7.1.2	Sugarcane residue	The plant segment left when the sugar is extracted from the sugar cane, mainly comprised of fiber.	Crude fiber Water content
	Sucrose	See 13.5.1 and 13.5.5	
7.2	Yucca and its processed products		
7.2.1	Yucca	A plant of yucca species in Liliaceae family (<i>Yucca schidigera</i> Roehl.).	Crude fiber
7.2.2	Yucca powder	A powdery product made from yucca when it is dried and crushed.	Water content Ammonia-adsorbed amount
7.2.3	Yucca juice	The juice pressed from yucca, or the product obtained from yucca concentrated juice.	
7.3	Stevia rebaudiana and its processed products		
7.3.1	Stevia rebaudiana residue	A byproduct obtained from stevia rebaudiana when Inulin is extracted.	Crude protein Crude fiber Crude ash Water content
7.4	Marigold and its processed products		

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.4.1	Marigold powder	A powdery product made from Marigold Marigold (<i>Tagetes erecta</i> L.) when it is dried and crushed.	Crude fiber Crude ash Lutein
7.4.2	Marigold residue	A byproduct obtained from when lutein is extracted	Crude protein Crude fiber Crude ash Water content
7.5	Algae and its processed products		
7.5.1	___ Algae	The edible large-seaweeds (such as kelp, giant kelp and false ceylon moss) or the leftover materials of the edible large-seaweeds processed by food manufacturers which can be refrigerated, frozen, dried and crushed. The product name shall be indicated with seaweed varieties and product physical properties, for example: seaweed powder.	Crude protein Crude ash
7.5.2	___ Algae residue	The byproduct obtained from edible large-seaweeds after active ingredients are extracted. The product name shall be indicated with the source of raw materials used, for example: algae residue.	Total sugar Crude ash Water content
7.5.3	Isochrysis powder	The algae paste is obtained by using natural <i>Isochrysis sp.</i> as raw material and urea as nitrogen source in a photobioreactor. The algae paste is concentrated and dried and crushed to form algae powder. The true protein content of the product is not less than 35%, the crude ash content is not higher than 15%, the urea residue is not higher than 0.5%, and microcystin is not detected. This product is limited to aquatic feed.	True protein Crude fat Crude ash Water Urea This product is limited to aquatic feed use.
7.5.4	Spirulina platensis	<i>Spirulina platensis</i>	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.5.5	Brown algae powder	The algae paste is obtained by culturing natural brown finger algae (<i>Phaeodactylum sp.</i>) in a photobioreactor with urea as the nitrogen source, then dried and crushed to form algae powder. The true protein content of the product is not less than 30%, the crude ash content is not higher than 15%, the urea residue is not higher than 0.5%, and microcystin is not detected. This product is limited to aquatic feed.	True protein Crude fat Crude ash Water Urea This product is limited to aquatic feed use.
7.5.6	<i>Spirulina maxima</i>	<i>Spirulina maxima</i>	
7.5.7	Schizochytrium powder	The DHA-rich algae powder made from <i>Schizochytrium</i> sp. and processed through fermentation, separation, drying, etc.	Crude fat DHA
7.5.8	Spirulina powder	The product made from spirulina (<i>Spirulina platensis</i>) when it is dried and crushed.	Crude protein Crude ash
7.5.9	Euglena [<i>Euglena viridis</i>]	<i>Euglena</i> and its dry products.	
7.5.10	Nannochloropsis powder	The EPA-rich algae powder made from <i>Nannochloropsis</i> sp. and processed through cultivation, concentration, and drying, etc.	Crude fat EPA
7.5.11	Tetraselamia powder	Using natural <i>Tetraselmis</i> sp. as raw material and urea as nitrogen source, the algae paste is concentrated in a photobioreactor and then dried and crushed to form algae powder. The true protein content of the product is not less than 30%, the crude ash content is not higher than 15%, the urea residue is not higher than 0.5%, and microcystin is not detected. This product is limited to aquatic feed use.	True protein Crude fat Crude ash Water Urea This product is limited to aquatic feed use.
7.5.12	Microalgae meal	The byproduct obtained when it is dried after the fat is extracted from Schizochytrium powder, Nannochloropsis powder or chlorella powder.	Crude protein Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.5.13	Chlorella powder	The EPA and DHA rich algae powder made from <i>Chlorella</i> sp. and processed through cultivation, concentration, and drying, etc.	Crude fat EPA DHA
7.5.14	Haematococcus Pluvialis powder	The astaxanthin-containing algae powder made from <i>Haematococcus Pluvialis</i> and processed through cultivation, concentration, and drying, etc.	Crude fat Astaxanthin
7.5.15	___ Algae oil	The oil pressed or extracted from algae as listed in the Catalogue. The product name shall be indicated with the source of the raw materials, for example, schizochytrium oil.	Crude fat Acid value Peroxide number
7.6	Other edible natural plants (only refer to the products obtained from such plants or the specific section of such plants when it is dried and crushed)		
7.6.1	Truestar anisetree	The fruit of truestar anisetree (<i>Illicium verum</i> Hook.f.), a plant of Magnoliaceae, Genus <i>Illicium</i> Linn.	
7.6.2	White hyacinth bean	Mature seed of hyacinth bean (<i>Dolichos lablab</i> L.), a plant of the pea family.	
7.6.3	Flower of white hyacinth bean	Dried flower of <i>Dolichos lablab</i> L.	
7.6.4	Ginkgo	Dried mature seed of <i>Ginkgo biloba</i> L.	
7.6.5	Lily	Dried Fleshy pannaria of tigerlily (<i>Lilium lancifolium</i> Thunb.), lily (<i>Lilium brownii</i> F.E. Brown var. <i>viridulum</i> Baker), or (<i>Lilium pumilum</i> DC.), a plant of Liliaceae species in Liliaceae family.	
7.6.6	Herb peony root	Dried root of peony (<i>Paeonia lactiflora</i> Pall.), a plant of the buttercup family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.7	Angelica dahurica	Dried roots of <i>Angelica dahurica</i> (Fisch. ex Hoffm.) Benth. et Hook. f. or <i>Angelica dahurica</i> (Fisch. ex Hoffm.) Benth. et Hook. F. var. <i>formosana</i> (Boiss) Shan et Yuan.	
7.6.8	Lagehead atractylodes	Dried root of Lagehead atractylodes (<i>Atractylodes macrocephala</i> Koidz.), a plant of feverfew.	
7.6.9	Gynura divaricata	Stem and leaf of <i>Gynura Divaricate</i> (L.) DC.	
7.6.10	Cedar seed kernel	Dried and mature Cedar seed kernel of arborvitae (<i>Platycladus orientalis</i> (L.) Franco), a plant of Cupressaceae family.	
7.6.11	Mint	The overground part of mint (<i>Mentha haplocalyx</i> Briq.), a plant of labiate family.	
7.6.12	Malaytea scurfpea	Dried and mature fruit of Malaytea scurfpea (<i>Psoralea corylifolia</i> L.), a plant of pea family.	
7.6.13	Atractylis	Dried root of Atractylis (<i>Atractylodes lancea</i> (Thunb.) DC.) or (<i>Atractylodes chinensis</i> (DC.) Koidz), a plant of the Composite family.	
7.6.14	Oriental arborvitae	Dried branches and leaves of Oriental arborvitae (<i>Platycladus orientalis</i> (L.) Franco), a plant of the Cupressaceae family.	
7.6.15	Plantain	Dried herb of Plantain (<i>Plantago asiatica</i> L.) or (<i>Plantago depressa</i> Willd.) a plant of the Plantaginaceae family.	
7.6.16	Plantain seed	Dried and mature Plantain seed (<i>Plantago asiatica</i> L.) or (<i>Plantago depressa</i> Willd.) a plant of the Plantaginaceae family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.17	Radix paeoniae rubra	Dried root of peony (<i>Paeonia lactiflora</i> Pall.) or (<i>Paeonia veitchii</i> Lynch), a plant of the buttercup family.	
7.6.18	Hemlock parsley	Dried root of Hemlock parsley (<i>Ligusticum chuanxiong</i> Hort.), a plant of the parsley family.	
7.6.19	Acanthopanax	Dried root, roots stem or stem of Acanthopanax (<i>Acanthopanax senticosus</i> (Rupr. Et Maxim.) Harms), a plant of Acanthopanax Miq. In Araliaceae.	
7.6.20	Thistle	The overground part or root of Thistle <i>Cirsium japonicum</i> DC.), a plant of composite family.	
7.6.21	Citrus Aurantium	Dried flower buds of <i>Citrus Aurantium</i> L.	
7.6.22	Tasteless preserved soybean	The processed product fermented from the mature seeds of soybean (<i>Glycine max</i> (L.) Merr.), a plant of pea family.	
7.6.23	Henon bamboo leaf	Dried stems or leaves of henon bamboo leaf (<i>Lophatherum gracile</i> Brongn.), a plant of Gramineae family.	
7.6.24	Angelica	Dried root of Angelica (<i>Angelica sinensis</i> (Oliv.) Diels), a plant of Umbeliferae family.	
7.6.25	Codonopsis pilosula	Dried root of Codonopsis pilosula (<i>Codonopsis pilosula</i> (Franch.) Nannf.), (<i>Codonopsis pilosula</i> Nannf. Var. <i>modesta</i> (Nannf.) L. T. Shen) or (<i>Codonopsis tangshen</i> Oliv.), a plant of ampanulaceae family.	
7.6.26	Cortex lycii radidis	Dried root or skin of medlar (<i>Lycium chinense</i> Mill.) or (<i>Lycium barbarum</i> L.), a plant of Solanaceae family.	
7.6.27	Rehmannia glutinosa	Fresh or dried stem and root of <i>Rehmannia glutinosa</i> Libosch.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.28	Clove	Dried bud of clove (<i>Eugenia caryophyllata Thunb.</i>), a plant of Syzygium species and Myrtaceae family.	
7.6.29	Leaf of Broadleaf Holly	Leaf of <i>Ilex kudingcha</i> C. J. Tseng.	
7.6.30	Eucommia bark	Dried bark of eucommia bark (<i>Eucommia ulmoides</i> Oliv.), a plant of eucommia species and eucommia family.	
7.6.31	Eucommia leaf	Dried leaf of eucommia bark (<i>Eucommia ulmoides</i> Oliv.), a plant of eucommia species and eucommia family.	
7.6.32	Chinese torreya seed	Dried and mature seeds of Chinese torreya (<i>Torreya grandis</i> Fort.), a plant of Taxaceae family.	
7.6.33	Finger citron	Fruit of finger citron (<i>Citrus medica</i> L. var. <i>sarcodactylis</i> (Noot.) Swingle), a plant of Rutaceae family.	
7.6.34	Tuckahoe	Dried sclerotium of tuckahoe (<i>Poria cocos</i> (Schw.) Wolf), a fungi of Polyporaceae family.	
7.6.35	Raspberry	Dry fruit of <i>Rubus chingii</i> Hu.	
7.6.36	Liquorice	Dried root and rootstock of liquorice (<i>Glycyrrhiza uralensis</i> Fisch.), (<i>Glycyrrhiza inflata</i> Bat.) or (<i>Glycyrrhiza glabra</i> L.), a plant of pea family.	
7.6.37	Dried ginger	Dried root of ginger (<i>Zingiber officinale</i> Rosc.), a plant of ginger family.	
7.6.38	Lesser galangal	Dried root of lesser galangal (<i>Alpinia officinarum</i> Hance), a plant of ginger family.	
7.6.39	Root of kudzu vine	Dried root of kudzu vine (<i>Pueraria lobata</i> (Willd.) Ohwi), a plant of pea family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.40	Wolfberry fruit	Dried and mature fruit of <i>Lycium chinense</i> Mill. Or <i>Lycium barbarum</i> L.), a plant of Solanaceae family.	
7.6.41	Drynariae	Dried rootstock of <i>Drynaria fortunei</i> (<i>Drynaria fortunei</i> (Kunze) J. Sm.), a plant of Polypodiaceae family.	
7.6.42	Lotus leaf	Dried leaf of lotus (<i>Nelumbo nucifera</i> Gaertn.), a plant of Nymphaeaceae family.	
7.6.43	Myrobalan	Dried and mature fruit of Myrobalan (<i>Terminalia chebula</i> Retz) or (<i>Terminalia chebula</i> Retz. var. <i>tomentella</i> Kurt), a plant of Combretaceae family.	
7.6.44	Black pepper	The dried nearly mature or mature fruit of <i>Piper nigrum</i> . L.	
7.6.45	Black sesame	Dried and mature seeds of <i>Sesamum indicum</i> L., a plant of Pedaliaceae family.	
7.6.46	Rhodiola rosea	Dried root and rootstock of (<i>Rhodiola crenulata</i> (Hook.f.et Thoms.) H. Ohba), a plant of crassulacae family.	
7.6.47	Magnolia bark	Dried bark, root bark and branch bark of cortex magnoliae officinalis (<i>Magnolia officinalis</i> Rehd.et Wils.), (<i>Magnolia officinalis</i> Rehd. et Wils. Var. <i>biloba</i> Rehd. et Wils.), a plant of magnolias family.	
7.6.48	Magnolia flower	Dried buds of cortex magnoliae officinalis (<i>Magnolia officinalis</i> Rehd.et Wils.), (<i>Magnolia officinalis</i> Rehd. et Wils. var. <i>biloba</i> Rehd. et Wils), a plant of magnolias family.	
7.6.49	Fenugreek	Seeds of fenugreek (<i>Trigonella foenum-graecum</i> L.), a plant of pea family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.50	Bunge prickly ash	Dried and mature seed capsule of Bunge prickly ash (<i>Zanthoxylum schinifolium</i> Sieb. et Zucc) or (<i>Zanthoxylum bungeanum</i> Maxim), a plant of genus <i>Zanthoxylum</i> and Rutaceae family.	
7.6.51	Sophora japonica flower [flower bud]	The dried flower and bud of the leguminous plant <i>Sophora japonica</i> L. The product obtained by harvesting the open flowers is commonly known as “Sophora japonica flowers”, and the product obtained by harvesting the buds is commonly known as “Sophora japonica bud.”	
7.6.52	Pagoda tree fruit	Dried and mature fruit of Pagoda tree (<i>Sophora japonica</i> L.), a plant of pea family. Also called as <i>Nepeta japonica</i> Maxim.	
7.6.53	Yellow mustard seeds	Dried and mature seed of <i>Brassica jucea</i> (L.) Czern. Et Coss.	
7.6.54	Solomonseal	Dried rootstock of Solomonseal (<i>Polygonatum kingianum</i> Coll. et Hemsl.), (<i>Polygonatum sibiricum</i> Red.) or (<i>Polygonatum cyrtonema</i> Hua), a plant of Liliaceae family.	
7.6.55	Radix astragali	Dried rootstock of Radix astragali (<i>Astragalus membranaceus</i> (Fisch.) Bge. var. <i>mongholicus</i> (Bge.) Hsiao) or (<i>Astragalus membranaceus</i> (Fisch.) Bge.), a plant of pea family.	
7.6.56	Ageratum	Dried aboveground part of Ageratum (<i>Agastache rugosus</i> (Fisch. Et Mey.) O. Ktze), a plant of the genus <i>Ageratum</i> and the mint family.	
7.6.57	Asiatic centella	Dried herb of asiatic centella (<i>Centella asiatica</i> (L.) Urb.), a plant of the parsley family.	
7.6.58	Curcuma	Dried rootstock of curcuma (<i>Curcuma longa</i> L.), a plant of <i>Curcuma</i> genus and ginger family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.59	Gynostemma pentaphylla	A plant of gynostemma pentaphylla (<i>Gynostemma Bl.</i>) in Cucurbitaceae family.	
7.6.60	Platycodon	Dried root of Platycodon (<i>Platycodon grandiflorum</i> (Jacq.) A. DC.), a plant of Platycodon A. DC. Species in Campanulaceae family.	
7.6.61	Gold Buckwheat Rhizome	Dried roots of gold buckwheat (<i>Fagopyrum dibotrys</i> (D. Don) Hara), a plant of Polygonaceae family.	
7.6.62	Honeysuckle	Dried buds or half-opened flower of honeysuckle (<i>Lonicera japonica</i> Thunb.), a plant of Caprifoliaceae family.	
7.6.63	Cherokee rose	Dried and mature fruit of Cherokee rose (<i>Rosa laevigata</i> Michx.), a plant of Rosaceae family.	
7.6.64	Leek seeds	Dried and mature seeds of leek (<i>Allium tuberosum</i> Rottl. ex Spreng.), a plant of Liliaceae family.	
7.6.65	Orange red	The dried outer peel of the mandarin orange (<i>Citrus reticulata</i> Blanco) and its cultivars.	
7.6.66	Chrysanthemum	Dried capitulum of Chrysanthemum (<i>Chrysanthemum morifolium</i> Ramat.), a plant of composite genus and composite family.	
7.6.67	Orange peel	Mature peel of orange (<i>Citrus reticulata</i> Blanco) and cultivated varieties.	
7.6.68	Cassia seed	Dried and mature seeds of Sicklesenna (<i>Cassia obtusifolia</i> L.) or (<i>Cassia tora</i> L.), a plant of pea family.	
7.6.69	Radish seed	Mature seeds of turnip (<i>Raphanus sativus</i> L.), a plant of crucifer family.	
7.6.70	Lotus seed	The dried mature seeds of lotus (<i>Nelumbo nucifera</i> Gaertn.), a plant in nelumbo species, in nelumboideae subfamily and nymphaeaceae family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.71	Longan meat	Seed peel of <i>Dimocarpus longan</i> Lour.	
7.6.72	Aloe	The dried substance of the concentrated juice from the leaf of Aloe vera (<i>Aloe barbadensis</i> Miller), a plant of aloe genus, Liliaceae family. Also called as “old aloe”.	
7.6.73	Fructus momordicae	Dried fruit of Fructus momordicae (<i>Siraitia grosvenorii</i> (Swingle) C. Jeffrey ex A.M. Lu et Z.Y. Zhang), a plant of Cucurbitaceae family.	
7.6.74	Green tea	The product is made from the new leaves or buds of the tea tree, which are not fermented, but are made through processes such as withering, shaping, and drying.	
7.6.75	Purslane	The dried aboveground part of Purslane (<i>Portulaca oleracea</i> L.), a plant of Portulacaceae genus, Portulacaceae family.	
7.6.76	Liriope	Dried tuber of dwarf lilyturf (<i>Ophiopogon japonicus</i> (L.f) KerGawl), a plant of Liliaceae family.	
7.6.77	Malt	The product processed through germination and drying of mature fruit of barley (<i>Hordeum vulgare</i> L.).	
7.6.78	Rose	Dried buds of rose (<i>Rosa rugosa</i> Thunb.), a plant of Rosaceae family.	
7.6.79	Roselle	<i>Hibiscus sabdariffa</i> .	
7.6.80	Rosemary	Dried stems, leaves, or flowers of rosemary (<i>Rosmarinus officinalis</i>) of the Lamiaceae family.	
7.6.81	Papaya	Dried and mature fruit of wrinkled papaya (<i>Chaenomeles speciosa</i> (Sweet) Nakai.), a plant of papaya plant of Rosaceae family.	
7.6.82	Ligustrum lucidum Kudingcha	Tea made from young shoots, leaves, and branches of <i>Ligustrum robustum</i> (Roxb.) Blum., a shrub or small tree of the family Oleaceae.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.83	Radix Aucklandiae	Dried root of Radix Aucklandiae (<i>Aucklandia lappa Decne.</i>), a plant of composite family.	
7.6.84	Burdock root	Roots of burdock (<i>Arctium lappa L.</i>), a plant of composite family.	
7.6.85	Burdock seed	Dried and mature seeds of burdock (<i>Arctium lappa L.</i>), a plant of composite family.	
7.6.86	Fruit of glossy privet	Dried and mature fruit of glossy privet (<i>Ligustrum lucidum Ait.</i>), a plant of Ligustrum genus, Oleaceae family.	
7.6.87	Sterculia Lychnophora Seed	Dry and mature seeds of <i>Sterculia lychnophora Hance.</i>	
7.6.88	Longevity Spinach	Young leaves and stems of <i>Gynura procumbens (Lour.) Merr.</i>	
7.6.89	Dandelion	Dried whole plant of dandelion (<i>Toraxacum mongolicum Hand. -Mazz.</i>), (<i>Toraxacum borealisinense Kitam.</i>) or several plants of the same family, a plant of composite family.	
7.6.90	Cattail pollen	Dried pollen of cattail (<i>Typha angustifolia L.</i>) and (<i>Typha orientalis Presl</i>) or the plants of the same family, a plant of Typhaceae family.	
7.6.91	Radix rubiae	Dried root and root stem of radix rubiae (<i>Rubia cordifolia L.</i>), a plant of Rubiaceae family.	
7.6.92	Semen euryales	Dried and mature seed kernel of <i>Euryale ferox Salisb.</i>	
7.6.93	Green Tangerine	Dried and mature fruit of <i>Canarium album Raeusch.</i>	
7.6.94	Green Tangerine Peel	Dried young fruit or the peel of unripe fruit of orange (<i>Citrus reticulata Blanco</i>) and the cultivated variations, a plant of Rutaceae family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.95	Ginseng	Dried root and root stem of ginseng (<i>Panax ginseng</i> C.A. Mey.), a plant of Panax species in Araliaceae family.	
7.6.96	Ginseng leaf	Dried leaf of ginseng (<i>Panax ginseng</i> C. A. Mey.), a plant of Araliaceae family.	
7.6.97	Cistanches herba	Dried stems with scale leaves of <i>Citanche deserticola</i> Y. C. Ma.	
7.6.98	Nutmeg	Dried kernel of nutmeg (<i>Myristica fragrans</i> Houtt.), a plant of Myristicaceae family.	
7.6.99	Cinnamon	Dried bark of <i>Cinnamomum cassis</i> Presl.	
7.6.100	Bark of white mulberry root	Root bark of mulberry (<i>Morus alba</i> L.), a plant of Moraceae family.	
7.6.101	Mulberry fruit	Dried fruit of mulberry (<i>Morus alba</i> L.), a plant of Moraceae family.	
7.6.102	Mulberry leaf	Dried leaf of mulberry (<i>Morus alba</i> L.), a plant of Moraceae family.	
7.6.103	Mulberry branch	Dried wand of mulberry (<i>Morus alba</i> L.), a plant of Moraceae family.	
7.6.104	Sea buckthorn	Dried and mature fruit of seabuckthorn (<i>Hippophae rhamnoides</i> L.), a plant of seabuckthorn genus, Elaeagnaceae family.	
7.6.105	Amomum villosum	Dried and mature fruit of <i>Amomum villosum</i> Lour., <i>Amomum villosum</i> Lour. var. <i>xanthioides</i> T.L.Wu et Senjen, or <i>Amomum longiligulare</i> T. L. Wu.	
7.6.106	Yam	Dried tuber of yam (<i>Dioscorea opposita</i> Thunb.), a plant of Dioscorea genus, Dioscorea family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.107	Hawk thorn	Dried and mature fruit of hawthorn, (<i>Crataegus pinnatifida</i> Bge.var. <i>major</i> N.E.Br.) or (<i>Crataegus pinnatifida</i> Bge.), a plant of Crataegus genus, Rosaceae family.	
7.6.108	Cornel	Dried and mature pulp of Cornel (<i>Cornus officinalis</i> Sieb.et Zucc.), a plant of cornus genus, Cornaceae family.	
7.6.109	Ginger	Fresh tuber of ginger (<i>Zingiber officinale</i> Rosc.), a plant of Zingiber genus, Zingiberaceae family.	
7.6.110	Skunk bugbane	Dried rootstock of skunk bugbane (<i>Cimicifuga heracleifolia</i> Kom.), (<i>Cimicifuga dahurica</i> (Turcz.) Maxim.) and (<i>Cimicifuga foetida</i> L.), a plant of Cimicifuga species in Ranunculaceae family.	
7.6.111	Vine of polygonum multiflorum	Dried vine of Polygonum multiflorum (<i>Polygonum multiflorum</i> Thunb.), a plant of Polygonaceae family.	
7.6.112	Tamarind pulp	Fruit of Tamarind (<i>Tamarindus indica</i> L.), a tree of pea family.	
7.6.113	Seed of wild jujube	Dried and mature seeds of wild jujube (<i>Ziziphus jujuba</i> Mill. Var. <i>spinosa</i> (Bunge) Hu ex H. F. Chou), a plant of cbuckthorn family.	
7.6.114	Peach kernel	Dried and mature seeds of <i>Prunus persica</i> (L.) Batsch or <i>Prunus davidiana</i> (Carr.) Franch.	
7.6.115	Lucid asparagus	Tuber of Lucid asparagus (<i>Asparagus cochinchinensis</i> (Lour.) Merr.), a plant of asparagus genus, Liliaceae family.	
7.6.116	Gastrodia elata	Dried stems and roots for <i>Gastrodia elata</i> Bl.	
7.6.117	Dendrobium officinale	Dried stems of <i>Dendrobium officinale</i> Kimura et Migo.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.118	Tuckahoe	Dried rootstock of Tuckahoe (<i>Smilax glabra</i> Roxb.), a plant of smilax of Liliaceae family.	
7.6.119	Cuscuta	Dried and mature seeds of dodder, (<i>Cuscuta australis</i> R.Br.) or (<i>Cuscuta chinensis</i> Lam.), a plant of Cuscuta genus, Convolvulaceae family.	
7.6.120	Acanthopanax	Dried root bark of cortex acanthopanax radices (<i>Acanthopanax gracilistylus</i> W.W. Smith), a plant of Araliaceae family.	
7.6.121	Smoked plum	Dried and nearly mature fruit of plum (<i>Prunus mume</i> (Sieb.) Sieb. et Zucc), a plant of Rosaceae family.	
7.6.122	Magnolia vine fruit	Dried and mature fruit of Magnolia vine (<i>Schisandra chinensis</i> (Turcz.) Baill.), a plant of Schisandra species in Magnoliaceae family.	
7.6.123	Hairy Fig	<i>Roots of Ficus hirta Vahl.</i>	
7.6.124	Fresh cogongrass rhizome	Fresh roots of cogongrass rhizome (<i>Imperata cylindrica</i> (L.) Beauv.), a plant of Poaceae family.	
7.6.125	Fresh reed root	<i>Fresh roots of Phragmites communis Trin.</i>	
7.6.126	Cyperus rotundus	Dried rootstock of sedge (<i>Cyperus rotundus</i> L.), a plant of Cyperus genus, Cyperaceae family.	
7.6.127	Chinese Mosla Herb	Dried aboveground part of Chinese Mosla Herb (<i>Mosla chinensis</i> Maxim.) or (<i>Mosla chinensis Jiangxiangru</i>), a plant of Labiatae family.	
7.6.128	Citron	<i>Dried and mature fruit of Citrus medica L. or Citrus wilsonii Tanaka.</i>	
7.6.129	Cumin	<i>Dried and mature fruit of Foeniculum vulgare Mill.</i>	
7.6.130	Thistle	Dried aboveground part of thistle (<i>Cirsium</i> (willd.) MB.), a plant of Cirsium genus, composite family.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.131	Allium macrostemon	Bulb of scallion (<i>Allium macrostemon</i> Bunge) or (<i>Allium chinense</i> G. Don), a plant of Liliaceae family.	
7.6.132	Apricot Kernel (bitter or sweet)	Dried and mature seeds of <i>Prunus armeniaca</i> L. var. <i>ansu</i> Maxim, <i>Prunus sibirica</i> L., <i>Prunus mandshurica</i> (Maxim.) Koehne, or <i>Prunus armeniaca</i> L.	
7.6.133	American ginseng	Dried stems of <i>Panax quinquefolium</i> L.	
7.6.134	Acacia flower	Flower of locust (<i>Robinia pseudoacacia</i> L.), a plant of robinia species in legume family, which can be dried and crushed.	
7.6.135	Poplar flower	Flower of a plant of <i>Populus</i> L. species in Salicaceae family, which can be dried and crushed.	
7.6.136	Chrysanthemum indicum	Dried capitulum of <i>Chrysanthemum indicum</i> (<i>Chrysanthemum indicum</i> L.), a plant of composite family.	
7.6.137	Motherwort	Fresh or dried aboveground part of motherwort (<i>Leonurus artemisia</i> (Lour.) S. Y. Hu), a plant of <i>Leonurus</i> genus, Labiatae family.	
7.6.138	Coix seed	Dried and mature kernel of semen coicis (<i>Coix lacrymajobi</i> L.), a plant of <i>Coix</i> genus, Poaceae family.	
7.6.139	Fructus zingiberis nigri	Dried and mature fruit of galangal (<i>Alpinia oxyphylla</i> Miq), a plant of Zingerberaceae family.	
7.6.140	Ginkgo leaf	Dried leaf of ginkgo leaf (<i>Ginkgo biloba</i> L.), a plant of <i>Ginkgo</i> genus, Ginkgoaceae family.	
7.6.141	Phyllanthus emblica	Dried and mature fruit of <i>Phyllanthus emblica</i> L.	
7.6.142	Brush-cherry seed	Dried and mature seed of <i>Prunus humilis</i> Bge, <i>Prunus japonica</i> Thunb., or <i>Prunus pedunculata</i> Maxim.	

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
7.6.143	Cordate houttuynia	Fresh herb or dried aboveground part of heartleaf houttuynia (<i>Houttuynia cordata</i> Thunb.), a plant of Houttuynia genus, Saururaceae family.	
7.6.144	Drug solomonseal	Dried stem and root of <i>Polygonatum odoratum</i> (Mill.), in Liliaceae family.	
7.6.145	Polygala	Dried root of polygala (<i>Polygala tenuifolia</i> Willd.) or (<i>Polygala sibirica</i> L.), a plant of polygalaceae family.	
7.6.146	Cowberry	Fruit or leaf of a plant of cowberry (<i>Vaccinium L.</i>), in Ericaceae family.	
7.6.147	Herba lycopi	Dried aboveground part of pachyrhizus (<i>Lycopus lucidus Turcz. Var.hirtus Regel</i>), a plant of Labiatae family.	
7.6.148	Rhizoma alismatis	Dried tuber of rhizoma alismatis (<i>Alisma orientale (Sam.) Juzep</i>), a plant of Alismatceae family.	
7.6.149	Prepared tuber of Polygonum multiflorum	Processed tuber of Polygonum multiflorum (<i>Fallopia multiflora</i>).	
7.6.150	Raisin tree seed	Mature seeds of <i>Hovenia dulcis</i> Thunb., <i>Hovenia acerba</i> Lindl., or <i>Hovenia trichocarpa</i> Chun et Tsiang).	
7.6.151	Trifoliate orange	Dried young fruit or the peel of unripe fruit of trifoliate orange (<i>Citrus aurantium L.</i>) and the cultivated variations, a plant of Rutaceae family.	
7.6.152	Rhizome of wind-weed	Dried rootstock of rhizome of wind-weed (<i>Anemarrhena asphodeloides Bge.</i>), a plant of Liliaceae family.	
7.6.153	Gardenia	Dried and mature fruit of <i>Gardenia jasminoides</i> Ellis.	
7.6.154	Leaf of purple perilla	Dried leaf (or wand) of purple perilla (<i>Perilla frutescens</i> (L.) Britt.), a plant of Perilla genus, Labiatae family.	

8. Dairy products and their byproducts

Ingredient No.	Ingredient name	Feature description	Mandatory Label requirement
8.1	Cheese products		
8.1.1	Cheese [Cottage cheese]	Edible cheese, Processing such as dehydrated drying, grinding and crushing according to the requirements of use. The product shall be provided by qualified dairy product manufacturers.	Protein Fat Water content
8.2	Casein and its processed products		
8.2.1	Casein	The product obtained from the raw materials of skim milk, of which the casein in the milk is agglutinated by acid, salt and rennin and then it is dehydrated and crushed. The protein content in the product is no less than 80%. The product shall be provided by qualified dairy product manufacturers.	Protein Lysine
8.2.2	Calcium Caseinate	The product is made from skim milk, casein is neutralized with calcium hydroxide or calcium carbonate and then dried. The protein content of the product is not less than 88% and the calcium content is not less than 1.15%.	Protein Calcium
8.2.3	Hydrolyzed casein	The product obtained from casein when it is hydrolyzed by enzyme and then dried. The protein content in the product is no less than 74%.	Protein Lysine
8.3	Cream and its processed products		

8.3.1	Cream [butter]	The product made from the raw materials of milk and /or single cream (fermented or non-fermented), into which other raw materials, food additives and nutrition enhancers can be added or not added and then is processed into the finished product with the fat content more than 80%. The product shall be provided by qualified dairy product manufacturers.	Fat Water content Acid value Peroxide number
8.3.2	Low fat cream	The product made from the part containing fat separated from the milk, into which other raw materials, food additives and nutrition enhancers can be added or not added and then is processed into the finished product with the fat content ranging from 10%--80%. The product shall be provided by qualified dairy product manufacturers.	Fat Water content Acid value Peroxide number
8.4	Milk and Milk powder		
8.4.1	_milk	Raw cow milk or goat milk, including full cream, degreased, partially degreased and blended milk. The product name shall be marked with the source of animal species and product type, for example: full cream cow's milk and degreased goat's milk. The product shall be provided by qualified dairy product manufacturers. The product is only for pet feed (food).	Protein Fat Only for pet feed (food)
8.4.2	Colostrum (powder)	Milk produced by milk-producing animals (cow or goat) during the first 5 days after delivery or processed into powdery products. The product name shall be marked with the source of animal species, for example: bovine colostrum and goat colostrum powder. The product shall be provided by qualified dairy product manufacturers.	Protein Fat IgG

8.4.3	___ milk powder [dried milk]	The powdery products made from raw milk of cow or goat, including full cream, degreased, partially degreased and blended milk powders. The product name shall be marked with the source of animal species and product type, for example: full cream cow's milk and degreased goat's milk. The product shall be provided by qualified dairy product manufacturers.	Protein Fat
8.5	Whey and its processed products		
8.5.1	Whey powder	The powdery products made from whey when it is dried. The product shall be provided by qualified dairy product manufacturers.	Protein Crude ash Lactose
8.5.2	Isolated lactalbumin	One of Lactalbumin powders with the protein content of not less than 90%. The product shall be provided by qualified dairy product manufacturers.	Protein Crude ash
8.5.3	Concentrated lactalbumin	One of Lactalbumin powders with the protein content of not less than 34%. The product shall be provided by qualified dairy product manufacturers.	Protein Crude ash Lactose
8.5.4	Milk calcium [milk minerals]	The product of high calcium content separated from whey with calcium content not less than 22%. The product shall be provided by qualified dairy product manufacturers.	Calcium Phosphorus Crude ash
8.5.5	Lactalbumin powder	The powdery product made from whey by the processes of insolation, concentration, and dryness, with the protein content of not less than 25%. The product shall be provided by qualified dairy product manufacturers.	Protein Crude ash Lactose

8.5.6	Desalinated whey powder	The powdery product made from when it is desalinated and dried, with the Lactose content of not less than 61% and the content of Crude ash of not higher than 3%. The product shall be provided by qualified dairy product manufacturers.	Protein Crude ash Lactose
8.6	Lactose and its processed products		
8.6.1	Lactose	The product obtained from low-protein whey when it is evaporated, crystallized and dried with the Lactose content at not less than 98%. The product shall be provided by qualified dairy product manufacturers.	Lactose

9. Terrestrial animal products and their byproducts

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.1	Products of animal oil and fat		
9.1.1	Animal oil and fat	<p>The fat obtained by boiling and extracting the part containing fat obtained when edible animal tissue is cut up. Raw materials should come from a single animal species, fresh and without deterioration or refrigerated or frozen</p> <p>fresh processing. Do not use animal tissue contaminated by epidemic diseases and contain prohibited substances. No free fatty acid or other fat from non food-producing animals can be added into this product. The total fatty acid shall be not less than 90%, the non-saponifiable matter shall be no more than 2.5% and the insoluble impurities shall be no more than 1% in the product. The product name shall be marked with specific source of the fat, for example: lard oil.</p>	<p>Crude fat</p> <p>Non-saponifiable matter</p> <p>Acid value</p> <p>MDA</p>

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.1.2	Animal oil residue(cake)	Solid residue obtained by boiling and extracting the part containing fat obtained when edible animal tissue is cut up. Raw materials should come from a single animal species, fresh and without deterioration or refrigerated or frozen fresh processing. Do not use animal tissue contaminated by epidemic diseases and contain prohibited substances. The product name shall be marked with specific source of the oil residue, for example: lard oil residue.	Crude protein Crude fat
9.2	Insects and the processed products		
9.2.1	Silkworm chrysalis (powder)	A product obtained from silkworm chrysalis when it is dried. It can be crushed.	Crude protein Crude fat Acid value
9.2.2	silkworm chrysalis meal [degreased silkworm chrysalis (powder)]	A product obtained from silkworm chrysalis (powder) when it is degreased.	Crude protein Crude fat Acid value
9.2.3	Bee pollen	A crumb substance formed by the stamen anther in angiosperms or the pollen cells in the sporangiole of gymnosperm collected by bees. The product shall be provided by qualified food manufacturers.	Total sugar
9.2.4	Propolis	The dried secretion from Italian bee (<i>Apis mellifera</i> L.), an insect of Apidae family, it can be properly processed. The product shall be provided by qualified food manufacturers.	Total sugar

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.2.5	Beeswax	The wax excreted by Chinese bees (<i>Apis cerana</i> Fabricius) or Italian bees, an insect of Apidae family, it can be properly processed. The product shall be provided by qualified food manufacturers.	Crude fat
9.2.6	Bee honey	A honey brewed by Chinese bees or Italian bees, an insect of Apidae family, it can be properly processed. The product shall be provided by qualified food manufacturers.	Total sugar
9.2.7	Dried black soldier fly (powder)	Under controlled environmental conditions, the products obtained from the black soldier fly (<i>Hermetia illucens</i> L.) larvae cultivated and cultured with the feed raw materials in this catalog or the kitchen wastes that have been sterilized at high temperature (oil-water separation can be performed) provided by enterprises with relevant qualifications (the following black soldier fly related products shall all meet this condition) through washing, steaming, sterilizing, and drying.	Crude protein Crude fat Malondialdehyde
9.2.8	Frozen black soldier fly	The product of a complete insect body shape obtained from black soldier fly larvae (the source should meet the relevant requirements of 9.2.7) through washing, steaming, sterilization, and freezing. Cold chain transportation and refrigeration are required.	Crude protein Crude fat Water content Insect litter content

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.2.9	Black soldier fly enzymatic lysate (powder)	The slurry product (water content not higher than 70%) obtained by grinding, enzymolysis, and sterilization of black soldier fly larvae (the source should meet the relevant requirements of 9.2.7), or the powder product (water content not higher than 10%) obtained by drying. The proportion of acid-soluble protein in crude protein in the product shall not be less than 70%.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude fat TVB-N Lauric acid Water content
9.2.10	Black soldier fly defatted insect powder	The product obtained by defatting the dried black soldier fly (powder).	Crude protein Crude fat Lauric acid Malondialdehyde
9.2.11	____Insect (powder)	The product obtained from insect when it is dried and the insect can be crushed. This kind of insect can be processed provided that no impact would be made to the public health and animal health. The product name shall be marked with the source of insect, for example: mealworm (powder).	Crude protein Crude fat Acid value
9.2.12	Degreased____insect powder	The product obtained from degreased insect (powder) by using methods such as supercritical extraction. This kind of insect can be processed provided that no impact would be made to the human health and animal health. The product name shall be marked with the source of insect, for example: degreased mealworm powder.	Crude protein Crude fat

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.3	Visceral, hoof, horn, claw, feather, and their processed products		
9.3.1	Intestinal mucosa protein powder	A product obtained from the remains after heparin sodium is extracted from the small intestinal mucosa of edible animals, when it is deodorized, desalinated, hydrolyzed and dried. Animal tissues with diseases and prohibited substances shall not be used.	Crude protein Crude ash Salinity
9.3.2	Animal viscera	The fresh viscera of edible animals which can be freshly used or refrigerated, frozen, steamed, dried and smoked. The raw materials shall be derived from the same source of animal species, and animal tissues with diseases and prohibited substances shall not be used. The product name shall be marked with the preservation (processing) method, the specific animal species and the name of visceral, and the physical form shall be marked in the product name. For example: fresh pork liver, frozen pork lung, cooked pork heart, smoked pork intestine, and dehydrated pork liver pellets. The product is only for pet feed (food).	Crude protein Water content Only for pet feed (food)

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.3.3	Visceral meal	<p>A product obtained from the fresh or refrigerated, frozen visceral of edible animal when it is cooked by high temperature, dried, and crushed. The raw materials shall be derived from the same source of animal species. Except for inevitable mixture, hoofs, horns, teeth, hair, feathers and digestive contents shall not be contained, and animal tissues with diseases and prohibited substances shall not be used. The product name shall be marked with the animal species. If it can be determined from which visceral the raw material comes from, the product name can be indicated with the name of the visceral, for example: chicken visceral meal, swine visceral meal, and swine liver meal.</p>	<p>Crude protein Crude fat Pepsin digestibility TVB-N Histamine</p>
9.3.4	Animal organs	<p>The fresh organs of edible animal which can be freshly cooked or refrigerated, frozen, steamed, dried and smoked. The raw materials shall be derived from the same source of animal species, and animal tissues with diseases and prohibited substances shall not be used. The product name shall be marked with the specific animal species, for example: lamb hoofs, and pork ears. The product is only for pet feed (food).</p>	<p>Only for pet feed (food)</p>

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.3.5	Animal hydrolysate	<p>Products obtained from clean meat, visceral and organs of food animals when they are milled, crushed, and hydrolyzed, which can be liquid, semi-solid or processed solid powder. The raw materials shall be derived from the same source of animal species, and shall be fresh without deterioration or refrigerated and frozen for preservation. Except for inevitable mixture, hoofs, horns, teeth, hair, feathers and digestive contents shall not be contained, and animal tissues with diseases and prohibited substances shall not be used. The product name shall be marked with the specific animal species and physical forms, for example: swine hydrolysate, hydrolyzed bovine paste, and hydrolyzed chicken meal. The product is only for pet feed (food).</p>	<p>Crude protein pH value Water content Only for pet feed (food) and aquatic feed</p>
9.3.6	Enzymatically hydrolyzed animal offal (powder)	<p>Slurry product obtained from fresh, refrigerated, or frozen edible animal viscera through high-temperature cooking, enzymatic hydrolysis, inactivation, high-pressure homogenization, and concentration, or powdered products obtained through drying. The raw materials should come from the same animal species. Except for unavoidable mixing, they must not contain hooves, horns, teeth, hair, feathers, and digestive tract contents. Animal tissues that have been infected with epidemic diseases or contain banned substances must not be used. The product name must indicate the specific animal species. If it is known what kind of animal offal the raw material comes from, the product name may indicate the name of the animal viscera, such as: enzymatic chicken liver powder.</p>	<p>Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude fat Pepsin digestibility TVB-N Histamine</p>

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.3.7	Expanded feather meal	A product obtained from the poultry feather when it is expanded and crushed. Deterioated or disease contaminated poultry feathers shall not be used for the raw materials.	Crude protein Crude ash Pepsin digestibility
9.3.8	__skin	The fresh skin of edible animal which can be freshly cooked or refrigerated, frozen, steamed, dried and smoked. The raw materials shall be derived from the same source of animal species, and deterioated or disease contaminated animal skin shall not be used and leather and tanning byproducts shall not be used. The product name shall be marked with the specific animal species, for example: buffalo skin. The product is only for pet feed (food).	Crude protein Water content Only for pet feed (food)
9.3.9	Poultry claw skin meal	A product obtained from the cutin-like scarfskin getting off during processing the poultry claws when it is dried and crushed. The product name shall be marked with the name of specific animal, for example: chick claw skin meal.	Crude protein Crude fat Crude ash
9.3.10	Hydrolyzed hoof and horn meal	A product obtained from the hoof and horn of animals when it is hydrolyzed, dried and crushed. If the source of raw material of a specific animal can be confirmed, the product name shall be marked with the name of such animal, for example: hydrolyzed swine hoof meal.	Crude protein Pepsin digestibility

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.3.11	Hydrolyzed animal hair meal	A product obtained from the clean and undecomposed poultry feather from which no amino acid is extracted when it is hydrolyzed, dried and crushed. Pepsin digestibility in this product shall not be less than 75%.	Crude protein Crude ash Pepsin digestibility
9.3.12	Hydrolyzed feather meal	A product obtained from the poultry feather when it is hydrolyzed, dried and crushed. Deterioated and disease contaminated poultry feathers shall not be used for the raw materials. Pepsin digestibility in this product shall not be less than 75%. The product name shall be marked with the hydrolysis method (enzymatic hydrolysis, acidolysis, alkaline hydrolysis, high temperature and high pressure hydrolysis), for example: enzymatic feather meal.	Crude protein Crude ash Pepsin digestibility
9.4	Egg and its processed products		
9.4.1	Egg powder	A product obtained from the egg liquid of the edible eggs when it is pasteurized, dried and crushed, and the product shall not contain any eggshell or other non-egg substances.	Crude protein Crude ash
9.4.2	Yolk powder	A product obtained from the yolk of the edible eggs when it is pasteurized, dried, hydrolyzed and crushed, and the product shall not contain any eggshell or other non-egg substances.	Crude protein Crude fat

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.4.3	Yolk oil	The product is obtained by using feed-grade egg yolk powder as raw material and through CO ₂ supercritical extraction process. The crude fat content is not less than 99.0%, the unsaturated fatty acid content is not less than 52.0%, and the cis-9-octadecenoic acid content is not less than 40.0%.	Crude fat Water content Peroxide value Acid value Unsaturated fatty acids Cis-9-octadecenoic acid
9.4.4	Egg-shell meal	A product obtained from the eggshell when it is sterilized, dried and crushed,	Crude ash Calcium
9.4.5	Egg white powder	A product obtained from the egg white of the edible eggs when it is pasteurized, dried, hydrolyzed, and the product shall not contain any eggshell or other non-egg substances.	Crude protein
9.4.6	—Egg	Fresh hen eggs with shells or not that have not been processed or only have been treated with preservation techniques such as refrigeration and film coating. Product name must indicate the specific animal type, such as chicken eggs, duck eggs, and quail eggs.	Crude protein Crude fat Crude ash (for eggs with shells)
9.5	Earth-worm and its processed products		
9.5.1	Earth-worm powder	A product obtained from earth-worm when it is dried, crushed.	Crude protein Crude ash
9.6	Meat, bone and their processed products		

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.6.1	___bone	The fresh bones of edible animal which can be freshly cooked or refrigerated, frozen, steamed, and dried. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal bones shall not be used. The product name shall be marked with the preservation (processing) method and the specific animal species, for example: fresh bovine bone, frozen porcine cartilage. The product is only for pet feed (food).	Calcium Ash Water content Only for pet feed (food)
9.6.2	Bone meal (particle)	A product obtained from the undecomposed bone of edible animals when it is pasteurized, dried, crushed. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal bones shall not be used. The product name shall be marked with the specific animal species, for example: swine bone meal, bovine bone particle.	Crude ash Calcium Total phosphorus
9.6.3	Osseocolla	Protein products obtained from bones of edible animals when they are crushed, de-oiled and hydrolyzed. Diseased and spoiled animal bones shall not be used for the raw materials.	Jelly strength Brinell viscosity Crude ash
9.6.4	___bone marrow	The fresh soft tissues in the bone cavity of edible animals which can be freshly cooked or refrigerated, frozen, steamed, and dried. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal bones shall not be used. The product name shall be marked with the preservation (processing) method and the animal species, for example: fresh bovine bone marrow. The product is only for pet feed (food).	Crude protein Crude fat Water content Only for pet feed (food)

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.6.5	Bone-derived calcium hydrogen phosphate	After the bones of edible animals are crushed, the solution obtained is soaked in hydrochloric acid, neutralized with lime milk, and then dried and crushed to obtain a product with a phosphorus content of not less than 16.5% and a chlorine content of not more than 3%. Hydrochloric acid recycled from pharmaceutical and chemical industries shall not be used for production.	Crude ash Total phosphorus Calcium Chloride
9.6.6	__meat	The fresh meat or meat with bones and skin of edible animal which can be freshly cooked or refrigerated, frozen, steamed, dried and smoked. The raw materials shall be derived from the same source of animal species, and animal tissues with diseases and containing prohibited substances shall not be used. The product name shall be marked with the preservation (processing) method and the animal species, for example: fresh mutton, frozen pork, cooked chicken, dried beef, and smoked chicken. The product is only for pet feed (food).	Crude protein Crude fat Water content Only for pet feed (food)

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.6.7	___meat meal	<p>A product obtained from the remains when the fresh edible animal is processed into food, which is steamed by high temperature, sterilized, degreased, dried, and crushed. Except for the ineluctable intermix, no hoof, horn, animal hair, feather, leather or alimentary canal contents can be added into; nor can bone be added additionally; nor can animal tissues of disease be used. The total phosphorus content shall not be less than 3.5%, the calcium content shall not be 2.2 times more than that of phosphorus and the pepsin digestibility shall not be less than 88% in the product. The product name shall be marked with the name of specific animal, for example: chicken meal.</p>	<p>Crude protein Crude fat Total phosphorus Pepsin digestibility Acid value</p>

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.6.8	___ meat and bone meal	A product obtained from the remains and bones when the fresh edible animal is processed into food, which is steamed by high temperature, sterilized, degreased, dried, and crushed. Except for the ineluctable intermix, no hoof, horn, animal hair, feather, leather or alimentary canal contents can be added into; nor can bone be added additionally; nor can animal tissues of disease be used. The total phosphorus content shall not be less than 3.5%, the calcium content shall not be 2.2 times more than that of phosphorus and the pepsin digestibility shall not be less than 88% in the product. The product name shall be marked with the name of specific animal, for example: chicken bone meal.	Crude protein Crude fat Total phosphorus Pepsin digestibility Acid value
9.6.9	De-gelatinized bone meal	A product obtained from the undecomposed animal bones when it is de-gummed, dried, and crushed. Diseased and spoiled animal bones shall not be used for the raw materials.	Crude ash Total phosphorus Calcium
9.7	Blood products		

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.7.1	Spray dried----- plasma protein flour	A product obtained from the raw material of blood plasma isolated from the fresh blood of a slaughtered food animal when it is sterilized, dried by spray. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal blood shall not be used. The product name shall be marked with the name of specific animal, for example: spray dried swine plasma protein flour.	Crude protein IgG or IgY
9.7.2	Spray dried__blood cell powder	A product obtained from the raw material of blood cells isolated from the fresh blood of a slaughtered edible animal when it is sterilized, dried by spray. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal blood shall not be used. The product name shall be marked with the name of specific animal, for example: spray dried swine blood cell powder.	Crude protein
9.7.3	Hydrolyzed __blood powder	A product obtained from the raw material of the fresh blood of a slaughtered edible animal when it is hydrolyzed, dried by spray. The raw materials shall be derived from the same source of animal species, and diseased and spoiled animal blood shall not be used. The product name shall be marked with the name of specific animal, for example: hydrolyzed blood powder.	Crude protein Pepsin digestibility

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.7.4	Hydrolyzed __ blood cell powder	A product obtained from the blood corpuscle isolated from the fresh blood of a slaughtered edible animal when it is ruptured, sterilized, enzymolized, concentrated, dried by spray. The raw materials shall be derived from the same source of animal species, and deteriorated and disease contaminated animal blood shall not be used. The product name shall be marked with the name of specific animal, for example: hydrolyzed swine blood cell powder.	Crude protein Pepsin digestibility
9.7.5	Hydrolyzed globin powder	A product obtained from the blood corpuscle isolated from the fresh blood of the slaughtered edible animals when it is ruptured, sterilized, enzymolized, and separated to obtain globin, which is then concentrated, dried by spray. The Crude protein content in the product shall be not less than 90%.	Crude protein Lysine
9.7.6	____Blood powder	A product obtained from the fresh blood of a slaughtered edible animal when it is dried. The raw materials shall be derived from the same source of animal species, and deteriorated and disease contaminated animal blood shall not be used. The Crude protein content in the product shall be not less than 85%. The product name shall be marked with the name of specific animal, for example: chicken blood powder.	Crude protein

Ingredient No.	Ingredient Name	Feature description	Mandatory label requirements
9.7.7	Hemoglobin powder	A product obtained from the blood corpuscle isolated from the fresh blood of the slaughtered edible animals when it is ruptured, sterilized, enzymolized, and separated to obtain haemachrome, which is then concentrated, dried by spray. The ferroporphyrin content in the product shall be not less than 1.2%. (Calculated by iron).	Crude protein Ferroporphyrin (Heme Iron)

10. Fish, other aquatic organism and their byproducts

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
10.1	Shellfish and its byproducts		
10.1.1	_____shellfish	Fresh and edible shellfish, which can be freshly cooked or refrigerated, frozen, steamed and dried according to the requirements of use. The type of shellfish shall be indicated in the product name, such as scallops and oysters.	
10.1.2	Shell powder	A product obtained from the shell of shellfish when it is dried and crushed.	Crude ash Calcium
10.1.3	Dried conch powder	A product obtained from the remains of dried scallop (except the shell) processed by food manufacturers when it is dried and crushed.	Crude protein Crude fat histamine
10.2	Crustaceans and their byproducts		
10.2.1	Shrimp	Fresh shrimp, which can be freshly cooked or refrigerated, frozen, steamed and dried according to the requirements of use.	
10.2.2	Krill meal	A product obtained from euphausiid shrimp (<i>Euphausia superba</i>) when it is dried and crushed.	Crude protein Crude ash Salinity TVB-N
10.2.3	Enzymatic shrimp paste	A slurry product obtained using shrimp as raw material, through pulping, filtering, enzymolysis, concentration, and sterilization. The water content is not higher than 55%, and the proportion of acid-soluble protein in crude protein is not less than 70%. The product should indicate that the raw material comes	Acid soluble protein (trichloroacetic acid soluble protein)

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
		from marine shrimp or freshwater shrimp, such as: enzymolysis freshwater shrimp slurry.	Crude protein Crude ash TVB-N Water content
10.2.4	Enzymatic shrimp slurry	The raw material is the shrimp paste obtained in the process of producing shrimp powder from marine shrimp, through enzymatic hydrolysis, concentration, and sterilization processed to produce the slurry product. The water content of the product is no more than 50% and the proportion of acid-soluble protein in crude protein is no less than 75%.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude ash TVB-N Water content
10.2.5	Shrimp meal	A product obtained from the shrimp when it is cooked, dried and crushed.	Crude protein Crude ash Salinity TVB-N
10.2.6	Shrimp paste	A paste obtained from the shrimp when the oil is isolated, enzymolized and concentrated.	Crude protein Crude ash Water content TVB-N
10.2.7	Shrimp shell powder	A product obtained from shrimp head or the shrimp shell separated by food manufacturers for processing peeled shrimp, when it is dried and crushed.	Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
10.2.8	Shrimp oil	A product obtained from the crude oil from ocean shrimps when it is cooked and pressed and then refined.	Fat Acid value Iodine value
10.2.9	Crab	Fresh crab, which can be freshly cooked or refrigerated, frozen, steamed and dried according to the requirements of use.	
10.2.10	Crab powder	A product obtained from the raw materials of crab or some part of the crab when it is cooked, pressed, dried and crushed. Crude protein content in the product shall be not less than 25%.	Crude protein Crude ash TVB-N
10.2.11	Crab shell powder	A product obtained from the raw materials of crab shell when it is dried and crushed.	Crude ash
10.3	Aquatic mollusk and their byproducts		
10.3.1	Cuttlefish	Fresh cuttlefish, which can be freshly cooked or refrigerated, frozen, steamed and dried according to the requirements of use.	
10.3.2	Cuttlefish powder	A product obtained from the raw materials of cuttlefish or some part of the cuttlefish when it is cooked, pressed, dried and crushed.	Crude protein Crude fat Crude ash TVB-N

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
10.3.3	Cuttlefish paste	A paste obtained from the leftover materials such as cuttlefish viscera when the grease is isolated, enzymolized, concentrated.	Crude protein Crude fat Crude ash Water content TVB-N
10.3.4	Cuttlefish visceral meal	A product obtained after cuttlefish paste is mixed with the carrier and dried. The carrier used shall be the raw material permitted in the feed regulations, and the carrier's name shall be indicated on the label.	Crude protein Crude ash Carrier name TVB-N
10.3.5	Cuttlefish oil	The oil separated from cuttlefish viscera.	Crude fat Acid value Iodine value
10.3.1	Squid	Fresh squid, which can be freshly cooked or refrigerated, frozen, steamed and dried according to the requirements of use.	Crude fat Acid value
10.3.2	Enzymatic hydrolyzed squid paste	A paste or slurry product obtained by enzymatic hydrolysis of squid paste.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude fat Crude ash TVB-N Water content
10.3.3	Squid powder	A product obtained from the raw materials of Squid or some part of the Squid when it is cooked, pressed, dried and crushed.	Crude protein Crude fat TVB-N

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
10.3.4	Squid paste	A paste obtained from the leftover materials such as Squid viscera when the oil is isolated, enzymolized, concentrated.	Crude protein Crude fat Crude ash Water content TVB-N
10.3.5	Squid visceral meal	A product obtained after squid paste is mixed with the carrier and dried. The carrier used shall be the raw material permitted in the feed regulations, and the carrier's name shall be indicated on the label.	Crude protein Crude ash Carrier name TVB-N
10.3.6	Squid oil	The oil separated from squid viscera.	Crude fat Acid value Iodine value
10.3.7	Sea cucumber intestine hydrolyzed protein	The product is made from sea cucumber intestines through pretreatment, enzymatic hydrolysis, centrifugation, spray drying, and other processes. The crude protein content is not less than 55%, the acid-soluble protein content is not less than 50%, the crude fat content is not more than 2%, the crude ash content is not more than 8%, the volatile basic nitrogen content is not more than 130 mg/100 g, the water content is not more than 8%. The Coliform bacteria is not more than 100 CFU/g, the Staphylococcus aureus is not more than 100 CFU/g, and the Vibrio parahaemolyticus is not more than 3.0 MPN/g.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude fat Crude ash TVB-N Water content Coliform bacteria Staphylococcus aureus Vibrio parahaemolyticus
10.4	Fish and its byproduct		
10.4.1	Fish	Whole fresh fish or partial fish, which can be freshly cooked or refrigerated, frozen, steamed and dried according to	Crude protein Water content

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
		the requirements of use. Fish contaminated by disease and others shall not be used.	
10.4.2	White fish meal	A product obtained from the whole fish of white-flesh fish such as cod, plaice and snakehead or the remains of fish after processed into aquatic products (including fish bones, fish viscera, fish head, fish tail, fish skin, fish eyes, fish scales and fish fins), when it is cooked, pressed, degreased, dried and crushed.	Crude protein Crude fat Crude ash Lysine Histamine TVB-N
10.4.3	Low-fat fish meal	The product is obtained by extracting and defatting red fish meal with n-hexane. The crude protein content is not less than 68%, the crude fat content is not higher than 6%, the volatile basic nitrogen content is not higher than 80 mg/100g, the histamine content is not higher than 500 mg/kg, and the n-hexane residue is not higher than 500 mg/kg. The raw material red fish meal should be qualified product provided by a qualified production enterprise.	Crude protein Crude fat Crude ash Lysine TVB-N Histamine Water content
10.4.4	Red fish meal	The product is obtained by steaming, pressing, drying, and crushing the whole fish (exclude fish materials for white fish meal).	Crude protein Crude ash Lysine TVB-N Malondialdehyde
10.4.5	Enzymatic fish paste	A slurry product obtained by pulping, filtering, enzymolysis, concentration and sterilization with fresh fish or frozen fish	Acid soluble protein (trichloroacetic

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
		as raw materials. The water content is not higher than 55%, and the proportion of acid-soluble protein in crude protein is not less than 70%. The product name should indicate that it comes from freshwater fish or marine fish, such as: enzymolysis freshwater fish slurry.	acid soluble protein) Crude protein Crude ash TVB-N Water content
10.4.6	Enzymatically hydrolyzed fish viscera pulp	The slurry product obtained by enzymatic hydrolysis, concentration, and sterilization, using fish viscera as raw material. The water content is not higher than 50%, and the proportion of acid-soluble protein in crude protein is not less than 75%. The product name should indicate that the raw material comes from freshwater fish or marine fish, such as: enzymatic hydrolysis of freshwater fish viscera slurry.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude ash TVB-N Water content
10.4.7	Enzymatic fish paste	The slurry product obtained by defatting, enzymolysis, concentration, and sterilization of the fish pulp from the fish meal processing process. The water content is not higher than 50%, and the proportion of acid-soluble protein in crude protein is not less than 75%. The product name should indicate that the raw material comes from freshwater fish or marine fish, such as: enzymolysis freshwater fish pulp.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude ash TVB-N Water content
10.4.8	Hydrolyzed fish protein	The product is obtained by concentrating, hydrolyzing, and drying	Crude protein

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
	powder	the whole fish or a part of the fish. The crude protein content of the product is not less than 50%.	Crude fat Crude ash
10.4.9	Fish paste	A paste obtained from the leftover materials such as fresh fish viscera when the grease is isolated, enzymolized, and concentrated.	Crude protein Crude ash TVB-N Water content
10.4.10	Fish bone powder	A product obtained from the fish bone when it is crushed and dried.	Calcium Phosphorus Crude ash
10.4.11	Fish cream	Liquids obtained when feed-grade or food-grade formic acid (the addition amount does not exceed 5% of the fresh weight of the fish) is used for preservation and then it is liquefied and filtered at a certain temperature after the fresh fish or chilled fish is minced, which can be concentrated in vacuum. The TVB-N content is not more than 50 mg/100g, and the histamine content is not more than 300 mg/kg.	Crude protein Crude fat TVB-N Histamine Water content
10.4.12	Fish spareribs meal	The product obtained by using remaining parts of fish bodies other than the raw material fish for white fish meal (including by-products after processing of marine fish or other fish, including fish bones, viscera, heads, tails, skin and fins, etc.), through steaming, pressing, drying, and crushing. Product name should indicate the source of the raw	Crude protein Crude ash TVB-N

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
		materials, such as: fish fillet meal (derived from by-products of marine fish processing), fish fillet meal (derived from by-products of other fish processing).	
10.4.13	Fish skin	A product produced from drying the fish skin obtained from the processing of fish products.	Crude protein Water content
10.4.14	Fish soluble paste	A product obtained from the pressed liquid left in processing fishmeal when it is degreased, concentrated or hydrolyzed and then re-concentrated. Moisture in the product shall be less than 50%.	Crude protein Crude fat TVB-N Water content
10.4.15	Powder of fish soluble paste	A product obtained after fish soluble paste is mixed with the carrier when it is dried by spray or dried at low temperature. The carrier used shall be the raw material permitted in the feed regulations, and the carrier's name shall be indicated on the label.	Crude protein Salinity TVB-N Carrier name
10.4.16	Fish oil	A product obtained from the crude oil from the whole fish or certain part of fish, when it is cooked, pressed, and then refined.	Crude fat Acid value Iodine value MDA
10.5	Others		
10.5.1	Artemia egg	Artemia and its eggs.	Empty egg rate Hatching rate

11. Minerals

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
11.1	Natural minerals		
11.1.1	Attapulgite (powder)	A mineral of natural hydrous silicate of potassium and magnesium and aluminum, maybe in particle or powder when it is crushed.	Magnesium Water content
	Shell powder	See 10.1.2	
11.1.2	Sodium humate	A product obtained in a way that when the liquid supernatant obtained after turf, lignite or weathered coal is crushed to fully react with the sodium hydroxide solution is concentrated and dried, with the soluble humic acid not less than 55%, and the moisture content not more than 12%.	Soluble humic acid Water content
11.1.3	Zeolite powder	A product obtained from natural clinoptilolite or mordenite when it is crushed.	Calcium Methylene blue absorbed amount Ammonia-adsorbed amount Water content
11.1.4	Kaoline	Natural minerals containing mineral elements, mainly kaolinite cluster ore, with the content of hydrated aluminosilicate not less than 65%. Their content shall not exceed 2.5% in compound feed and shall not contain asbestos.	Plumbum Water content
11.1.5	Diatomite	Diatomite dried products, pickled products, roasted products and flux roasted products made from natural diatomite (siliceous remains of diatoms) and processed by drying, roasting,	Water content Non-silicon substance

		pickling, grading. Its inclusion shall not exceed 2% in compound feed. The product quality standards shall be temporarily implemented in accordance with the <i>National Food Safety Standard: Food Additive - Diatomite</i> (GB 14936).	
11.1.6	Meerschaum	A clay mineral of hydrous magnesium-rich silicate.	Water content
11.1.7	French chalk	A product obtained from saline mineral of natural hydrated magnesium silicate when it is selected, purified, crushed and dried.	Water content
11.1.8	Medical stone	A natural and inorganic aluminosilicate.	Water content
11.1.9	Montmorillonite	A mineral formed by tiny hydrated aluminosilicate, generally in shape of block or soil, which is the functional component of bentonite, therefore, it is required to be purified from bentonite.	Water content Ammonia-adsorbed amount Methylene blue absorbed amount
11.1.10	Bentonite [amargosite]	A claystone--- bentonite-claystone taking bentonite as the major composition.	Water content
11.1.11	Crushed sand	A kind of sand made from limestone, calcite, precipitated chalk and chalk that contain natural magnesium carbonates when it is directly crushed by machine. Calcium content shall be not less than 35%.	Calcium
11.1.12	Vermiculite	A product obtained from natural minerals of magnesium silicate, iron and aluminum, when it is heated and expanded. It shall not contain asbestos.	Water content Fluorine

12. Microbial fermentative products and their byproducts

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.1	Fermented feed ingredients		
12.1.1	Fermented soybean meal	A protein feed ingredient product made from soybean meal or dehulled soybean meal by solid-state fermentation and drying process using feed microorganism species (strains) approved for use in the “Feed Additives Variety Catalog”.	Acid-soluble protein (Trichloroacetic acid-soluble protein) Crude protein
12.1.2	Fermented_ fruit residue	A product obtained from the raw material of fruit residue made in a way that a solid fermentation is conducted by the feeding microorganism species (strains) as listed in the “Feed Additives Variety Catalog.” The product name shall be marked with specific source of the raw materials, for example: fermented apple residue.	Crude fiber Crude ash
12.1.3	Fermented cottonseed protein	A product from highly-dehulled cottonseed meal or cottonseed protein as the raw material, through a solid-state fermentation and drying process, by using feed microorganism species (strains) approved for use in the “Feed Additives Variety Catalog”.	Acid soluble protein (Trichloroacetic acid-soluble protein) Crude protein Free gossypol

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.1.4	Fermented____	A product obtained by using a feed ingredient listed in this catalog (exclude “9. Terrestrial animal products and their by-products” and “10. Fish, other aquatic organisms and their by-products”) as the main fermentation matrix (content is not less than 95%), through fermentation by the feed microorganism species (strains) listed in the “Feed Additive Variety Catalog”, at the same time feed additives such as enzyme preparations listed in the “Feed Additive Variety Catalog” can also be used to assist fermentation. The product name should indicate the main fermentation raw material variety, such as fermented rapeseed meal.	Product quality markers indicator
12.1.5	Fermented feed (____)	A product obtained by using two or more feed ingredients in this catalog (exclude “9. Terrestrial animal products and their by-products” and “10. Fish, other aquatic organisms and their by-products”) as fermentation matrix, through fermentation by feed microorganism species (strains) in the “Feed Additive Variety Catalog”, at the same time feed additives such as enzyme preparations listed in the “Feed Additive Variety Catalog” can also be used to assist fermentation. The product name should indicate the names of the top two materials in the fermentation raw materials, sorted in descending order of proportion, such as: fermented feed (rapeseed meal, cottonseed meal).	Product quality markers indicator
12.2	Single cell protein		

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.2.1	Candida utilis protein	A powdery product made in a way that taking corn soaking liquid, glucose, glucose mother liquor (<i>Candida utilis</i>), etc. as culture medium, a liquid fermentation is conducted by candida utilis, then it is sprayed and dried.	Crude protein Crude ash
12.2.2	Yeast hydrolysate	The product obtained from the microbic biomass fermented in liquid state with (<i>Saccharomyces cerevisiae</i>) as the strain when it is concentrated and dried after autolysis or catalyzed hydrolysis with exogenous enzyme. The yeast soluble is not extracted, and the crude protein content is not less than 35%.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude ash Mannan Amino acid nitrogen
12.2.3	Cultured product of saccharomyces cerevisiae	The product obtained by using bran, corn, and other raw materials as fermentation matrix (sterilized or not), undergoing aerobic or facultative anaerobic solid-state fermentation, concentration, and drying by <i>Saccharomyces cerevisiae</i> as fermentation strain.	Crude protein Crude fiber Crude ash Mannan
12.2.4	Extract of saccharomyces cerevisiae	The product obtained in a way when the microbic biomass fermented in liquid state with <i>Saccharomyces cerevisiae</i> is autolyzed or catalytically hydrolyzed or mechanically broken to separate soluble components, and then concentrated or dried.	Crude protein Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.2.5	Cell wall of <i>saccharomyces cerevisiae</i>	The product obtained in a way when the microbic biomass fermented in liquid state with <i>Saccharomyces cerevisiae</i> is autolyzed or catalytically hydrolyzed or mechanically broken to separate cell wall, and then concentrated or dried.	Mannan
12.2.6	Beer yeast powder	A product obtained from the waste yeast produced during beer fermentation process, mainly comprised of beer yeast cells (<i>Saccharomyces cerevisiae</i>), when it is dried.	Crude protein Crude ash
12.2.7	Beer yeast slurry	The muddy waste yeast produced during beer fermentation process, mainly comprised of beer yeast cells (<i>Saccharomyces cerevisiae</i>) with a little amount of beer.	Crude protein Crude ash
12.2.8	Food yeast powder	The product obtained when the waste yeast produced in the production process of food yeast and is dried, which is mainly composed of <i>Saccharomyces cerevisiae</i> cells.	Crude protein Crude ash
12.3	Products made of bacterial protein feeds obtained from specific microorganism and specific culture medium (Microbial cells being dormant or inactivated)		
12.3.1	Coenzyme Q10 residue	Solid byproducts obtained in a way when <i>Rhodobacter sphaeroides</i> and main raw materials composed of glucose, corn steep liquor, inorganic salts are fermented to produce coenzyme Q10. The microbic biomass shall be inactivated and dried. The product is only for livestock and poultry feed.	Crude protein Crude ash Ammonium salt This product is limited to livestock and aquatic feed use.

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.3.2	Glutamic acid residue [flavor essence residue]	The solid residue left when <i>Corynebacterium glutamicum</i> and the culture medium comprised of the RBCL such as sucrose, molasses, amylum or other hydrolyzed liquid as well as ammonium salt (or other minerals) are used to produce L-glutamic acid through fermentation. The microbial biomass shall be inactivated and can be dried.	Crude protein Crude ash Ammonium salt Water content
12.3.3	Nucleotide residue	The solid residue left when the substrate composed of <i>Corynebacterium glutamicum</i> , plant-derived components such as sucrose, molasses, starch or its hydrolysate, and ammonium salts (or other minerals) are used to produce 5'-inosinic acid disodium and 5'-guanylic acid disodium through fermentation. The microbial biomass shall be inactivated and can be dried.	Crude protein Crude ash Ammonium salt Water content
12.3.4	Methylococcus capsulatus protein ¹	The product obtained using <i>Methylococcus capsulatus</i> CICC 11106s as the main production strain, <i>Cupriavidus cauae</i> CICC 11107s, <i>Aneurinibacillus danicu</i> CICC 11108s, and <i>Brevibacillus agri</i> CICC 11109s as auxiliary strains, methane in natural gas is the main raw material, produced through liquid continuous fermentation, solid-liquid separation, and drying. The final product does not contain living cells of the production strains. This product is limited to shrimp and fish feed use only.	Crude protein Crude ash This product is limited to shrimp and fish feed.

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.3.5	Lysine residue	The solid residue left when <i>Corynebacterium glutamicum</i> and the culture medium comprised of the RBCL such as sucrose, molasses, amylum or other hydrolyzed liquid as well as ammonium salt (or other minerals) are used to produce L-Lysine through fermentation. The microbial biomass shall be inactivated and can be dried.	Crude protein Crude ash Ammonium salt Water content
12.3.6	Ethanol Clostridium protein ²	The product obtained using Ethanol Clostridium (<i>Clostridium autoethanogenum</i>) CICC 11088s as a fermentation strain, CO in converter gas from the steel industry as the main raw material, through liquid fermentation to ethanol residues, then separated, and spray dried. The final product does not contain live cells of the production strain. This product is limited to use in piglet, poultry, and fish feed.	Crude protein Crude ash Ammonium salt This product is limited to use in piglets, poultry, and fish feed.
12.4	Fermented byproducts of meals and residues		

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.4.1	_____ vinegar meal 1. sticky rice 2. sorghum 3. wheat bran 4. rice bran 5. sweet potato 6. fruit 7. grains	The solid byproducts obtained in a way that the substances as listed as the raw materials are brewed by <i>Aspergillus oryzae</i> , <i>Aspergillus niger</i> , <i>Saccharomyces cerevisiae</i> , and <i>Acetobacter sp</i> and vinegar is extracted. In case of the product source is a single raw material, the product name shall be marked with the source, for example: vinegar meal of sticky rice.	Crude protein Crude fiber Crude ash
	Products of grain lees	See 1.5.	
12.4.2	Sauce meal	The solid byproducts obtained in a way that the raw materials of soybean, pea, broad bean, bean cake, wheat bran and common salt are brewed by <i>Aspergillus oryzae</i> , <i>Saccharomyces cerevisiae</i> , and <i>Lactobacillus</i> to produce sauce when the residue sterilized and dried.	Crude protein Crude fat Common salt
12.4.3	Citric acid meal	The solid product obtained from the filter residue remaining from filtering fermentation broth when it is dehydrated and dried, while the plant derived raw materials containing amyllum is fermented to produce citric acid. This product can be crushed.	Crude protein Crude ash

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
12.4.4	Grape lees (slurry)	A byproduct obtained from grape juice produced by industrial method, comprised of the liquid/mash when grape juice is isolated to be fermented.	Crude protein Crude ash
12.4.5	Fermented concentrate solution of beet molasses yeast	The product obtained from beet molasses when the residual liquid is concentrated after it is fermented in liquid state to produce yeast.	Crude protein Potassium Salinity Betaine Non-protein nitrogen
12.5	Others		
12.5.1	Fermented distiller's grains of <i>saccharomyces cerevisiae</i>	A product obtained from fresh white liquor distiller's grains as substrate when it is fermented in solid state with <i>saccharomyces cerevisiae</i> , autolyzed, dried, crushed.	Acid soluble protein (trichloroacetic acid soluble protein) Crude protein Crude fiber Lignin
12.5.2	Edible ethanol [Edible alcohol]	Edible alcohol with water content made from grains, potatoes, molasses or other edible crops when they are fermented and distilled. Products shall be provided by qualified food manufacturers.	Ethanol Methanol Aldehyde
<p>Note 1: New ingredient, monitoring period ends in December 2028.</p> <p>Note 2: New ingredient, monitoring period ends in August 2026.</p>			

13. Other raw materials for feedstuff

Ingredient No.	Ingredient name	Feature description	Mandatory label requirements
13.1	Amylum and its processed products		
13.1.1	___Amylum	A product obtained from the edible vegetal raw materials such as grains, beans, root tubers and tubers by amyllum preparation process (extraction, dehydration and dryness). The product name shall be marked with the source of vegetal raw materials, for example: corn amyllum. The product shall be provided by qualified food manufacturers.	Amyllum Water content
13.1.2	α -starch	The product obtained by pre-gelatinizing processed starch. The product must be provided by a qualified food production enterprise.	Starch gelatinization degree Water content
13.1.3	Dextrin	The small molecule intermediary products obtained from amyllum when it is under the hydrolysis reaction by acid or enzyme at a lower controlling degree. The product shall be provided by qualified food manufacturers.	Water content Reducing sugar Glucose equivalent
13.1.4	Resistant dextrin	A dietary fiber made from edible starch or starchy substances through dextrinization under acidic conditions. The product must be provided by a qualified food production enterprise.	Total dietary fiber pH value Ash
13.1.5	Maltodextrin	A starch derivative that does not contain free starch and is made from starch or starchy substances through low-grade enzymatic hydrolysis, refining, and spray drying. The product must be provided by a qualified food production enterprise.	Glucose equivalent Water content Solubility

13.2	Animal products		
13.2.1	Gelatin [collagen]	A soluble protein product obtained from the collagen in the skin, bone, ligament, and hamstring of edible animals when it is hydrolyzed. Diseased and spoiled animal tissues shall not be used for the raw materials and no leather and tanning byproducts shall be used. Products shall be provided by qualified food or drug manufacturers.	Crude protein Crude ash
13.3	Food products and their byproducts		
13.3.1	Foods approaching expiration date	Human food (baked goods, pasta, bean products, meat products, egg products, dairy products, aquatic products, nuts, canned food, potato chips, chocolate, and candy) that is close to its expiration date. Such products can only be used if they do not affect public health and animal health. Products must be provided by companies with production or sales qualifications. Products should indicate the name of the food and the manufacturer, such as: biscuits (** food factory).	Crude protein (exclude chocolate and candy) Crude fat (exclude pasta, bean products, and candy) Salt content (exclude chocolate and candy) Water content (exclude fresh products) Shelf life

13.3.2	Products and byproducts of food industry	<p>The residue food³ and byproducts obtained from the production (baked goods, pasta, soy products, meat products, egg products, dairy products, aquatic products, nuts, canned food, potato chips, chocolate, and candy) in food industry (It only refers to the part of the above-mentioned food that cannot become a commodity due to its leftovers, incompleteness, scattering, and mixed specifications during the production process.). These products can be dried. This kind of product can be processed or used provided it has no impact on public health and animal health. The product name shall be marked with the specific type and source, for example: ham sausage meal.</p>	<p>Crude protein (exclude chocolate and candy)</p> <p>Crude fat (exclude pasta, bean products, and candy)</p> <p>Salt content (exclude chocolate and candy)</p> <p>Water content (exclude fresh products)</p> <p>Shelf life</p>
13.3.3	Processed products and byproducts of fruit, vegetables, and edible fungi	<p>Fresh fruit (vegetables and fungi) and their juice, puree, slices produced during the harvest, logistics transportation, and food processing, that are no longer used for human consumption, as well as the skin, core/seeds, roots, stems, leaves removed from the above fruits (vegetables, fungi) during the production process, and parts that cannot become commodities due to corners, incompleteness, irregularity, and scattering. They can be dried and frozen. Such products can be produced and used only if they do not affect public health and animal health. The product name should indicate the specific name of the corresponding fruit, vegetable, edible fungi, such as: apple peel.</p>	<p>Crude fiber</p> <p>Acid insoluble ash</p> <p>Water content (exclude fresh products)</p>
13.4	Edible fungus and its processed products		

13.4.1	Pleurotus eryngii var. tuoliensia (Pleurotus nebrodensis)	<i>Pleurotus nebrodensis</i> , an edible fungus of Pleurotaceae species in Pleurotus family, and its dried products.	Water content (exclude fresh products)
13.4.2	Eryngium foetidum oyster cap (Pleurotus eryngii)	Eryngium foetidum (<i>Pleurotus eryngii</i>), an edible fungus of Pleurotaceae species in Pleurotus family, and its dried products.	Water content (exclude fresh products)
13.4.3	Agaricus Blazei Murrill	Agaricus Blazei Murrill (<i>Agaricus subrufescens</i>) of Agaricus species in Agaricus family, and its dried products.	Water content (exclude fresh products)
13.4.4	Schizophyllum	<i>Schizophyllum commune</i> and its dried products.	Water content (exclude fresh products)
13.4.5	Ganoderma lucidum ⁴	Fruit body of fungus in Polyporaceae family, <i>Ganoderma lucidum</i> (Leyss. ex Fr.) Karst. or <i>Ganoderma sinense</i> Zhao, Xu et Zhang, and its dried products.	Water content (exclude fresh products)
13.4.6	Flammulina velutipes [Needle mushroom]	Flammulina velutipes (<i>F. velutipes</i>), an edible fungus of Flammulina species in Marasmiaceae family, and its dried products.	Water content (exclude fresh products)
13.4.7	Agric [Black fungus]	Agric (<i>Auricularia auricula</i> (L.ex Hook.) Underwood), an edible fungus of Auricularia species in Auricularia family, and its dried products.	Water content (exclude fresh products)
13.4.8	Oyster mushroom	Oyster mushroom (<i>Pleurotus ostreatus</i>), an edible fungus of Pleurotaceae species in Pleurotus family, and its dried products.	Water content (exclude fresh products)
13.4.9	Agaricus bisporus [White mushroom]	<i>Agaricus bisporus</i> , an edible fungus of Agaricus species and its dried products.	Water content (exclude fresh products)
13.4.10	Shii-take	Shii-take (<i>Lentinus edodes</i> (Berk.) Sing), an edible fungus of Lentinus species in Omphalotaceae family, and its dried products.	Water content (exclude fresh products)

13.4.11	White fungus	White fungus (<i>Tremella</i>), an edible fungus of Tremella species in Tremella family, and its dried products.	Water content (exclude fresh products)
13.5	Saccharides		
13.5.1	White sugar [Sucrose]	The refined sugar made from the raw materials of sugar cane or beet through sugar manufacturing with main composition of sucrose. The product shall be provided by qualified food manufacturers.	Sucrose
13.5.2	Solid glucose-fructose	A powdered product obtained by drying fructose-glucose syrup, or a crystalline product mixed with crystallized fructose and crystallized glucose in a certain proportion. The product must be provided by a qualified food production enterprise.	Fructose Glucose
13.5.3	Glucose-fructose syrup	A starch sugar product with fructose and glucose as main ingredients, made from starch or starchy substances through processes such as hydrolysis, isomerization, refining, and concentration. Products must be provided by qualified food production enterprises.	Fructose Glucose Dry substance
13.5.4	Fructose	Ketohexose, one of monosaccharide, a geometric isomer of grapesugar. Product obtained by isomerization, separation, purification, and crystallization of glucose produced by starch hydrolysis, or products obtained by separation, purification, and crystallization of fructose and glucose produced by sucrose hydrolysis. The product shall be provided by qualified food manufacturers.	Fructose Specific rotation
13.5.5	Brown sugar [Sucrose]	Golden yellow to reddish brown crystal of molasses obtained from the raw materials of sugar cane or beet when it is pressed and concentrated with the main composition of sucrose. The product shall be provided by qualified food manufacturers.	Total sugar

13.5.6	Chicory Inulin [Inulin Powder]	The fructosylated sugar product obtained from root of <i>Cichorium intybus</i> L. as raw material, through screening, cleaning, crushing, extraction, and refining, and linked by β -glycosidic bonds and have a degree of polymerization of 2 to 60. The product must be provided by a qualified food production enterprise.	Inulin
13.5.7	Jerusalem artichoke inulin [Inulin powder]	The fructosylated sugar product obtained from raw material of the root of Jerusalem artichoke (<i>Helianthus tuberosus</i> L.) in the Asteraceae family, through screening, cleaning, crushing, extraction, and refining, and linked by β -glycosidic bonds and have a degree of polymerization of 2 to 60. The product must be provided by a qualified food production enterprise.	Inulin
13.5.8	Malt dust	Disaccharide formed by key-type connection with two glucose molecules, α -1 and 4- indicant, a product obtained from imperfect hydrolysis when amylum is acted by β amylbenzene. The product shall be provided by qualified food manufacturers.	Maltose Dry matter (only for maltose syrup)
13.5.9	Xylose	Pentose, one of monosaccharide, made from the raw material of corn core through the processes of hydrolysis, discoloration, purification, evaporation, crystallization, and dryness under the condition of sulfuric acid catalyst. The product shall be provided by qualified food manufacturers.	Xylose Specific rotation
13.5.10	Dextrose	Aldohexose, one of monosaccharide, a geometric isomer of fructose, made from starch or starchy substances, liquefied and saccharified to obtain glucose solution, which is then refined, concentrated and crystallized. It may contain crystal water. The product shall be provided by qualified food manufacturers.	Dextrose Specific rotation

13.5.11	Glucosamine (NAG)	One part of Chitosan and chitin structure prepared from the ectoskeleton of shellfish and other arthropod by hydrolysis or from the grains (such as corn or wheat) by fermentation.	Glucosamine hydrochloride
13.5.12	Glucose syrup	The water solution of highly purified and concentrated nutrient sugars obtained from amyllum by hydrolysis. The product shall be provided by qualified food manufacturers.	Glucose equivalent Dry matter
13.6	Cellulose and its processed products		
13.6.1	Cellulose	The product obtained from natural wood processed by machinery, with cellulose as its main component.	Crude fiber Crude ash Water content
13.6.1	Wood fiber	The product obtained from natural wood processed by machinery, with cellulose as its main component.	Crude fiber
13.6.2	Bamboo fiber	The product obtained from natural bamboo processed by machinery, with cellulose as its main component.	Crude fiber
13.6.3	Wood fiber powder	The wood cellulose powder product obtained using untreated wood, through decomposition and separation of lignin, and washed to obtain plant fiber, which is then mechanically processed and modified by crushing, grinding, screening, etc. Its main component is neutral detergent fiber.	Crude fiber Neutral detergent fiber Crude ash Water content
<p>Note 3: Residue foods: products produced for the purpose of human food, which are no longer used for human consumption due to manufacturing, packaging and other defects, but do not pose a risk to humans or animals.</p> <p>Note 4: The Latin scientific name of “Red Ganoderma” which is widely cultivated and eaten in traditional Chinese history, should be “Ganoderma lingzhi”.</p>			

Part IV Single Feed Varieties

- 1.1.3 Barley albumen powder
- 1.2.8 Rice albumen powder
- 1.2.10 Enzymatic rice protein
- 1.5.1 Dried liquor residue
- 1.5.2 Dried yellow wine residue
- 1.5.3 _____distillers dried grain [DDG]
- 1.5.4 _____distillers dried soluble [DDS]
- 1.5.5 Dried beer residue
- 1.5.6 Distillers dried grains with soluble [DDGS]
- 1.11.3 Wheat gluten [vital wheat gluten] [wheat albumen powder]
- 1.11.16 Wheat protein hydrolysate
- 1.13.2 Slurry-sprayed corn hull
- 1.13.7 Corn albumen powder
- 1.13.11 Slurry powder of corn
- 1.13.12 Enzymatic corn protein
- 2.2.3 Rapeseed protein
- 2.2.5 Rape seed meal [rape meal]
- 2.2.11 Double-low rapeseed meal [double-low rape meal]
- 2.3.2 Isolated protein of soybean
- 2.3.4 Enzymatic soybean protein
- 2.3.5 Concentrated protein of soybean
- 2.3.10 Soybean molasses
- 2.3.14 Soybean meal

2.3.18 Expanded soybean protein [soybean tissue protein]

2.3.19 Expanded soybean meal

2.9.3 Peanut protein

2.9.6 Peanut meal [Peanut kernel meal]

2.13.4 Cottonseed protein

2.13.6 Enzymatic cottonseed protein

[2.13.7 Cottonseed concentrated protein](#)

2.13.8 Cottonseed meal [cotton meal]

2.13.10 Dephenolized cottonseed protein [detoxified cottonseed protein]

3.4.2 Broad bean gluten meal

3.8.2 Green bean gluten meal

3.9.4 Pea gluten meal

4.8.2 Potato albumen powder

7.5.2 __Algae residue

[7.5.3 Isochrysis powder](#)

[7.5.4 Spirulina platensis](#)

[7.5.5 Brown algae powder](#)

[7.5.6 Spirulina maxima](#)

7.5.7 Schizochytrium powder

7.5.8 Spirulina powder

7.5.10 Nannochloropsis powder

[7.5.11 Tetraselamia powder](#)

7.5.12 Microalgae meal

7.5.13 Chlorella powder

9.1.1 __oil

9.1.2 __oil residue (cake)

9.2.7 Dried black soldier fly (powder)

9.2.8 Frozen black soldier fly

9.2.9 Black soldier fly enzymatic lysate (powder)

9.2.10 Black soldier fly defatted insect powder

9.3.1 Intestinal mucosa protein powder

9.3.3 Visceral meal

9.3.5 Animal hydrolysate

9.3.6 Enzymatically hydrolyzed animal offal (powder)

9.3.7 Expanded feather meal

9.3.10 Hydrolyzed hoof and horn meal

9.3.11 Hydrolyzed animal hair meal

9.3.12 Hydrolyzed feather meal

9.4.1 Egg powder

9.4.2 Yolk powder

9.4.3 Yolk oil

9.4.4 Egg-shell meal

9.4.5 Egg white powder

9.6.2 __bone meal (particle)

9.6.5 Bone-derived calcium hydrogen phosphate

9.6.7 __meat meal

9.6.8 __meat and bone meal

9.6.9 De-gelatinized bone meal

9.7.1 Spray dried __ plasma protein flour

9.7.2 Spray dried __ blood cell powder

9.7.3 Hydrolyzed __ blood powder

9.7.4 Hydrolyzed __ blood cell powder

9.7.5 Hydrolyzed globin powder

9.7.6 __ blood powder

9.7.7 Hemoglobin powder

10.2.2 Euphausiid krill meal

10.2.3 Enzymatic shrimp paste

10.2.4 Enzymatic shrimp slurry

10.2.5 Shrimp meal

10.3.2 Enzymatic hydrolyzed squid paste

10.3.7 Sea cucumber intestine hydrolyzed protein

10.4.2 White fish meal

10.4.3 Low fat fish meal [Low-fat fish meal]

10.4.4 Red fish meal

10.4.5 Enzymatic fish paste

10.4.6 Enzymatically hydrolyzed fish viscera pulp

10.4.7 Enzymatic fish paste

10.4.8 Hydrolyzed fish protein powder

10.4.12 Fish spareribs meal

10.4.14 Fish soluble paste

10.4.15 Powder of fish soluble paste

10.4.16 Fish oil

11.1.2 Sodium humate

12.1.1 Fermented soybean meal

12.1.2 Fermented __ fruit residue

- 12.1.3 Fermented cottonseed protein
- 12.1.4 Fermented
- 12.1.5 Fermented feed ()
- 12.2.1 Candida utilis protein
- 12.2.2 Yeast hydrolysate
- 12.2.3 Cultured product of saccharomyces cerevisiae
- 12.2.4 Extract of saccharomyces cerevisiae
- 12.2.5 Cell wall of saccharomyces cerevisiae
- 12.2.6 Beer yeast powder
- 12.2.8 Food yeast powder
- 12.3.1 Coenzyme Q10 residue
- 12.3.2 Glutamic acid residue [flavor essence residue]
- 12.3.3 Nucleotide residue
- 12.3.4 *Methylococcus capsulatus* protein
- 12.3.5 Lysine residue
- 12.3.6 Ethanol Clostridium protein
- 12.4.3 Citric acid meal
- 12.4.5 Fermented concentrate solution of beet molasses yeast
- 12.5.1 Fermented distiller's grains of saccharomyces cerevisiae
- 13.5.11 Glucosamine (NAG)

Attachments:

[feed ingredient catalog updates Chinese.pdf](#)