

	Supplier
Cefetra Ltd	
The Lightyear Buil	ding
Glasgow Airport B	usiness Park
Marchburn Drive	
PA3 2SJ	
Scotland	
0141 445 5721	
	Product Specifications
Feed Stuff	Maize/ Corn Kernels
Trading Name	Maize
	Image- Typical Image of Maize **
	**(product may vary in appearance depending on suppliers)
Product	Maize is mechanically harvested during which the maize kernel is removed. This process separates
Description	out the husk and the cob, keeping only the kernels.
Specification*	Moisture ~14%
	Protein ~ 6-7%
	• Oil ~3-4%
	Crude Fibre ~2.3-4 %
	(Purchased through approved suppliers. Adventitious mix GMO content <0.9%)*
	(*Values are not contractual)
General Use	(*Values are not contractual) Maize has a high starch value and is a good source of slow release easily digestible starch.
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R7-04A

Product Data Sheet – Animal Feeds



R7-04A	Product Data Sheet – Animal Feeds A BayWa Compan
	• Regulation 401/2006- methods of sampling and analysis for the official of the levels of mycotoxins in foodstuffs.
	• GMP+FSA; Appendix 1 (Product standards, including residue standards) recalculated to a moisture content of 12%;
	Specific analysis and standard tolerances
Salmonella	Absent in 25g
Mycotoxins	Maximum limit for mycotoxins:
	<ul> <li>Aflatoxin B1- Max limit- 5 μg/kg</li> </ul>
	<ul> <li>DON (deoxynivalenol)- Max limit- 1750µg/kg</li> </ul>
	<ul> <li>OTA (Ochratoxin A) – Max limit- 5μg/kg</li> </ul>
	<ul> <li>ZEA (Zearalenon) – Max limit – 350μg/kg</li> </ul>
Glass	Absent
Vermin/Insects	Absent
Appearance	Yellow whole grain.
Country of origin	EU- France/ Ukraine/ Black sea origins.
	Health Information
Inhalation	When handled, maize meal can give off dust. Prolonged inhalation of excessive amounts of
	nuisance dusts may effect respiratory system. Prolonged or repeated exposure may result in lung
	damage.
Ingestion	No known hazards.
Eye Contact	Contact can cause irritation.
Skin Contact	Dust can cause irritation or sensitivity to skin.
Toxicological Information	Non-toxic product.
Occupational	None available.
exposure limits	
	Emergency first aid procedures
Ingestion	Non-toxic – dust masks should be worn.
Eye Contact	In the event of eye contact irrigate with water for at least 15 minutes. Exposure may result in mild irritation. Seek medical attention if irritation Occurs.
Skin Contact	Wash effected area with soap and water. Seek medical attention if irritation develops.
Inhalation	Remove person to fresh air. Seek medical attention if symptoms develop.
	Physical properties
Physical state	Solid
Appearance	Yellow/Orange whole grain.
Odour	Maize has a slight, pleasant odour. Excessively moist maize has a sour odour.
Flammability limits	Not known
	Fire & Explosion hazard
Flash point	>60°C
Flammability	Due to its oil content, Maize, especially freshly harvested maize, has a strong tendency to become
	rancid and undergo self-heating. If the temperatures measured at the cargo rise to > 40°C, action
	must immediately be taken to reduce the temperature. If the temperatures exceed 60°C, an
	increased risk of fire must be assumed and appropriate action taken. Damage caused by self-
	heating results in considerable depreciation.
Extinguishing media	Foam or carbon dioxide.
Explosibility	ST1
	Special firefighting procedures & precautions
	subjected to heat. Suitable extinguishing agents are dry agent, carbon dioxide and foam. Fire
	e self-contained breathing apparatus to avoid exposure to smoke and fumes.
	on facilities should be provided in all areas subject to dust.
water wust not be	e used as increases the potential for heating and self-combustion
Chability	Reactivity
Stability	Stable Will not occur
Hazardous	Will not occur.
Polymerization	Maiatura Cara abaula ha talian ta anno that tha surfaces and the later of the state
Material to avoid	Moisture- Care should be taken to ensure that the surfaces are not cooled too much, to avoid the
	formation of damp boundary layers beneath the cargo surface.



## Product Data Sheet – Animal Feeds

Hazardous	Combustion produces CO <sup>2</sup> , CO & thick smoke		
decomposition			
products			
Personal protection / Exposure control			
Respiratory	Always ensure the work area has adequate ventilation. In case of dust formation, wear appropriate		
Protection	respiratory protective equipment determined and fitted by an expert.		
Skin protection	Gloves and overalls should be worn when handling.		
Eye Protection	Always wear approved safety glasses when working. Full face protective shields can be worn to		
	avoid contact with face. Wash stations should be provided.		
Footwear	Appropriate footwear as specified by workplace requirements.		
Environmental Protection			
Environmental	Avoid excessive dust emissions.		
precautions			
Spill or leak	No special precautions. Normal sweeping of small spillages and collection is appropriate. For larger		
precautions	spillages mechanical scooping may be necessary (use only diesel vehicles).		
Waste disposal	Dispose spilled or contaminated material to landfill. Do not release into drains or other measures.		
	This is for information purposes only and is not contractual		