


Supplier	
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Product Specifications	
Feed Stuff	Organic Triticale
Trading Name	Organic Triticale
Image- Typical Image of Organic Triticale**	
 <p>**(product may vary in appearance depending on suppliers)</p>	
Product Description	<p>Triticale is a hybrid grain made by crossing wheat (<i>Triticum</i>) and rye (<i>Secale</i>). It combines wheat's high yield and baking quality with rye's hardiness and tolerance to poor soils. When sourcing and trading organic products, it must be ensured that the organic supply remains compliant with the standards set out by OF&amp;G.</p>
Specification*	<p>Moisture ~ 14.5%            Admixture 2%            * (These Values are not contractual)</p>
General Use	<p>Due to it being rich in protein and nutrients, triticale is mainly used for animal feed, but also in some baked goods, cereals, and biofuel production.</p>
Packaging & Transport	<p>Bulk.</p>
Labelling	<p>According to EU legislation 767/2009</p>
Storage	<p>Storage of Triticale should be in a dry, cool and ventilated area.</p>
Legal Demands	<p>The product complies with laws and regulations. The main elements are:</p> <ul style="list-style-type: none"> <li>• Regulation (EC) No 178/2002 laying down the general principles and requirements of food stuffs, establishing the European Food Safety Authority and laying down procedures in matters of food safety.</li> <li>• Regulation 2018/848 on organic production and labelling of organic products and repealing EC No 834/2007</li> <li>• Regulation 889/2008 on organic labelling</li> <li>• Regulation (EC) No 852/2004 on the hygiene of foodstuffs (Food Hygiene);</li> <li>• Commodities Control Hygiene of foodstuffs.</li> <li>• Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs.</li> <li>• Regulation (EC) No 396/2005 on maximum residue levels of pesticides in food</li> <li>• Where Applicable maximum residue level as per the Pesticides (Maximum Residue Levels) (England and Wales) Regulations 2008 (SI 2008 No. 2570) or the Regulations are the Pesticides (Maximum Residue Levels) (Scotland) Regulations 2008 (SSI 2008/342),</li> <li>• Regulation (EC) No 401/2006; methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs.</li> <li>• Recommendation 2006/583/EC, the prevention and reduction of Fusarium toxins in cereals and cereal products.</li> </ul>

Undesirable substances	The maximum determined contents for undesirable substances in feedstuff, such as established in: <ul style="list-style-type: none"> <li>• Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs</li> <li>• Regulation 396/2005 on maximum residue levels of pesticides in food.</li> <li>• Regulation 401/2006- methods of sampling and analysis for the official of the levels of mycotoxins in foodstuffs.</li> </ul>
<b>Specific analysis and standard tolerances</b>	
Salmonella	Absent in 25g.
Appearance	Pale and brown in colour.
Country of origin	EU.
<b>Health Information</b>	
Inhalation	Classified as a dust nuisance only. Inhalation may aggravate those with pre-existing conditions.
Ingestion	Non-hazardous food product. May cause an allergic response with sensitive individuals.
Eye Contact	Can cause discomfort.
Skin Contact	In certain individuals subject to Malady, dermatitis may occur, and hence protective gloves would be advisable. The material is classified as non-toxic but as dust nuisance only. It is not a corrosive.
Toxicological Information	Not available.
Occupational exposure limits	None available.
<b>Emergency first aid procedures</b>	
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 symptoms persist.
Skin Contact	Wash contacted areas with soap and water. Get medical attention promptly if symptoms occur.
Inhalation	Remove person to fresh air. Seek medical attention if symptoms persist.
<b>Physical properties</b>	
Physical state	Solid.
Appearance	Yellow, brown or tan in colour, whole seeds.
Odour	Triticale may be nutty in odour.
Flammability limits	Not known.
<b>Fire &amp; Explosion hazard</b>	
Flammability	Not highly flammable under normal conditions.
Flash Point	N/A
Extinguishing media	Foam, dry chemical or carbon dioxide.
Explosion Class	ST 1
<b>Special firefighting procedures &amp; precautions</b>	
Suitable extinguishing agents are dry agent, carbon dioxide, foam or water. Fire fighters should use self-contained breathing apparatus to avoid exposure to smoke and fumes.	
<b>Reactivity</b>	
Stability	Stable
Hazardous Polymerization	Will not occur.
Materials to Avoid	Strong oxidizing agents and heat sources.
Hazardous decomposition products	Combustion produces CO <sub>2</sub> , CO & thick smoke.
<b>Personal protection / Exposure control</b>	
Respiratory Protection	Always ensure the work area has adequate ventilation. In case of dust formation, wear appropriate respiratory protective equipment determined and fitted by an expert. Dust masks should be worn as needed.
Skin protection	Gloves and overalls should be worn when handling as needed.
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 precautions	Avoid discharge into sewage systems, water courses or onto the ground. Avoid excessive dust emissions.
Spill or leak precautions	Clean up spilled material using vacuum or other measure.
Waste disposal	Dispose of in accordance with local regulations.
This is for information purposes only and is not contractual	