FSDS FEED SAFETY DATA SHEET		0.1. Product	
		0.2. Version number	1
		0.3. Version date	30.05.2023

1.	Responsibility FSDS	
1.1.	Name	Winters – Handel GmbH & Co. KG
1.2.	Address	Crosewick 1 48691 Vreden Z +49 2564 950 88 08 F +49 2564 396 7 369 M +49 171 9 753 357 Mail: info@ringel-protect.de Web: www.ringel-protect.de
1.3.	Approved by	Werner Winters / Birgitta Kratochwil
2.	Identification of the product	
2.1.	Product name	Ringel-Protect®
2.2.	Trade name	Ringel-Protect®
2.3.	Article code	no code
2.4.	Number Catalogue of feed materials (Vo (EU) nr. 68/2013) (when applicable)	Not applicable
	Number Feed Materials Register for feed materials	Not applicable
	Code GMP+ approved feed materials (when applicable)	Not applicable
	Code EU Community Register of Feed Additives (when applicable)	Not applicable
2.5.	Product description	Ringel-Protect® is a raw fiber-rich feed supplement for pigs. It consists of 18% crude fiber. Ringel-Protect® is een aanvullend veevoer voor varkens dat rijk is aan ruwe celstof. Het aanvullende veevoer Ringel-Protect® bestaat voor 18% uit ruwe celstof. De ruwe vezelbestanddelen bestaan uit: bietenmelassepulp, gedroogd; luzernemeel; appeldroesem, gedroogd; tarwezemelen; haverzemelen; melasse; natriumchloride; gistcultuur, gedroogd; geëxtraheerde gist; raapzaadolie; moutkiemen; magnesiumfumaraat; tarwegrieszemelen; magnesiumoxide en biergist.
2.6.	Origin (produced by)	Developed by Winters – Handel GmbH & Co. KG, produced as private label product by Curo Spezialfutter GmbH & CO. KG (all Germany)
2.7.	Supplied / distributed by	Raiffeisen Warengenossenschaft Bassum-Harpstedt eG

FSDS FEED SAFETY DATA SHEET	0.1. Product	
	0.2. Version number	1
	0.3. Version date	30.05.2023

3.	Product description	
3.1.	Production process	The product is produced by Curo Spezialfutter GmbH & CO. KG, alphaDE 113950. Curo is QS certified and GMP+ accepted (QS ID 4031735474268, F00010712)
3.2.	Used raw materials and additives (incl. additives and processing aids)	Sugar beet pulp dried, lucerne meal, apple pomace, dried, wheat bran, oat hulls and bran, molasses, sodium chloride, yeast culture, dried; yeast, extracted; rapeseed oil, malt germ, magnesium fumarate, wheat semolina bran, magnesium oxide, brewer's yeast **Additives per kg:** **Nutritional additives:** Vitamin E 300 mg (all rac-alpha-Tocopherylacetat 3a700) Iron 95,0 mg Eisen-II-sulfat, Monohydrat (3b103) Zinc 80,0 mg Zinkchloridhydroxit, Monohydrat (3b609) Manganese 54,0 mg Mangan-II-oxid (3b502) Manganese 10,0 mg Proteinhydrolysate-Manganchelat (3b505) copper 12,0 mg Dikupferchloridtrihydroxid (3b409) Jodine 2,4 mg Calciumjodat (3b202) Selenium 0,3 mg Natriumselenit (3b801) Selenium 0,1 mg Selenhefe aus Saccharomyces cerevisiae I inaktiviert (3b811) **Technological additives:** 14.800 mg Natrolith-Phonolith (E566)
3.3.	Logistical path (transport, (in between) storage, packing material)	Raw material is bought by Curo Spezialfutter GmbH & CO. KG, production and packaging takes place at Curo.
3.4.	Shelf life	180 days after production date
3.5	Dry matter percentage	

FSDS
FEED SAFETY DATA SHEET

0.1. Product	
0.2. Version number	1
0.3. Version date	30.05.2023

3.6.	Indicative properties	Parameter	Unit	Average	Min.	Max.
		Crude protein	%	9,0		
		Crude fat	%	2,8		
		Crude fibre	%	18		
		Ash	%	10		
4.	Standards / requirements					
4.1.	Relevant properties / demands (chemical, physical, microbiological)	Parameter	Unit	Legislation	Contractual	Intern
		Lysin	%	0,4		
		Methionin	%	0,1		
		Natrium	%	0,4		
4.2.	Intended use	Ringel-Protect® is a raw fiber-rich feed supplement for pigs.				
4.3.	Storage- and preservation conditions	Store in a cool and dry place				
4.4.	Transport conditions	dry				
4.5.	Handling conditions and application	1 g per kg live weight/day, for 30 kg piglets 30 g/day Set up one feeding bowl per 10 animals, freshly provided ad libitum daily for 14 days. Remove unused feed from the previous day from the feed bowl.				
5.	Labelling					

See attached

FSDS FEED SAFETY DATA SHEET	0.1. Product	
	0.2. Version number	1
	0.3. Version date	30.05.2023

6. HACCP

6.1. Hazard	6.2. Risk evaluation				6.3. Control measures	6.4. Motivation
	Cat. (C, M, F)	Proba-bility	Severity	Risk		
See below						

7. Monitoring

7.1. Parameter	7.2. Moment of analysis	7.3. Frequency

8. Comments

Curo Spezialfutter GmbH & CO. KG is QS certified QS and GMP+ accepted. The required analysis of the certification scheme are done.

FSDS
FEED SAFETY DATA SHEET

0.1. Product	
0.2. Version number	1
0.3. Version date	30.05.2023

Objekt	Prozess-Punkt	Hazard	Kontrolle	A	B	RPZ	CP/ GHP	CCP	Monitoring	Limits	Dokumentation	Korrektur	Zustä gkeit
Verkauf	Auftrags-eingang	Ordnungsgemäße Weitergabe der Kundenbestellung an den Hersteller	Auftragsbestätigung des Herstellers prüfen	6	5	30	GHP		Je Bestellung	Nur Entsprechendes freigeben	AB des Herstellers	Mitteilung an Hersteller, dass Bestellung geändert werden muss	GF
Rohware	Umwidmung Rapsöl	Schadstoffe im Produkt	Überprüfung des Rapsöls auf Schadstoffe (Sichtung des Etikettes)	5	6	30	GHP		Sofort bei Neuanlieferante , sonst jährlich	Nur Entsprechendes Freigeben (keine Belastung von Schadstoffen))	Bei Probenahme der Anlieferung	Ware wird nicht angenommen, Kontakt mi Hersteller aufnehmen, kontaminierte Ware zurücksenden	GF
Rohware alle	Einkauf/ Bestellung	keine Zulassung des Lieferanten für QS/VLOG	Zertifikat vorhanden, ggf. prüfen der Gültigkeit, Datenblätter lt. Positivliste anfordern	4	6	24	GHP		sofort bei Neulieferanten, sonst jährlich	gültiges Zertifikat zur Zeitpunkt der Lieferung, QS/VLOG konform	Zertifikat vorliegen Lieferantenliste	Zertifikat sofort anfordern und vorzeigen lassen, ggf. Lieferantenwechsel	GF
Mischfutter	Einkauf/ Bestellung	keine Zulassung des Lieferanten für QS/VLOG	Zertifikat vorhanden, ggf. prüfen der Gültigkeit, Datenblätter lt. Positivliste anfordern	4	10	40	GHP		sofort bei Neulieferanten, sonst jährlich	gültiges Zertifikat zur Zeitpunkt der Lieferung, QS/VLOG konform	Zertifikat vorliegen Lieferantenliste	Zertifikat sofort anfordern und vorzeigen lassen, ggf. Lieferantenwechsel	GF
Mischfutter	Produktion	Einhaltung der vereinbarten Umsetzun der QS/VLOG-Vorgaben durch den Hersteller	Regelmäßige Überprüfung der Rezepturen, Deklarationen und Bildung von Rückstellmustern*	6	7	42	GHP		Min. 1 x jährlich	Keine Abweichungen der Vereinbarung zulässig	Lieferantenaudit	ggf. Lohnhersteller Wechsel	GF

(GF = Geschäftsführer)

Introduction
With the use of the Feed Safety Data Sheet the supplier of a product can give information about the nature of the product, so that the purchaser can apply the product in a proper and safe way.

The FSDS provides the supplier insight in the method the supplier has secured the feed safety of the product. The purchaser can adapt his incoming control measures and method of using the product to these standards. The application of the FSDS offers the different links in the feed chain a fixed format to standardize and improve the risk communication about products between suppliers and purchasers.

Explanation
The aim of this explanation is to secure the consistency and accuracy of the content of each of the categories in the FSDS. The information should be brief, but clear. The FSDS has to be filled in by a competent person, who has the needed qualification and knowledge.

Category	Subject	Explanation
0.	**Identification FSDS**	Category 0 identifies the FSDS. In order to have the correct identification, this category is repeated on each page.
0.1.	Product	Product name. Same as mentioned in 2.1.
0.2.	Version number	Own version number of the actual FSDS.
0.3.	Version date	Date on which the version is established and put in circulation.
1.	**Responsibility FSDS**	This category identifies the author of the FSDS. This usually is the supplier of the product, but it can also be the original producer of the product if the supplier does not apply any physical processes or outsources any of them.
1.1.	Name	Identify the organisation which is responsible for the FSDS.
1.2.	Address	Mention complete address, telephone number, etc. Preferable to state e-mail address and website as well and also with telephone number out of business hours.
1.3.	Approved by	Mention the person who has authorised the FSDS. Preferable with e-mail address.
2.	**Product Identification**	Category 2 gives an accurate identification of the product.
2.1.	Product name	Identify the product. Use the names according to legislation. For feed materials the name is established according to Regulation EG (No.) 68/2013. The name of the feed additives should correspond to Regulation (EG) No. 1831/2003.
2.2.	Trade name	State here the usual trade name of the product.
2.3.	Article code	Company internal article number. Record “N.A.” if a company internal article code is not used.
2.4.	Number catalogue of feed materials / number Feed Materials Register / code GMP+ approved feed materials / EU Community register of feed additives	According to EU or GMP+ defined identification number for feed materials / feed additives. Record “N.A.” if no identification number is defined.
2.5.	Product description	Description of the product. Preferably according to Regulation (EC) No. 68/2013 or admitted in the Feed Safety Database of GMP+ International. Please indicate in which form the product is delivered: meal, granulate, pellets, liquid etc.

Category	Subject	Explanation
2.6.	Origin	Record the origin as accurate as possible: - CNA-information producer and production location; - Region or country of origin. - Type of suppliers: farmers, cereal collectors, oil crushers, dairy companies, cereal processing industry etc.. For raw products, region or country of origin should be indicated. For processed products, the manufacturer shall be indicated.
2.7.	Supplied / distributed by	When different from 2.6. Can be your own company as importer, trader, agent, distributor of the product.
3.	**Product Description**	Category 3 describes the properties of the product.
3.1.	Production process	A short, but as accurate as possible description of the production process of the product by referring to the most important steps during the production process.
3.2.	Used raw materials and additives	All used raw materials, including the (technical) additives and processing aids still present in the product at time of delivery.
3.3.	Logistical path	Record the logistical path of the product from the (primary) production until the delivery to the end-user. Mention the transport method of the product, the potential (in between) storage and the packing methods in the different stages of the logistical path. ATTENTION: the standards and demands concerning storage-, preserve-, packing- and transport conditions are described in the categories 4.3. and 4.4.
3.4.	Shelf life	Indication of the shelf life (number of days, weeks, months) of the product (i.e. after date of production or date of delivery).
3.5.	Dry matter percentage	Include the dry matter percentage (or the range of variation of the dry matter percentage) of the product as it is bought / offered.
3.6.	Indicative analysis	Describe some relevant characteristics that characterize the product. In general these are non-compulsory nutritional parameters (f.i. dry matter content, crude protein, crude fat, crude fibre, ash) or the amount of active ingredients (i.e. with feed additives) and/or physical parameters as f.e. volume weight, viscosity etc. Undesired substances have to be mentioned in 4.1..
4.	**Standards/Requirements**	Category 4 described the standards and requirements.
4.1.	Relevant properties / demands	These are details and not a general reference to the legislation or GMP. Here, both the binding and other nutritional parameters specify the parameters of the risk analysis for this product are regarded as critical (e.g. heavy metals in minerals, mycotoxins in cereals, dioxins in fats). In any case, here the standards applied for in section 6 of the HACCP hazards mentioned should be mentioned.
4.2.	Intended use	Describe the intended use of the product. I.E: - application in compound feeds; - direct feeding to animals; - only applicable in premixes; - etc.

Category	Subject	Explanation
4.3.	Storage- and preservation conditions	Compulsory conditions for storage and preservation. I.E.: - preserve at a certain temperature; - add acids before preservation; - aeration during storage; - disclosed air sealed; - etc.
4.4.	Transport conditions	Required conditions for transport.
4.5.	Handling conditions	Here can be described which measures should be taken to use the product in the right and a safe way. I.E: - to use within x days after delivery; - maximum percentage in mixed feeds; - minimal or maximal processing temperature; - etc.
5.	**Labelling**	Reproduction of the way the product information is provided. This could be an example of a label, a description of the legal prescribed references or an accurate and specific reference to relevant legislation (a general reference to legislation is not sufficient).
6.	**HACCP**	This category gives a summary of the risk analysis of the product. At least the CCP's (Critical Control Points) are described, but also general control measures and/or points of attention, which are important for the product.
6.1.	Hazard	Accurate description of the hazard.
6.2.	Risk identification	Preferable use the same HACCP method that is used in GMP-regulations for risk assessment. PAY ATTENTION: If a different system is used, this has to be specified in 8.
6.3.	Control measures	Description of the specific measures that are in use for controlling the risks identified with the HACCP.
6.4.	Motivation	Motivation and arguments for the risk identification in short, especially considering the elements "probability" and "severity".
7.	**Monitoring**	This category gives a detailed description of the applied monitoring (checks, analyses) for the indicated critical control points and general control measures.
7.1.	Parameter	Describe the parameters that are monitored (i.e. Aflatoxin B1, Salmonella, lead, hydrocyanic acid).
7.2.	Moment of analysing	Describe the point of sampling in the production process or the control takes place (i.e. free on board reception, control before delivery).
7.3.	Frequency	Describe the frequency of the monitoring (i.e. every batch, 4 times a year, every 10^{e} batch, per 100 mtons etc.).
8.	**Comments**	
8.	Comments	In this category additional information that is important for this FSDS could be given. If a different HACCP method is used than described in the GMP-standards, this should be described here.