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Report Highlights:

China has issued a revised Feed Ingredients Catalog. This report provides an unofficial translation and summary of the major updates to the catalogue. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impacts on their business.

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

Summary:

On June 11, 2026, China's Ministry of Agriculture and Rural Affairs (MARA) released an [announcement](#) (link in Chinese) revising the Feed Ingredients Catalog. The revised catalog entered into force at the time of its publication.

Feed products that were manufactured in compliance with the applicable requirements before the issuance of the revised Feed Ingredients Catalog, but which contain feed ingredients that do not comply with the revised catalog, may continue to be sold until the end of their shelf life.

The major revisions to the catalog include:

- Added fermented feed management requirements and specified fermented feed are managed under the single feed variety¹ category.
- Under Part III of the catalog, which is the list of the feed ingredients approved for use in China:
 - Addition: Added 83 new feed ingredients and 7 categories.
 - Deletion: Removed 10 feed ingredients and 1 feed ingredient category.
 - Revision: Changed 173 feed ingredients and 4 categories.
- Under Part IV Single Feed Varieties:
 - Addition: Added 17 single feed varieties.
 - Deletion: removed 3 varieties.
 - Revision: revised contents of 8 varieties.

Exporters are encouraged to ensure their feed products are either listed in the Feed Ingredients Catalog² or in the [Feed Additives Catalog](#) published by MARA before shipment to China. For more detailed information on regulatory requirements for feed ingredients and feed additives products, please refer to [China's Food and Agricultural Import Regulations and Standards Report](#).

Stakeholders should conduct their own review of the regulations to assess any market or regulatory impacts on their business.

¹ Single feed variety is listed under Part IV of the Catalog, which requires import product registration license.

² On March 4, 2025, MARA released an updated Feed Ingredients Catalog soliciting public comments, please see FAS GAIN Report [CH2025-0054](#) for an unofficial translation of the Catalog. At the time of the report, the draft Catalog has not been finalized. The original current [full text of Feed Ingredient Catalog](#) (link in Chinese) is available on MARA's website.

BEGIN UNOFFICIAL TRANSLATION

Revised Contents of Feed Ingredients Catalog

I. Part I: General Provisions

(I) Additions

IX. Fermented feed in Part III of this Catalog refers to products obtained by fermenting feed ingredients or mixtures of feed ingredients in this Catalog, excluding Category 9 (Terrestrial animals and their by-products) and Category 10 (fish, other aquatic organisms and their by-products), for the purposes of degrading macromolecular substances in feed ingredients, eliminating or reducing anti-nutritional factors and other toxic and harmful substances, and improving the feed value of the ingredients. The fermentation process shall employ microbial strains listed in the Feed Additives Catalog, or such microbial strains in combination with enzyme preparations or other permitted feed additives. Fermented feed shall be managed as a single feed material.

(II) Revisions

II. Any substance not included in this Catalog that is intended for use as a feed ingredient shall be subject to a scientific evaluation and may be used after it has been included in the Catalog through an announcement issued by the Ministry of Agriculture and Rural Affairs.

II. Part III: List of Feed Ingredients

(I) Additions

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.2.25	Rice screenings	Imperfect rice kernels separated during rice milling process, including immature kernels, insect-damaged kernels, diseased kernels, brown rice kernels, and other rice kernels that retain feeding value.	Starch Crude protein
1.2.26	Germinated brown rice	Product obtained by drying brown rice after germination to an appropriate sprout length, consisting of sprouts and bran-covered endosperm.	Starch Crude protein
1.6.5	Buckwheat hull powder	Product obtained by grinding the hulls removed from buckwheat.	Crude fiber
1.8.4	Coarse millet	Product obtained after dehulling proso millet, consisting of bran layer, endosperm, and embryo.	Crude fat Crude fiber Acid value
1.8.5	Millet	Product obtained from proso millet after dehulling and bran removal.	Crude protein Crude fiber
1.8.6	Proso millet hull powder	Powder obtained by crushing proso millet hulls, containing partial bran.	Crude fiber
1.8.7	Broken proso millet	By-product obtained during processing (such as dehulling) of coarse millet, including broken millet kernels and partial millet bran.	Crude protein Crude fiber
1.9.5	Common millet hull powder [hulled millet hull powder]	Powder obtained by grinding hulls of foxtail millet.	Crude fiber
1.9.6	Broken foxtail millet	Broken kernels produced during foxtail millet processing (including bran).	Starch Crude protein
1.9.7	Millet screenings	Imperfect kernels separated during millet processing.	Starch Crude protein
1.9.8	Millet polishing by-product powder	Powdery by-product obtained during polishing process of foxtail millet after removal of the bran layer.	Crude protein Crude fiber
1.13.22	Corn gluten	Washing liquor obtained during wet milling and screening in corn starch production, consisting of corn bran fiber, protein, and a small amount of starch.	Crude protein Prolamin
1.14.3	Barnyard millet [barnyard millet grain]	Grain of <i>Echinochloa crusgalli</i> (L.) P. Beauv.	Crude protein Crude fat
2.2.10	Expanded rapeseed cake	Product obtained by extrusion processing of rapeseed cake under specified temperature and pressure conditions.	Crude protein Crude fat

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
2.2.11	Double-low rapeseed cake	By-product obtained after oil pressing of double-low rapeseed.	Crude protein Crude fiber Glucosinolates
2.3.20	Soy protein (powder)	Product derived from soybeans or soybean meal with a protein content of not less than 50%.	Crude protein
2.3.21	Flaked soybeans	Product obtained by steaming and rolling soybeans.	Crude protein
2.10.3	Cocoa meal	By-product obtained after oil extraction from dehulled cocoa beans via pre-press solvent extraction or direct solvent extraction, or from cocoa cake via solvent extraction.	Crude protein Crude fiber
2.12.10	Cottonseed protein concentrate	Product derived from cottonseed through delinting, dehulling, and precise separation of kernels and hulls, followed by low-temperature conditioning, flaking, and solvent oil extraction. Free gossypol and part of raffinose are extracted and removed during processing. The final product contains at least 65% crude protein and no more than 300 mg/kg free gossypol.	Crude protein Crude fiber Free gossypol
2.19.4	Coconut flakes (shredded, sliced, or chunked)	Dried product of coconut endosperm (coconut meat), which may be processed by crushing, slicing, or cutting into pieces.	Crude protein Crude fat
2.22.5	Sesame hulls	Seed coat obtained from sesame seeds through a dehulling process.	Crude fiber
2.24	Mustard seeds and processed products		
2.24.1	Mustard seeds	Seeds of mustard (<i>Brassica juncea</i> L.).	
2.24.2	Mustard seed cake	By-product obtained after oil pressing of mustard seeds.	Crude protein Crude fat
2.24.3	Mustard seed meal	By-product obtained from mustard seeds via pre-press solvent extraction or direct solvent extraction, or from mustard seed cake via solvent extraction.	Crude protein
2.25	Oil peony seeds and processed products		
2.25.1	Oil peony seeds	Seeds of oil peony (<i>Paeonia suffruticosa</i> Andr.).	
2.25.2	Peony seed cake	By-product obtained after dehulling oil peony seeds and oil pressing.	Crude protein Crude fat Crude fiber

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
2.25.3	Peony seed meal	By-product obtained after dehulling oil-producing peony seeds followed by pre-press solvent extraction or direct solvent extraction for oil production.	Crude protein Crude fat Crude fiber
2.25.4	Peony seed oil	Oil obtained from dehulled oil-producing peony seeds by pressing or solvent extraction. Products shall be supplied by qualified food manufacturers.	Acid value Peroxide value
2.26.4	Coffee husk meal	Product obtained by drying and grinding coffee (<i>Coffea</i> L.) fruit husks.	Crude protein Crude fiber
3.3.6	Faba bean residue	By-product obtained after starch extraction from faba bean seeds.	Crude fiber Crude ash Moisture
3.9.2	Chickpea meal	Product obtained by grinding chickpeas.	Crude protein
3.9.3	Chickpea residue	By-product obtained after starch extraction from chickpeas.	Crude protein
3.11.4	___bean (meal)	Products in various forms obtained from other edible legume seeds by drying, grinding, or other processing methods. The product name shall indicate the raw material source, e.g., cowpea, black bean meal.	
3.11.5	___ legume straw (vine, stalk, leaf)	Straws (vines, stalks, leaves) of edible legume plants. The product name shall indicate the raw material source, e.g., pea straws, pea leaves.	Crude fiber Crude ash
3.11.6	Expanded___bean	Product obtained from edible legume seeds through cleaning, crushing (grinding), and expansion processing. The product name shall indicate the source, e.g., expanded kidney beans.	Crude protein
4.3.4	Sweet potato [also known in Chinese as hongshu, baishu, fanshu, shanyu, digua, and hongshao] vine (meal)	Stems and vines from the above-ground parts of sweet potato plants, which may be dried and ground.	Crude fiber Crude ash
4.4.3	Carrot tops	Above-ground parts of carrot plants.	Crude fiber Crude ash
4.6.3	Jerusalem artichoke	Tuberous roots of Jerusalem artichoke which may be dried and ground.	Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
4.6.4	Jerusalem artichoke stems and leaves	Above-ground parts of Jerusalem artichoke plants.	Crude fiber Crude ash
4.8.2	Konjac residue	By-product obtained after starch extraction from konjac.	Crude ash Moisture
4.11.4	Sugar beet (dried, flakes, chunks, meal, pellets)	Tuberous roots of sugar beet, or products in various forms obtained through dicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried sugar beet.	Crude ash Moisture (excluding fresh products)
4.11.5	Sugar beet tops	Above-ground parts of sugar beet plants.	Crude fiber Crude ash
4.13	Cynanchum auriculatum (ear-leave cynanchum) and its processed products		
4.13.1	Cynanchum auriculatum	Tuberous roots of <i>Cynanchum auriculatum</i> Royle ex Wight, a plant of the genus <i>Cynanchum</i> in the family Asclepiadaceae.	
4.14	Tiger nut and processed products		
4.14.2	Tiger nut cake	By-product obtained after oil extraction by pressing tiger nuts.	Crude protein Crude fat Crude fiber
4.14.3	Tiger nut meal	By-product obtained after solvent extraction of oil from tiger nuts or tiger nut cake.	Crude protein Crude fiber
4.14.4	Tiger nut oil	Oil obtained by pressing or solvent extraction of tiger nuts. Products shall be supplied by qualified food manufacturers.	Acid value Peroxide value
4.15	Taro and processed products		
4.15.1	Taro (dried, flakes, chunks, meal, pellets)	Taro (<i>Colocasia esculenta</i> (L.) Schott), or products in various forms obtained through dicing, slicing, drying, grinding, or other processing methods. The product name shall indicate the product form, e.g., dried taro.	Moisture (excluding fresh products)
4.16	Bamboo shoots and processed products		
4.16.1	Bamboo shoots (dried, flakes, chunks, meal, pellets)	Young shoots of bamboo species (Bambusoideae, Poaceae), or products in various forms obtained by cutting into strips, slicing, drying, grinding, or other processing methods. The product form shall be specified in the product name, such as dried bamboo shoots.	Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
4.17	Purple sweet potato and processed products		
4.18.3	Other roots and tubers	Other edible roots and tubers, or products in various forms obtained through processes such as drying and grinding. The product name shall indicate the raw material source and product form, e.g., water chestnut, yam meal.	Crude fiber Water content (excluding fresh products)
5.1.5	Chili seeds	Seeds of chili peppers, which may be dried or ground.	
5.2.8	<i>Rosa roxburghii</i>	Fruit of <i>Rosa roxburghii</i> .	
5.2.10	___ (melon, fruit) peel	Peels of edible melons and fruits. The product name shall indicate the raw material source, e.g., passion fruit peel.	Crude fiber Crude ash
5.2.12	___melon seed cake	By-product obtained after oil pressing of edible melon seeds. The product name shall indicate the raw material source, e.g., pumpkin seed cake.	Crude protein Crude fiber
5.2.13	___melon seed peel	Seed coats removed from edible melon seeds by dehulling. The product name shall indicate the raw material source, e.g., pumpkin seed coats.	Crude fiber
5.2.14	___melon seed meal	By-product obtained after solvent extraction of oil from edible melon seeds. The product name shall indicate the raw material source, e.g., pumpkin seed meal.	Crude protein Crude fiber
5.2.15	___shells (peels)	Shells or peels of edible nuts or fruit kernels. The product name shall indicate the raw material source, e.g., almond shells.	Crude fiber Crude ash
5.2.16	Acorns [fruits, nuts]	Fruits of oak trees (<i>Quercus</i> L.), genus <i>Quercus</i> in the family Fagaceae.	
6.1.5	Mixed hay	Product obtained from harvested natural pasture grasses, field weeds, and other mixed forages that cannot be distinguished by specific species, after natural drying or artificial drying and dehydration. It shall not contain poisonous or harmful grasses. The product name shall indicate the main forage species, e.g., mixed hay (mainly <i>Leymus chinensis</i>).	Crude protein Neutral detergent fiber
7.3.2	Stevia	<i>Stevia rebaudiana</i> (Bertoni) Hemsl L.)	Crude fiber Crude ash Moisture
7.5.14	<i>Spirulina platensis</i>	<i>Spirulina platensis</i>	
7.5.15	<i>Spirulina maxima</i>	<i>Spirulina maxima</i>	

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
9.2.9	___insect slurry	Product obtained by pulping insects reared under controlled conditions. Such insects may be processed only where public health and animal health are not affected. The product name shall indicate the specific insect species, e.g., yellow mealworm slurry, black soldier fly larvae slurry.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude fat Acid value Moisture
9.2.10	___insect oil	Oil obtained from dried (meal) insects by supercritical extraction or other methods. Such insects may be processed only where public health and animal health are not affected. The product name shall indicate the specific insect species, e.g., yellow mealworm oil, black soldier fly larvae oil.	Acid value Peroxide value
9.3.12	Enzymatically hydrolyzed animal viscera (meal)	Slurry product obtained from edible animal viscera (fresh, chilled, or frozen) through high-temperature cooking, enzymatic hydrolysis, inactivation, high-pressure homogenization, and concentration, or powdered product obtained by drying. Raw materials shall originate from a single animal species and shall not contain hooves, horns, teeth, hair, feathers, or gastrointestinal contents, except for unavoidable trace mixing. Tissues from animals affected by epizootic diseases or containing prohibited substances shall not be used. The product name shall indicate the specific animal species; where the type of viscera can be identified, it may be specified, e.g., enzymatically hydrolyzed chicken liver meal.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude fat Pepsin digestibility Volatile basic nitrogen Histamine
9.4.7	Eggshell membrane meal	Product obtained from eggshell membranes separated from poultry eggshells, after sterilization, hydrolysis, drying, grinding, and other processing procedures. The main component of the product is protein.	Crude protein Crude ash
10.2.10	Krill oil	Product obtained by refining crude oil derived from krill through cooking, pressing, and separation. Products shall be supplied by qualified food manufacturers.	Crude fat Acid value Iodine value Malondialdehyde Astaxanthin
10.2.11	Enzymatically hydrolyzed shrimp slurry	Slurry product made from shrimp through pulping, filtration, enzymatic hydrolysis, concentration, and sterilization, with moisture not exceeding 55% and acid-soluble protein accounting for at least 70% of crude protein. The product shall indicate whether the raw materials are sourced from marine shrimp or freshwater shrimp, e.g., enzymatically hydrolyzed freshwater shrimp slurry.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Volatile basic nitrogen Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
10.2.12	Enzymatically hydrolyzed shrimp soluble	Slurry product obtained from shrimp slurry generated during shrimp meal production, processed through enzymatic hydrolysis, concentration, and sterilization, with moisture not exceeding 50% and acid-soluble protein accounting for at least 75% of crude protein.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Volatile basic nitrogen Moisture
10.3.12	Enzymatically hydrolyzed squid paste	Paste or slurry product obtained by enzymatic hydrolysis of squid paste.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude fat Crude ash Volatile basic nitrogen Moisture
10.4.15	Enzymatically hydrolyzed fish slurry	Slurry product made from fresh or chilled fish through pulping, filtration, enzymatic hydrolysis, concentration, and sterilization, with moisture not exceeding 55% and acid-soluble protein accounting for at least 70% of crude protein. The product name shall indicate whether the source is freshwater fish or marine fish, e.g., enzymatically hydrolyzed freshwater fish slurry.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Volatile basic nitrogen Moisture
10.4.16	Enzymatically hydrolyzed fish viscera slurry	Slurry product made from fish viscera through enzymatic hydrolysis, concentration, and sterilization, with moisture not exceeding 50% and acid-soluble protein accounting for at least 75% of crude protein. The product name shall indicate whether the raw materials are from freshwater fish or marine fish, e.g., enzymatically hydrolyzed freshwater fish viscera slurry.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Volatile basic nitrogen Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
10.4.17	Enzymatically hydrolyzed fish soluble	Slurry product derived from fish soluble generated during fishmeal processing, obtained through defatting, enzymatic hydrolysis, concentration, and sterilization, with moisture not exceeding 50% and acid-soluble protein accounting for at least 75% of crude protein. The product name shall indicate whether the raw material is from freshwater or marine fish, e.g., enzymatically hydrolyzed freshwater fish soluble.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Volatile basic nitrogen Moisture
12.1.5	Fermented__	Product obtained by fermenting a feed ingredient listed in this Catalog (excluding “9. Terrestrial animal products and by-products” and “10. Fish, other aquatic organisms and by-products”) as the main fermentation substrate ($\geq 95\%$), using feed microorganism (strains) listed in the Feed Additives Catalog. Enzyme preparations and other additives listed in the Feed Additives Catalog may also be used to assist fermentation. The product name shall indicate the main fermentation ingredient, e.g., fermented rapeseed meal.	Product quality marker indicators
12.1.6	Fermented feed (___)	Product obtained by fermenting two or more feed ingredients from this Catalog (excluding “9. Terrestrial animal products and by-products” and “10. Fish, other aquatic organisms and their by-products”) as fermentation substrates, using feed microorganisms (strains) listed in the Feed Additives Catalog. Enzyme preparations and other additives listed in the Feed Additives Catalog may also be used to assist fermentation. The product name shall indicate the top two ingredients by proportion in descending order, e.g., fermented feed (rapeseed meal cottonseed meal).	Product quality marker indicators
13.1.3	α -starch	Product obtained by pre-gelatinizing starch. Products shall be supplied by qualified food manufacturers.	Degree of starch gelatinization Moisture
13.1.4	Resistant dextrin	Dietary fiber produced from edible starch or starchy materials via dextrinization under acidic conditions. Products shall be supplied by qualified food manufacturers.	Total dietary fiber pH Ash

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
13.1.5	Maltodextrin	Starch derivative, free of unhydrolyzed starch, obtained from starch or starchy materials by mild enzymatic hydrolysis, followed by purification and spray drying. The product shall be supplied by a qualified food manufacturer.	Dextrose equivalent Moisture Solubility
13.2.3	Food approaching the end of its shelf life	Human food approaching its expiry date (bakery, pasta products, bean products, meat products, egg products, dairy products, aquatic products, nuts, canned foods, potato chips, chocolate, and confectionery). Such products may be used only if they do not affect public or animal health. Products shall be supplied by enterprises qualified for manufacturing or sales. The product name and manufacturer shall be indicated, e.g., biscuits (XXX Food Factory).	Crude protein (excluding chocolate and confectionery) Crude fat (excluding pasta products, bean products, and confectionery) Salt content (excluding chocolate and confectionery) Moisture (excluding fresh products) Shelf life
13.3.11	Lion's mane mushroom	Fungus (<i>Hericium erinaceus</i> (Bull.) Pers.) and its dried products.	Moisture (excluding fresh products)
13.3.12	Split gill mushroom	Edible fungus (<i>Schizophyllum commune</i>), and its dried products.	Moisture (excluding fresh products)
13.4.9	Solid fructose-glucose sugar	Powdered product obtained by drying fructose-glucose syrup, or a crystalline product produced by blending crystalline fructose and crystalline glucose in specified proportions. Products shall be supplied by qualified food manufacturers.	Fructose Glucose
13.4.10	Fructose-glucose syrup	Starch sugar product made from starch or starchy materials via hydrolysis, isomerization, refining, and concentration, with fructose and glucose as the main components. Products shall be supplied by qualified food manufacturers.	Fructose Glucose Dry matter
13.5.3	Wood fiber powder	A wood fiber powder product obtained from untreated wood by separating and removing lignin, followed by washing to produce plant fibers, which are then modified through mechanical processing such as crushing, grinding, and sieving. Its principal component is neutral detergent fiber (NDF).	Neutral detergent fiber Crude ash Moisture

(II) Deletions

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
3.1.2	Dehulled hyacinth beans	Product obtained by removing seed coat from hyacinth bean seeds.	Crude protein Crude fiber
3.3.4	Dehulled faba beans	Product obtained by dehulling faba bean seeds.	Crude protein Crude fiber
3.8.2	Dehulled peas	Product obtained by dehulling pea seeds.	Crude protein Crude fiber
3.10.2	Dehulled lupins	Product obtained by dehulling lupin seeds.	Crude protein Crude fiber
4.11.2	Beet pulp pellets	Product obtained by pelleting beet pulp as the primary raw material, with addition of molasses and other auxiliary ingredients.	Crude fiber Crude ash Moisture
4.12	Edible melon and processed products		
10.3.1	Cuttlefish	Fresh cuttlefish. May be used fresh or subjected to chilling, freezing, steaming, or drying according to usage requirements.	
10.3.2	Cuttlefish meal	Product obtained from cuttlefish through steaming, pressing, drying, and grinding.	Crude protein Crude fat Crude ash Volatile basic nitrogen
10.3.3	Cuttlefish paste	Paste obtained from cuttlefish viscera through fat separation, enzymatic hydrolysis, and concentration.	Crude protein Crude fat Crude ash Volatile basic nitrogen Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
10.3.4	Cuttlefish viscera meal	Product obtained by drying cuttlefish paste alone or after mixing with a carrier. The carrier shall be a feed ingredient permitted under feed regulations, and the carrier's name shall be indicated on the label.	Crude protein Crude ash Carrier name Volatile basic nitrogen
10.3.5	Cuttlefish oil	Fat product obtained by separation from cuttlefish viscera.	Crude fat Acid value Iodine value

(III) Revisions

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.1.1	Barley	Includes <i>Hordeum vulgare</i> L. and <i>Hordeum vulgare</i> var. <i>nudum</i> grains.	
1.1.5	Barley paste powder	Product obtained by concentrating and drying the liquid by-product generated after extraction of protein and starch from barley through wet processing.	Crude protein
1.1.18	Flaked barley	Product obtained by steaming and rolling dehulled barley, which may contain a small proportion of barley husk.	Starch Degree of starch gelatinization
1.2.6	Rice protein meal	Protein-rich by-product produced during rice starch production. It is obtained from rice through wet milling, screening, separation, concentration, and drying.	Crude protein
1.2.9	Rice polishing by-product powder	Powdered by-product generated during polishing of rice from which bran has been removed.	Crude fiber Crude ash
1.2.24	Rice germ meal	By-product obtained from rice germ after oil extraction.	Crude protein Crude fat Crude fiber
1.3.3	Sorghum slurry powder	Product obtained by concentrating and drying the liquid by-product from wet extraction of protein and starch from sorghum.	Crude protein Moisture
1.5.3	___dried distiller's grains [___DDG] 1. Barley 2. Rice 3. Corn 4. Sorghum 5. Wheat 6. Rye 7. Cereals 8. Tuber crops	Product obtained by drying the filter residue obtained after filtering the stillage remaining from cereal grain or tuber crops following yeast fermentation and distillation for ethanol removal. The product name shall indicate the specific grain source. Depending on the types of grains, the products are classified as dried barley distiller's grains, dried rice distiller's grains, dried corn distiller's grains, dried sorghum distiller's grains, dried wheat distiller's grains, and dried rye distiller's grains. Products derived from two or more cereal grains shall be designated as dried cereal distiller's grains.	Crude protein Crude fat Crude fiber Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.5.4	Dried___distiller’s soluble [___DDS] 1. Barley 2. Rice 3. Corn 4. Sorghum 5. Wheat 6. Rye 7. Cereals 8. Tuber crops	Product obtained by concentrating and drying the filtrate recovered from the stillage after fermentation of cereal grains or tubers with yeast and removal of ethanol by distillation. The product name shall indicate the specific grain source. Depending on the types of grains, the products are classified as dried barley distiller’s soluble, dried rice distillers soluble, dried corn distillers soluble, dried sorghum distillers soluble, dried wheat distillers soluble, and dried rye distillers soluble. Products derived from two or more grains shall be designated as dried cereal distillers soluble.	Crude protein Crude fat Moisture
1.5.6	Dried___ distiller’s grains with soluble [___DDGS] 1. Barley 2. Rice 3. Corn 4. Sorghum 5. Wheat 6. Rye 7. Cereals 8. Tuber crops	Product obtained by concentrating and drying the whole stillage (whole distillers stillage, containing not less than 75% solids) remaining from cereal grain or tuber crops following yeast fermentation and ethanol distillation. The product name shall indicate the specific grain source. Depending on the types of grains, the products are classified as dried barley distiller’s grains with soluble, dried rice distiller’s grains with soluble, dried corn distiller’s grains with soluble, dried sorghum distiller’s grains with soluble, dried wheat distiller’s grains with soluble, and dried rye distiller’s grains with soluble. Products derived from two or more grains shall be designated as dried cereal distiller’s grains with soluble.	Crude protein Crude fat Crude fiber Moisture
1.5.7	___wet distiller’s grains [___WDG] 1. Barley 2. Rice 3. Corn 4. Sorghum 5. Wheat 6. Rye 7. Cereals 8. Tuber crops	Filter residue obtained after solid-liquid separation of the stillage remaining from cereal grain or tuber crops following yeast fermentation and ethanol distillation. The product name shall indicate the specific grain source. Depending on the types of grains, the products are classified as wet barley distiller’s grains, wet rice distiller’s grains, wet corn distiller’s grains, wet sorghum distiller’s grains, wet wheat distiller’s grains, and wet rye distiller’s grains. Products derived from two or more grains shall be designated as cereal wet distiller’s grains.	Crude protein Crude fat Crude fiber Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.5.8	___ wet distillers soluble [___WDS] 1. Barley 2. Rice 3. Corn 4. Sorghum 5. Wheat 6. Rye 7. Cereals 8. Tuber crops	Filtrate obtained after solid-liquid separation of the stillage remaining from cereal grain or tuber crops following yeast fermentation and ethanol distillation. The product name shall indicate the specific grain source. Depending on the types of grains, the products are classified as wet barley distillers soluble, wet rice distillers soluble, wet corn distillers soluble, wet sorghum distillers soluble, wet wheat distillers soluble, and wet rye distillers soluble. Products derived from two or more grains shall be designated as cereal wet distillers soluble.	
1.6.1	Buckwheat	Includes sweet buckwheat (<i>Fagopyrum esculentum</i> Moench.) grain and tartary buckwheat (<i>F. tataricum</i> Gaertn, also known as Tartary buckwheat) grains.	
1.7.1	___ screenings 1. Barley 2. Malted barley 3. Rice 4. Corn 5. Sorghum 6. Wheat 7. Malted wheat 8. Rye 9. Buckwheat 10. Proso millet 11. Foxtail millet 12. Triticale 13. Oats	Shriveled or broken grain, seed coats, and hulls removed during cleaning of cereal grains. Depending on the types of grains, screenings are classified as barley screenings, malted barley screenings, rice screenings, corn screenings, sorghum screenings, wheat screenings, malted wheat screenings, rye screenings, buckwheat screenings, proso millet screenings, foxtail millet screenings, triticale screenings, and oat screenings.	Crude fiber Crude ash

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.8.1	Proso millet	<i>Panicum miliaceum</i> L. grains	
1.9.2	Millet	Product obtained from foxtail millet after dehulling and removal of the bran layers. Classified into non-glutinous millet and glutinous millet according to grain texture.	Starch Crude protein
1.11.1	Wheat	Wheat (<i>Triticum aestivum</i> L.) grain.	
1.11.9	Wheat slurry powder	Product obtained by concentrating and drying the liquid by-product after extraction of starch and gluten from wheat.	Crude protein Moisture
1.11.19	Flaked wheat	Product obtained by steaming and rolling dehulled wheat. May contain a small amount of wheat husks.	Starch Crude protein
1.12.1	Oats	Oat grain, mainly including hulled oats (<i>Avena sativa</i> L.) and hullless oats (<i>Avena nuda</i> L., commonly known as youmai in China).	
1.13.1	Corn	Corn (<i>Zea mays</i> L.) grain.	
1.13.5	Flaked corn	Product obtained by steaming and rolling corn.	Starch Degree of starch gelatinization
1.13.7	Corn gluten meal	Protein-rich product obtained by dehydrating gluten water after corn has been degermed, ground, de-slugged and starch-extracted, with a crude protein content of not less than 50% (on a dry matter basis).	Crude protein
1.13.8	Corn starch residue	Product obtained by drying the filter residue generated during corn deep processing (e.g., citric acid production), after crushing, liquefaction and filtration of corn.	Starch Crude protein Crude fat Crude ash Moisture
1.13.10	Dried corn steep liquor powder	Product obtained by filtration, purification, concentration, and spray drying of corn steep liquor.	Crude protein Sulfur dioxide
1.13.19	Corn oil [corn germ oil]	Oil obtained by pressing or solvent extraction of corn germs. Products shall be supplied by qualified food manufacturers.	Acid value Peroxide value

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
1.13.21	Water-soluble corn protein	Product obtained from corn steep liquor through sedimentation and filtration, ion exchange, membrane filtration, enzymatic hydrolysis, vacuum concentration, crystallization, filtration, drying, and granulation. The crude protein content shall be not less than 55% (on a dry matter basis), the water-soluble protein (as a percentage of crude protein) shall be not less than 95%, the crude ash content shall not exceed 12%, the water content shall not exceed 10%, the sulfur dioxide content shall not exceed 0.3%, and the deoxynivalenol content shall not exceed 2.0 mg/kg.	Crude protein Water-soluble protein (as a percentage of crude protein) Crude ash Sulfur dioxide
1.14.2	Coix seed	Kernels of <i>Coix lacryma-jobi var.ma-yuen</i> (Romanet du Caillaud) Stapf).	Starch Crude protein
2.2.1	Rapeseed	Small spherical seeds of cultivated rapeseed (<i>Brassica napus</i> L.), including cabbage-type, Chinese cabbage-type, and mustard-type seeds.	
2.2.2	Rapeseed cake	By-product obtained during oil pressing of rapeseed.	Crude protein Crude fat
2.2.3	Rapeseed protein (meal)	Product produced from rapeseed or rapeseed meal, with a protein content of not less than 50% (on a dry matter basis).	Crude protein
2.2.5	Rapeseed meal	By-product obtained from rapeseed after oil extraction by pre-press solvent extraction or direct solvent extraction or obtained from rapeseed cake after solvent extraction of oil.	Crude protein Crude fiber
2.2.7	Expanded rapeseed	Product obtained by expanding rapeseed under specified temperature and pressure conditions.	Crude protein Crude fat
2.2.8	Double-low rapeseed	Rapeseed variety in which erucic acid in oil fatty acids do not exceed 5.0%, and glucosinolates in cake or meal do not exceed 45.0 µmol/g.	Erucic acid Glucosinolates
2.2.9	Double-low rapeseed meal	By-product obtained from double-low rapeseed after oil extraction by pre-press solvent extraction or direct solvent extraction or obtained from double-low rapeseed cake after solvent extraction of oil.	Crude protein Crude fiber Glucosinolates
2.3.5	Soy protein concentrate	Product with a protein content of not less than 65%, obtained from soybean meal (including low-temperature soybean meal) after removal of solubles by solvent extraction.	Crude protein Potassium hydroxide protein solubility

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
2.3.8	Soybean hulls	Seed coats removed from soybeans by dehulling.	Crude fiber
2.3.13	Soybean cake	By-product obtained during oil pressing of soybean seeds.	Crude protein Crude fat
2.3.14	Soybean meal	By-product obtained after pre-press solvent extraction or direct solvent extraction of oil from soybeans; or by-product obtained after solvent extraction of oil from soybean cake; or product obtained after oil extraction from expanded soybean flakes via an expansion-solvent extraction process.	Crude protein Crude fiber
2.3.16	Roasted soybeans (meal)	Roasted soybeans or the product obtained after grinding.	
2.5.1	Olive cake [olive oil cake]	By-product obtained after oil extraction by pulp melting and separation from <i>Olea europaea</i> L.	Crude protein Crude fat Crude fiber
2.5.3	Olive oil	Oil obtained from olives by pulp melting and separation or solvent extraction. Products shall be supplied by qualified food manufacturers.	Acid value Peroxide value
2.9.2	Peanut cake [peanut kernel cake]	By-product obtained after oil extraction by pressing dehulled peanuts.	Crude protein Crude fat Crude fiber
2.9.3	Peanut protein (meal)	Product produced from peanuts and peanut meals, with a protein content of not less than 65% (on a dry matter basis).	Crude protein Crude fiber
2.9.4	Peanut seed coats	Outer skin of peanut kernels, rich in tannins and thiamine.	Crude fiber
2.11.1	Sunflower seeds	Seeds of <i>Helianthus annuus</i> L.	
2.11.5	Sunflower kernel meal	By-product obtained after partially dehulled sunflower seeds through pre-press solvent extraction or direct solvent extraction for oil removal.	Crude protein Crude fiber
2.12.1	Cottonseed	Seeds of <i>Gossypium</i> spp., which shall not be used for aquatic feed.	Shall not be used in aquatic feed

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
2.12.4	Cotton-seed protein (meal)	Product produced from cottonseed or cottonseed meals with a crude protein content of not less than 50%.	Crude protein Free gossypol
2.12.7	Cottonseed meal [cotton meal]	By-product obtained from cottonseed after delinting, dehulling, and kernel–hull separation, followed by oil extraction through pre-press solvent extraction or direct solvent extraction, or from cottonseed cake after solvent extraction of oil.	Crude protein Crude fiber
2.12.9	Gossypol-free cottonseed protein [detoxified cottonseed protein]	Product obtained from cottonseed under low-temperature conditions by softening, flaking, and oil extraction through solvent extraction, and removal of gossypol in its free form by extraction, with a crude protein content of not less than 50% and a free gossypol content of not more than 400 mg/kg.	Crude protein Crude fiber Free gossypol
2.18.1	Flaxseed [linseed]	Seeds of <i>Linum usitatissimum</i> L.	
2.20.1	Palm fruit	Oil-containing, unprocessed fruit (pulp) clusters of palm (<i>Trachycarpus fortunei</i> Hook.) with kernels not separated and not defatted.	Crude protein Crude fat Crude fiber
2.20.4	Palm kernel	Kernels obtained after dehulling oil palm fruits kernels.	
2.26 (Original 2.24)	Others		
2.26.1 (Original 2.24.1)	Hydrogenated fat	Product obtained by hydrogenation of vegetable oils and fats. Products shall be supplied by qualified food manufacturers.	Acid value Peroxide value
2.26.2 (Original 2.24.2)	Borage seed oil	Oil obtained by pressing or solvent extraction of borage (<i>Borago officinalis</i> L.) seeds.	Acid value Peroxide value
2.26.3 (Original 2.24.3)	Chia seeds	Seeds of <i>Salvia hispanica</i> (<i>Salvia hispanica</i> L.) of the genus <i>Salvia</i> in the family Lamiaceae.	
3.1.1	Hyacinth bean	Seeds of <i>Lablab purpureus</i> (L.) Sweet.	
3.2.1	Common bean	Seeds of (<i>Phaseolus vulgaris</i> L.	
3.3.1	Faba bean	Seeds of <i>Vicia faba</i> L.	Moisture
3.3.5	Flaked faba beans	Product obtained by steaming and rolling faba bean seeds.	Crude protein

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
3.4.2	Guar germ meal	By-product obtained after extraction of guar gum from the germ of guar seeds.	Crude protein
3.4.3	Guar meal	By-product obtained after extraction of guar gum from guar seeds.	Crude protein
3.5.1	Red bean [adzuki bean]	Seeds of <i>Vigna angulari</i> (Willd.) Ohwi et H. Ohashi.	
3.7.1	Mung bean	Seeds of <i>Vigna radiata</i> (L.) Wilczek	
3.8.1	Pea	Seeds of <i>Pisum sativum</i> L.	
3.8.6	Pea slurry powder	Powdered product obtained by concentrating and drying the liquid by-product generated after wet extraction of starch and protein from peas. Contains mainly of soluble proteins and carbohydrates.	Crude protein Moisture
3.8.10	Flaked peas	Product obtained by steaming and rolling pea seeds.	Crude protein
3.10.1	Lupin	Seeds of <i>Lupinus micranthus</i> Guss., with low levels of bitter substances.	
3.11.1 (Original 3.11.1 and 3.11.2)	___pods (meal)	Pods of edible leguminous plant seeds, which may be ground. The product name shall indicate the source of raw material, e.g., pea pods, carob pod meal.	Crude fiber
3.11.3	Roasted ___beans	Product obtained by roasting the seeds of edible leguminous plants. The product name shall indicate the source of raw material, e.g., roasted common beans.	Crude protein
3.12.1	Lentils	Seeds of <i>Lens culinaris</i> Medic.	
4.1	Radish and processed products		
4.1.1	Radish (dried, slices, pieces, powder, pellets)	<i>Raphanus sativus</i> L., or products in various forms obtained through dicing, drying, grinding and other processes. The product name shall indicate the product form, e.g., dried radish.	Moisture (excluding fresh products)
4.2.1	Garlic (powder, slices)	<i>Allium sativum</i> L., or white to yellow powder or slices obtained by grinding or slicing. The product name shall indicate the product form, e.g., garlic powder.	Moisture (excluding fresh products)
4.3.1	Sweet potato [also known in Chinese as hongshu, baishu, fanshu, shanyu, digua, and hongshao] (dried, slices, pieces, powder, pellets)	Tuberous roots of <i>Ipomoea batatas</i> L., or products in various forms obtained through dicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried sweet potato.	Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
4.3.2	Sweet potato [also known in Chinese as hongshu, baishu, fanshu, shanyu, digua, and hongshao] residue	By-product obtained after starch extraction from sweet potatoes.	Crude fiber Crude ash Moisture
4.4.1	Carrot (dried, slices, pieces, powder, pellets)	<i>Daucus carota</i> L., or products in various forms obtained through dicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried carrot.	Moisture (excluding fresh products)
4.5.1	Chicory roots (dried, slices, pieces, powder, pellets)	Tuberous roots of <i>Cichorium intybus</i> L., or products in various forms obtained through drying, grinding, and other processes. The product name shall indicate the product form, e.g., chicory root meal.	Moisture (excluding fresh products) Total sugars
4.6.2	Jerusalem artichoke residue	By-product obtained after extraction of inulin from the tuberous roots <i>Helianthus tuberosus</i> L.	Crude fiber Crude ash Moisture
4.7.1	Dried potato [also known in Chinese as tudou, yangyu, and shanyaodan] (slices, chunks, powder, pellets)	Products in various forms obtained from <i>Solanum tuberosum</i> L. through dicing, slicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried potato.	Moisture
4.7.3	Potato pulp	By-product obtained after extraction of starch and protein from potatoes.	Crude fiber Crude ash Moisture
4.9.1	Dried cassava (slices, pieces, powder, pellets)	Products in various forms obtained from <i>Manihot esculenta</i> Crantz. through dicing, slicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried cassava.	Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
4.9.2	Cassava pulp	By-product obtained after starch extraction from cassava.	Crude fiber Crude ash Moisture
4.10.1	Lotus root (dried, slices, pieces, powder, pellets)	Tuberous root of <i>Nelumbo nucifera</i> Gaertn., or products in various forms obtained through dicing, slicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried lotus root.	Moisture (excluding fresh products)
4.11.1	Sugar beet pulp	By-product obtained after sugar production from <i>Beta vulgaris</i> L., consisting of beet slices after extraction or pressing.	Crude fiber Crude ash Moisture
4.14.1 (Original 4.13.1)	Tiger nut	Product obtained by drying the underground tubers of <i>Cyperus esculentus</i> L. var. <i>satovus</i> Boeck	
4.17.1 (Original 4.3.3)	Purple sweet potato (dried, slices, pieces, powder, pellets)	Tuberous roots <i>Ipomoea batatas</i> (L.) Lam., or products in various forms obtained through dicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried purple sweet potato.	Moisture (excluding fresh products)
4.18 (Original 4.13)	Others		
4.18.2 (Original 4.13.2)	Dried turnip (slices, pieces, powder, pellets)	Products in various forms obtained from <i>Brassica rapa</i> L. through processes such as dicing, drying, and grinding. The product name shall indicate the product form, e.g., dried turnip.	Moisture
5.1.1	Pepper (powder)	<i>Capsicum annuum</i> L., or the product obtained after drying and grinding.	Crude protein Crude ash
5.1.2	Pepper meal	By-product obtained after extraction of red pigments and/or capsaicin from pepper skins.	Crude protein Crude ash
5.2	Fruit, nut, edible melon, and processed products		
5.2.1	Avocado (dried, slices, pieces, powder)	<i>Persea americana</i> Mill., or products in various forms obtained through slicing, dicing, drying, grinding, and other processes. The product name shall indicate the product form, e.g., dried avocado.	Total sugars Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
5.2.9 (Original 4.12.1)	___Melon and gourds	Edible melon or product after removal of seeds, which may be used fresh or dry processing. The product name shall indicate the source, e.g., pumpkin.	Moisture
5.2.11 (Original 4.12.2)	___melon and gourds seeds	Products obtained from edible melon and gourds seeds through drying and other processing. The product name shall indicate the source of raw material, e.g., pumpkin seeds.	Crude protein
5.3.1 (Original 5.3.1 and 5.3.2)	Jujube (powder, slices, dried)	Edible jujubes, or products in different forms obtained through drying, slicing, or grinding. The product name shall indicate the product form, e.g., sour jujube, dried black jujube, red jujube powder.	Crude ash Moisture (excluding fresh products)
5.5.1	Psyllium husk	Product obtained by crushing the seed husks of <i>Plantago ovata</i> . This product is intended for use in pet feed (pet food) only.	Moisture Total dietary fiber Swelling index This product is intended only for use in pet feed (pet food)
6.1.2	___hay	Products obtained by natural drying or artificial dehydration of harvested forage. Shall not contain poisonous or harmful forages. The product name shall indicate the forage species, e.g., alfalfa hay, leymus chinensis hay, oat hay.	Crude protein Neutral detergent fiber
6.2.1	ammoniated straw	Products obtained from corn stalks, wheat straw, or rice straw remained after grain harvest, treated under sealed conditions by spraying liquid ammonia, urea, ammonium bicarbonate, or other nitrogen sources in specified proportions, and stored for a defined period at suitable temperature. The product name shall indicate the crop species, e.g., ammoniated corn straw. If multiple straws are used, the product shall be labeled as ammoniated straw.	Crude ash Neutral detergent fiber Type of ammonia source
6.3.1	___green forage	Fresh stems and leaves of edible plants mainly include natural pasture, cultivated pasture, field weeds, vegetable leaves, and aquatic plants. The product shall not contain poisonous or harmful forage. The product name shall indicate the main plant species, e.g., alfalfa.	Crude protein Neutral detergent fiber Moisture
6.4.1	___semi-dry silage	Also known as low-moisture silage. Product obtained by ensiling forage materials after pre-drying and evaporation to reduce moisture content to 40%-50%. Silage additives may be used during the process. The product name shall indicate the silage material species, e.g., alfalfa semi- dry silage.	Crude protein Crude ash Neutral detergent fiber Types and dosages of silage additives (where applicable) Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
6.4.2	___yellow silage	Roughage products made from crop straws remained after grains harvest, by adding microbial inoculants, acidifiers, enzyme preparations, and other additives, possibly with an appropriate amount of water, undergoing anaerobic fermentation by lactic acid bacteria under sealed and oxygen-free conditions. The product name shall indicate the crop species, e.g., corn yellow silage.	Crude ash Neutral detergent fiber Types and dosages of silage additives (where applicable) Moisture
6.4.3	___green silage	Roughage product obtained by chopping green forage with a moisture content of 62%-75% and fermenting it via anaerobic lactic acid bacteria under sealed and oxygen-free conditions. The product name shall indicate the forage species, e.g., corn green silage, triticale green silage.	Starch Crude ash Neutral detergent fiber Types and dosages of silage additives (where applicable) Moisture
6.5.1	Shrub or tree stems and leaves	Refers to mature woody perennial plants and fresh or dried stems and leaves of various trees species for feed use. The product name shall indicate the shrub or tree species, e.g., poplar stems and leaves.	Crude ash Neutral detergent fiber Moisture
6.5.2	Shrub or tree stem and leaf meal	Refers to products obtained by drying and grinding mature woody perennial woody plants, and stems and leaves of various trees species for feed use. The product name shall indicate the shrub or tree species, e.g., pine needle meal.	Crude ash Neutral detergent fiber Moisture
6.5.3	Shrub or tree stem and leaf pellets (pieces)	Refers to products obtained by drying, grinding, and pelleting mature perennial woody plants and stems and leaves of various trees for feed use. The product name shall indicate the shrub or tree species, e.g., poplar stem and leaf pellets.	Crude ash Neutral detergent fiber Moisture
6.5.5	Moringa stems and leaves	Fresh or dried stems and leaves of <i>Moringa oleifera</i> Lam. for feed use.	Crude protein Neutral detergent fiber Moisture
7.2.1	Yucca meal	Powdered product obtained by drying and grinding yucca.	Ammonia-binding capacity Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
7.3.1	Stevia residue	By-product obtained after extracting steviol glycosides from stevia.	Crude protein Crude fiber Crude ash Moisture
7.5.3	Schizochytrium powder	Algal powder rich in DHA produced using <i>Schizochytrium</i> sp. as the strain through fermentation, separation, and drying processes.	Crude fat DHA
7.5.4	Spirulina powder	Product obtained by drying and grinding <i>Spirulina platensis</i> or <i>Spirulina maxima</i> .	Crude protein Crude ash
7.5.5	Nannochloropsis powder	Algal powder rich in EPA produced using <i>Nannochloropsis</i> sp. as the strain through cultivation, concentration, drying, and other processes.	Crude fat EPA
7.5.6	Microalgae meal	By-product obtained by drying Schizochytrium powder, Nannochloropsis powder, or Chlorella powder after fat extraction.	Crude protein Crude ash
7.5.7	Chlorella powder	Algal powder rich in EPA and DHA produced using <i>Chlorella</i> sp. as the strain through cultivation, concentration, drying, and other processes.	Crude fat EPA DHA
7.5.9	Haematococcus pluvialis powder	Astaxanthin-containing algal powder produced from <i>Haematococcus pluvialis</i> through cultivation, concentration, drying, and other processes.	Crude fat Astaxanthin
7.5.11	Isochrysis powder	Algal powder obtained by drying and grinding algal paste produced by cultivating natural <i>Isochrysis</i> sp. in a photobioreactor using urea as the nitrogen source, followed by concentration. The true protein content shall be not less than 35%, crude ash not more than 15%, urea residue not more than 0.5%. Microcystins must not be detectable. This product is intended for use in aquatic feed only.	True protein Crude fat Crude ash Moisture Urea This product is intended for use in aquatic feed only.

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
7.5.12	Phaeodactylum powder	Algal powder obtained by drying and grinding algal paste produced by cultivating natural <i>Phaeodactylum</i> sp. using urea as the nitrogen source in a photobioreactor, followed by concentration. The true protein content shall be not less than 30%, crude ash not more than 15%, urea residue not more than 0.5%. Microcystins must not be detectable. This product is intended for use in aquatic feed only.	True protein Crude fat Crude ash Moisture Urea This product is intended for use in aquatic feed only.
7.5.13	Tetraselmis powder	Algal powder obtained by drying and grinding algal paste produced by cultivating natural <i>Tetraselmis</i> sp. using urea as the nitrogen source in a photobioreactor, followed by concentration. The true protein content shall be not less than 30%, crude ash not more than 15%, urea residue not more than 0.5%. Microcystins must not be detectable. This product is intended for use in aquatic feed only.	True protein Crude fat Crude ash Moisture Urea This product is intended for use in aquatic feed only.
9.2.1	Silkworm pupae (powder)	Product obtained by drying edible pupae of <i>Bombyx mori</i> Linnaeus. May be ground into powder.	Crude protein Crude fat Acid value
9.2.7	___dried insects (powder)	Product obtained by drying insects reared under controlled environmental conditions, which may be further processed by milling. Such insects may be processed only when public health and animal health are not affected. The product name shall indicate the specific insect species, e.g., dried mealworms, black soldier fly powder.	Crude protein Crude fat Acid value
9.2.8	___defatted insect meal	Product obtained by defatting dried (powdered) insects using supercritical extraction or other methods. Such insects may be processed only if human and animal health are not adversely affected. The product name shall indicate the specific insect species, e.g., defatted mealworms, defatted black soldier fly powder.	Crude protein Crude fat

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
9.3.3	Animal viscera meal	Product obtained by high-temperature cooking, drying, and grinding edible animal viscera that are fresh or preserved by refrigeration or freezing. Raw materials shall originate from a single animal species and shall not contain hooves, horns, teeth, hair, feathers, or digestive tract contents, except for unavoidable mixing. Tissues from animals affected by epizootic diseases or containing prohibited substances shall not be used. The product name shall indicate the specific animal species; if the source viscera can be identified, the product name may specify the organ, e.g., chicken viscera meal, pork viscera meal, pork liver meal.	Crude protein Crude fat Pepsin digestibility Volatile basic nitrogen Histamine
9.3.5	Animal hydrolysate	Product obtained from clean edible animal meat, viscera, organs, and tissues through grinding, cooking, pressing, hydrolysis, and other processes, which may be in liquid, semi-solid, or processed solid powder form. The raw materials shall originate from a single animal species and shall be fresh without spoilage or preserved by refrigeration or freezing. Except for unavoidable mixing, they shall not contain hooves, horns, teeth, hair, feathers, or digestive tract contents. Tissues from animals affected by epizootic diseases or containing prohibited substances shall not be used. The product name shall indicate the specific animal species, tissue and organ, and physical form, e.g., enzymatically hydrolyzed chicken carcass slurry, enzymatically hydrolyzed chicken carcass powder. This product is intended for use in pet feed (pet food) and aquatic feed only.	Crude protein pH value Moisture This product is intended for use in pet feed (pet food) and aquatic feed only.
9.4.5	___eggs (yolk and white)	Edible poultry eggs that are unprocessed or only processed through refrigeration, coating, or other similar preservation technologies, with or without shells. They may also be separated into liquid egg yolk and liquid egg white. The product name shall indicate the specific animal species, e.g., quail eggs, chicken egg yolk, duck egg white.	Crude protein Crude fat Crude ash (applicable to shell eggs)
9.6.9	Dicalcium phosphate derived from bone	Product obtained by crushing edible animal bones, soaking them in hydrochloric acid to obtain a solution, neutralizing with lime milk, followed by drying and grinding. The phosphorus content shall be not less than 16.5%, and the chlorine content shall be not more than 3%. Recovered hydrochloric acid from pharmaceutical or chemical industries shall not be used in production.	Crude ash Total phosphorus Calcium Chlorine
10.3.8	Squid paste	Paste obtained from squid viscera through oil-fat separation and concentration.	Crude protein Crude fat Crude ash Volatile basic nitrogen Moisture

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
10.4.4 (Original 10.4.2, 10.4.4, 10.4.7, and 10.4.10)	Fish meal	Includes white fish meal, brown fish meal, and fish frame meal. White fish meal: Product obtained by using whole fish of white-fleshed species such as cod and flounder, or the residues from processing such fish products (including fish bones, viscera, heads, tails, skins, and fins) as raw materials, followed by cooking, pressing, drying, and grinding. Brown fish meal: Product obtained by using whole fish (excluding fish used for white fish meal) as raw materials, followed by cooking, pressing, drying, and grinding. Brown fish meal includes fish and shrimp meal. Fish frame meal: Product obtained by using residues remained after processing fish other than raw fish used for white fish meal production (including by-products from marine-caught fish processing or other fish processing by-products, such as fish bones, viscera, heads, tails, skins, and fins), through cooking, pressing, drying, and grinding. The product name shall indicate the product category; fish frame meal may indicate the raw material source, e.g., white fish meal, brown fish meal, fish frame meal (from by-products of marine-caught fish).	Crude protein Crude ash Lysine Volatile basic nitrogen Histamine Malondialdehyde
10.4.13	Low-fat fish meal	Product obtained by using brown fish meal as raw material and defatting it by n-hexane extraction. The crude protein content shall be not less than 68%, crude fat content not more than 6%, volatile basic nitrogen not more than 80 mg/100 g, histamine not more than 500 mg/kg, and n-hexane residue not more than 500 mg/kg. The raw material brown fish meal shall be a qualified product supplied by qualified manufacturers.	Crude protein Crude fat Crude ash Lysine Volatile basic nitrogen Histamine Moisture
12.1.1	Fermented soybean meal	Protein feed ingredient produced by using soybean meals or dehulled soybean meals as raw material, through solid-state fermentation with feed-use microbial strains approved in the Feed Additives Catalog, followed by drying.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein
12.1.2	Fermented___ fruit pomace	Product obtained by using fruit pomace as raw material, through solid-state fermentation with feed-use microbial strains approved in the Feed Additives Catalog. The product name shall indicate the specific source of the raw material, e.g., fermented apple pomace.	Crude fiber Crude ash

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
12.1.3	Fermented cottonseed protein	Product made by using highly dehulled cottonseed meal or cottonseed protein as raw material, through solid-state fermentation with feed-use microbial strains approved in the Feed Additives Catalog, followed by drying.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Free gossypol
12.2.1	Candida utilis protein	Powdered product made by using corn steep liquor, glucose, glucose mother liquor, and others as the culture medium, through liquid fermentation with <i>Candida utilis</i> , followed by spray drying.	Crude protein Crude ash
12.2.2	Brewer's yeast powder	Product obtained by drying waste yeast generated during beer fermentation, consisting mainly of <i>Saccharomyces cerevisiae</i> cells.	Crude protein Crude ash
12.2.3	Brewer's yeast slurry	Slurry-like waste yeast produced during beer fermentation, consisting mainly of <i>Saccharomyces cerevisiae</i> cells and containing a small amount of beer.	Crude protein Crude ash
12.2.4	Food yeast meal	Product obtained by drying waste yeast generated during food yeast production, with <i>Saccharomyces cerevisiae</i> cells as the main component.	Crude protein Crude ash
12.2.5	Brewer's yeast hydrolysate	Product obtained by using <i>Saccharomyces cerevisiae</i> as the strain for liquid fermentation to produce microbial biomass, through autolysis or enzymatic hydrolysis using exogenous enzymes, followed by concentration or drying. The yeast solubles are not extracted, and the crude protein content shall be not less than 35%.	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude ash Mannan Amino acid nitrogen
12.2.7	Brewer's yeast extract	Product obtained from <i>Saccharomyces cerevisiae</i> by liquid fermentation to produce microbial biomass, through autolysis, enzymatic hydrolysis, or mechanical disruption, followed by separation of soluble components and subsequent concentration or drying.	Crude protein Crude ash
12.2.8	Brewer's yeast cell wall	Product obtained from <i>Saccharomyces cerevisiae</i> by liquid fermentation to produce microbial biomass, through autolysis, enzymatic hydrolysis, or mechanical disruption, followed by separation of cell walls, and subsequent concentration or drying.	Mannan

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
12.3.1	Glutamic acid residue [monosodium glutamate residue]	Solid residue remained after L-glutamic acid is produced by fermentation using <i>Corynebacterium glutamicum</i> in a culture medium composed of plant-derived components such as sucrose, molasses, starch, or hydrolysates, together with ammonium salts (or other minerals). The microbial cells shall be inactivated. Drying process may be applied.	Crude protein Crude ash Ammonium salts Moisture
12.3.2	Nucleotide residue	Solid residue remained after the production of disodium 5'-inosinate and disodium 5'-guanylate by fermentation using <i>Corynebacterium glutamicum</i> in a culture medium composed of plant-derived components such as sucrose, molasses, starch, or hydrolysates, together with ammonium salts (or other minerals). The microbial cells shall be inactivated. Drying process may be applied.	Crude protein Crude ash Ammonium salts Moisture
12.3.3	Lysine residue	Solid by-product remained after L-lysine production through fermentation using <i>Corynebacterium glutamicum</i> in a culture medium composed of plant-derived ingredients such as sucrose, molasses, starch, or hydrolysates, together with ammonium salts (or other minerals). The microbial cells shall be inactivated. Drying process may be applied.	Crude protein Crude ash Ammonium salts Moisture
12.3.4	Coenzyme Q10 residue	Solid by-product obtained after coenzyme Q10 is produced through fermentation using <i>Rhodobacter sphaeroides</i> with glucose, corn steep liquor, inorganic salts, and other main components. The microbial cells shall be inactivated and dried. This product is intended for use in livestock, poultry, and aquatic feed only.	Crude protein Crude ash Ammonium salts Moisture This product is intended for use in livestock, poultry, and aquatic feed only.
12.3.5	Clostridium ethanol protein	Product obtained using <i>Clostridium autoethanogenum</i> (CICC 11088s) as the fermentation strain, with CO from basic oxygen furnace gas in the steel industry as the main source, through liquid fermentation for ethanol production, followed by separation and spray drying of the residual material. The final product does not contain viable cells of the production strain. This product is intended for use in piglet, meat poultry, and fish feed only. The monitoring period for this product ends in August of 2026.	Crude protein Crude ash Ammonium salts Moisture This product is intended for use in piglet, meat poultry, and fish feed only.

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
12.3.6	Methylococcus capsulatus protein	Product manufactured using <i>Methylococcus capsulatus</i> (CICC 11106s) as the primary production strain, with <i>Cupriavidus cauae</i> (CICC 11107s), <i>Aneurinibacillus danicu</i> (CICC 11108s), and <i>Brevibacillus agri</i> (CICC 11109s) as auxiliary strains, and methane from natural gas as the main ingredient, through continuous liquid fermentation, solid-liquid separation, and drying processes. The final product does not contain viable cells of the production strain. This product is intended for use in shrimp and fish feed only. The monitoring period for this product is until December 2028.	Crude protein Crude ash Moisture This product is intended for use in shrimp and fish feed only.
12.3.7	Yarrowia lipolytica protein	Using CO ₂ and H ₂ generated from coal chemical or natural gas chemical industries as the main raw materials, an acetic acid-containing fermentation broth is produced through fermentation by <i>Moorella thermoacetica</i> (CGMCC 28818). <i>Yarrowia lipolytica</i> (CGMCC 25047) then utilizes acetic acid for fermentation, and <i>Yarrowia lipolytica</i> biomass is collected and processed through separation, inactivation, drying, and other processes to obtain the final product. This product is intended for use in shrimp feed only. The monitoring period for this product is until June 2030.	Crude protein Crude ash Moisture Ammonium salts This product is intended for use in shrimp feed only.
12.3.8	Isoleucine residue	Solid by-product remained after isoleucine production through fermentation using <i>Corynebacterium glutamicum</i> in a culture medium composed of plant-derived ingredients such as sucrose, molasses, starch, or hydrolysates, with ammonium salts (or other minerals). The microbial cells shall be inactivated. Drying process may be applied. The crude protein content shall be not less than 68.0%, crude ash not more than 8.0%, ammonium salts (as NH ₄ ⁺) not more than 2.0%, and moisture not more than 6.0%. This product is intended for use in livestock and poultry feed only.	Crude protein Crude ash Ammonium salts Moisture This product is intended only for use in livestock and poultry feed
12.4.1	___vinegar distillers grains 1. Glutinous rice 2. Sorghum 3. Wheat bran 4. Rice bran 5. Sweet potato 6. Fruit 7. Cereals	Solid by-product obtained after vinegar production and extraction from the listed raw materials through fermentation using <i>Aspergillus oryzae</i> , <i>Aspergillus niger</i> , <i>Saccharomyces cerevisiae</i> , and <i>Acetobacter sp.</i> If the product is derived from a single raw material, the product name shall indicate its source, e.g., glutinous rice vinegar distillers grains.	Crude protein Crude fiber Crude ash

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
12.4.3	Citric acid residue	Solid product obtained by dehydrating and drying the filter residue remained after filtration of the fermentation broth during citric acid produced through fermenting plant-based raw materials containing starch.	Crude protein Crude ash
12.4.4	Wine lees (slurry)	By-product of industrial wine production, consisting of liquid or slurry remained after separation of fermented grape juice.	Crude protein Crude ash
12.4.5	Concentrated yeast fermentation broth from beet molasses	Product obtained by concentrating the residual liquid after liquid fermentation of <i>Saccharomyces cerevisiae</i> using sugar beet molasses as the raw material.	Crude protein Potassium Salt content Betaine Non-protein nitrogen
12.5.2 (Original 12.1.4)	Distiller's grains fermented with <i>Saccharomyces cerevisiae</i>	Product obtained by using fresh distiller's grains as the substrate, followed by solid-state fermentation, autolysis, drying, and grinding with <i>Saccharomyces cerevisiae</i> .	Acid-soluble protein (trichloroacetic acid-soluble protein) Crude protein Crude fiber Acid detergent lignin
13.1.1	____starch	Product obtained from edible plants such as cereals, legumes, roots, and tubers through starch production processes (extraction, dehydration, and drying). The product name shall indicate the raw material source, e.g., corn starch. Products shall be supplied by qualified food manufacturers.	Starch Moisture
13.1.2	Dextrin	Small-molecule intermediate product obtained from starch or starchy materials through a low-degree hydrolysis with acid or enzyme. Products shall be supplied by qualified food manufacturers.	Reducing sugar Dextrose equivalent Moisture
13.2.1 (Original 5.2.4 and 13.2.1)	Processed products and by-products of fruit, vegetables, and edible fungi	Fresh fruit, vegetables, and edible fungi that are no longer intended for human consumption, generated during harvesting, logistics, transportation, and food processing, including juices, pulps, and slices, as well as peels, pits/seeds, roots, stems, and leaves removed during processing, and trimmings, incomplete, irregular, or scattered parts that cannot be produced as commodities. The products may be dried or frozen. Such products may be produced and used only when public health and animal health are not affected. The product name shall specify the corresponding name of the relevant fruit, vegetable, or edible fungus, e.g., apple peel.	Crude fiber Acid-insoluble ash Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
13.2.2	Food industry product and by-product	Pre-foods and by-products obtained during the production of food industry products (baked foods, pasta products, soybean products, meat products, egg products, dairy products, aquatic products, nuts, canned foods, potato chips, chocolate, and confectionery) (referring only to portions that cannot become commercial products due to trimming, incompleteness, scattering, or mixed specifications during production). Drying may be applied. Such products may be produced and used only provided that public health and animal health are not affected. The product name shall indicate the specific type and source, e.g., ham sausage.	Crude protein (excluding chocolate and confectionery) Crude fat (excluding pasta products, bean products, and confectionery) Salt content (excluding chocolate and confectionery) Moisture (excluding fresh products) Shelf life
13.3.1	White king oyster mushroom	Edible fungus <i>Pleurotus nebrodensis</i> and its dried products.	Moisture (excluding fresh products)
13.3.2	King oyster mushroom	Edible fungus <i>Pleurotus eryngii</i> and its dried products.	Moisture (excluding fresh products)
13.3.3	Oyster mushroom	Edible fungus <i>Pleurotus ostreatus</i> and its dried products.	Moisture (excluding fresh products)
13.3.4	Shiitake mushroom	Edible fungus <i>Lentinus edodes</i> (Berk.) Sing and its dried products.	Moisture (excluding fresh products)
13.3.5	Enoki mushroom	Edible fungus <i>F. velutipes</i> and its dried products.	Moisture (excluding fresh products)
13.3.6	Wood ear [black wood ear]	Edible fungus <i>Auricularia auricula</i> (L.ex Hook.) Underwood and its dried products.	Moisture (excluding fresh products)
13.3.7	Snow fungus	Edible fungus <i>Tremella</i> and its dried products.	Moisture (excluding fresh products)
13.3.8	Button mushroom	Edible fungus <i>Agaricus bisporus</i> and its dried products.	Moisture (excluding fresh products)
13.3.9	Reishi mushroom	Fruiting bodies of <i>Ganoderma lucidum</i> (Leyss. ex Fr.) Karst. or <i>Ganoderma sinense</i> Zhao, Xu et Zhang) and their dried products.	Moisture (excluding fresh products)

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
13.3.10	Almond mushroom	Edible fungus <i>Agaricus subrufescens</i> and its dried products.	Moisture (excluding fresh products)
13.4.1	White sugar [sucrose]	Refined sugar produced from sugarcane, sugar beet, or raw sugar through sugar manufacturing processes, with sucrose as the main component. Products shall be supplied by qualified food manufacturers.	Sucrose
13.4.2	Fructose	Ketohexose, a type of monosaccharide and isomer of glucose. Product obtained either by isomerization, separation, refining, and crystallization of glucose derived from starch hydrolysis, or by separation, refining, and crystallization of fructose and glucose produced by sucrose hydrolysis. Products shall be supplied by qualified food manufacturers.	Fructose Specific rotation
13.4.3	Brown sugar [sucrose]	Golden yellow to reddish-brown crystals containing molasses obtained from sugarcane through pressing and concentration, with sucrose as the main component. Products shall be supplied by qualified food manufacturers.	Total sugars
13.4.4	Maltose	Disaccharide composed of two glucose molecules linked by an α -1,4-glycosidic bond. Product obtained through incomplete hydrolysis of starch by β -amylase, including crystalline maltose, maltose powder, and maltose syrup. Products shall be supplied by qualified food manufacturers.	Maltose Dry matter (applicable only to maltose syrup)
13.4.6	Glucose	Aldohexose, a type of monosaccharide and an isomer of fructose. Product obtained by refining, concentrating, and crystallizing glucose solution derived from starch or starchy materials through liquefaction and saccharification, which may contain one molecule of crystallization water. Products shall be supplied by qualified food manufacturers.	Glucose Specific rotation
13.4.8	Glucose syrup	High-purity and concentrated aqueous solution of nutritive sugars obtained by hydrolysis of starch or starch-containing materials. Products shall be supplied by qualified food manufacturers.	Dextrose equivalent Dry matter
13.4.11 (Original 4.5.3)	Chicory inulin [inulin]	Fructan with a degree of polymerization of 2-60, produced from chicory taproots through selection, cleaning, crushing, extraction, refining, and other processes, in which fructosyl units are linked by β -glycosidic bonds. Products shall be supplied by qualified food manufacturers.	Inulin
13.4.12 (Original 4.6.1)	Jerusalem artichoke inulin [inulin]	Fructan with a degree of polymerization of 2-60, produced from Jerusalem artichoke tubers through selection, cleaning, crushing, extraction, refining, and other processes, in which fructosyl units are linked by β -glycosidic bonds. Products shall be supplied by qualified food manufacturers.	Inulin

No.	Ingredient name	Characteristic description	Mandatory labeling requirements
13.5.1 (Original 13.5.1)	Wood fiber	Product obtained from natural wood through mechanical processing, and its main component is cellulose.	Crude fiber
13.5.2 (Original 13.5.1)	Bamboo fiber	Product obtained from natural bamboo through mechanical processing, and its main component is cellulose.	Crude fiber

III. Part IV: Single Feed Varieties

(I) Additions

- 2.3.20 Soy protein (powder)
- 2.12.10 Cottonseed protein concentrate
- 7.5.14 *Spirulina platensis*
- 7.5.15 *Spirulina maxima*
- 9.2.7 ___dried insects (powder)
- 9.2.8 Defatted ___insect meal
- 9.2.9 ___insect slurry
- 9.2.10 ___insect oil
- 9.3.12 Enzymatically hydrolyzed animal viscera (powder)
- 10.2.11 Enzymatically hydrolyzed shrimp slurry
- 10.2.12 Enzymatically hydrolyzed shrimp soluble
- 10.3.12 Enzymatically hydrolyzed squid paste
- 10.4.15 Enzymatically hydrolyzed fish slurry
- 10.4.16 Enzymatically hydrolyzed fish viscera slurry
- 10.4.17 Enzymatically hydrolyzed fish soluble
- 12.1.5 Fermented
- 12.1.6 Fermented feed (___)

(II) Deletions

- 10.4.2 White fish meal
- 10.4.7 Fish frame meal
- 10.4.10 Fish and shrimp meal

(III) Revisions

- 1.5.3 ___dried distiller's grains [___DDG]
- 1.5.4 ___dried distiller's soluble [___DDS]
- 1.5.6 ___dried distiller's grains with soluble [___DDGS]
- 2.2.3 Rapeseed protein (meal)
- 2.9.3 Peanut protein (meal)
- 2.12.4 Cottonseed protein (meal)
- 12.5.2 Distiller's grains fermented with *Saccharomyces cerevisiae*
- 12.2.5 Brewer's yeast hydrolysate

END UNOFFICIAL TRANSLATION

Attachments:

No Attachments.