



AGRINDUSTRIA

GRANULATO VEGETALE GM

DATA SHEET (Agg. Del 12/09/2005)

<p>PRODUCT NAME Granulato vegetale GM.</p>	<p>PRODUCT FROM AGRINDUSTRIA s.n.c. di Tecco per. agr. Giuseppe & C. Fraz. Roata Rossi – Via Valle Po, 350 12100 CUNEO (CN) Tel. 0171/682391 Fax 0171/689300 E-mail: info@agrind.it</p>
<p>TRADE NAME Granulato vegetale GM.</p>	<p>DESCRIPTION The fibrous and dried part is extracted from the ear of the maize. Subsequently the product is milled and according to the customers' requirements.</p>
<p>PHYSICAL AND CHEMICAL PROPERTIES Appearance: floury or granular. Particle size: - 0 – 180 micron. - 180 – 400 micron. - 180 – 610 micron. (GM 40) - 610 – 850 micron. (GM 30) - 850 – 1400 micron (GM 20). - 1400 – 1820 micron (GM 16). - 1820 – 2590 micron (GM 12). - 2590 – 4030 micron (GM 8). - 180 – 1000 micron. - 400 – 1000 micron. Smell: typical vegetable. Colour: ivory – little yellow Taste: cellulose. Solubility: little soluble. Specific weight: 0,6 – 0,7 Kg/litre. Hardness of micrograins: 4,5 mhos. Carrying capacity (water): 135%.</p>	<p>AVERAGE COMPOSITION Moisture: inf. a12%. Raw proteids: 2 – 4%. Raw lipids: 1 – 2%. Raw fiber: 33 – 40%. Raw ashes: 2 – 4%. Unnitrogenized extractives: 55 – 60%.</p>
<p>ADDITIVES None.</p>	<p>PACKAGING Paper bugs (Kg. 25) on wrapped platforms, big bags or in bulk on multistorey carparks.</p>
<p>STORAGE For 2 years in a cool and dry place.</p>	<p>LABELLING 'Granulato vegetale GM' with particle size and typical analysis..</p>
<p style="text-align: center;">USE</p> <p>Fields of use:</p> <ul style="list-style-type: none"> - chemical industry: like support for pharmaceutical products, plant protection products, washing hand pastes etc.; - mechanical industry: in order to clean up, to polish, to dry technical details or handmade articles (bolts, washers, spheres, buttons, coins, taps, etc.); - goldsmith's, silverware: mechanical polishing of the jewels and technical particular ; - building: in order to restore superficial of wood, marble, cooked or other products; - litters for animals: in particular for birds, rodents, reptiles and laboratory animals. 	



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GRANULATO VEGETALE GM

SAFETY SHEET (Agg. Del 12/05/2010)

1. IDENTIFICATION OF THE PRODUCT AND OF THE SOCIETY

- 1.1 Product identification: Granulato vegetale GM.
1.2 Commercial trade: GRANULATO VEGETALE GM
1.3 Responsible of the commercialisation : AGRINDUSTRIA s.n.c.
di Tecco per. agr. Giuseppe & C.
Fraz. Roata Rossi – Via Valle Po, 350
12100 CUNEO (CN)
Tel. 0171/682391 Fax 0171/689300
E-mail: info@agrind.it

2. COMPOSITION – ANALYSIS – CHARACTERISTICS - INGREDIENTS

- 2.1 Product characteristics and ingredients: grains obtained by extracting and drying the fibrous part of the ear of the maize.
- 2.2 Average composition:
- | | |
|----------------------------|------------|
| RAW ASHES | 1 – 2% |
| RAW PROTEIDS | 0,5 – 1,5% |
| RAW LIPIDS | 0,1 – 1 % |
| RAW FIBER | 33 – 40% |
| UNNITROGENIZED EXTRACTIVES | 50 – 60% |
| MOISTURE | 4 – 10%. |

3. IDENTIFIED RISKS

- 3.1 Most important dangers: particular risks are not known.

4. MEASURES OF READY SANITARY PARTICIPATION

- 4.1 Contact eyes: negative effects are not known; to remove the stranger body; in case of transport of the flour with fans, to use protecting glasses.
4.2 Contact skin: it does not provoke irritation; in case of spillage of the flour with strongly speed, to use at least glasses and protecting coveralls.
4.3 Inhalation: being a solid and inert product, it does not emanate smells neither inhalations.

5. ANTIFIRE MEASURES

- 5.1 Fire extinction: it is enough to use some water.

6. PACKAGING INSTRUCTIONS AND MEASURES IN CASE OF SPILLAGE OF THE PRODUCT

- 6.1 Packaging: it is sufficient a bag of multilayer paper.
6.2 Removal of the product in case of spillage from the packing: to simply use the common tools in commerce (exhaust fans, besoms, etc.);

7. INSTRUCTIONS OF USE, STORAGE AND CONSERVATION

- 7.1 In bags: to conserve in dry atmosphere.
7.2 In big bags: to conserve in dry atmosphere.
7.3 Loose:
- by means cochleas, tapes elevators: no particular sagacity;
 - by means transport: the ducts must be perfectly watertight and sealed; after much passage of product the curves could wear out.



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8.1 For sacked products: 8.2 For loose products:	8. MEASURES OF PERSONAL PROTECTION no particular indication. to use coveralls and glasses.
Appearance: Smell: Particle size:	9. PHYSICAL AND CHEMICAL PROPERTIES floury or granular. typical vegetable. - 0 – 180 micron. - 180 – 400 micron. - 180 – 610 micron. (GM 40) - 610 – 850 micron. (GM 30). - 850 – 1400 micron (GM 20). - 1400 – 1820 micron (GM 16). - 1820 – 2590 micron (GM12). - 2590 – 4030 micron (GM 8). - 180 – 1000 micron. - 400 – 1000 micron.
Colour: Taste: Specific weight: Solubility: Hardness of micrograins: Carrying capacity (water):	ivory – little yellow. cellulose. 0,6 – 0,7 Kg./litre. little solvable. 4,5 mhos. 135%
10. PRODUCT CONSERVATION AND STABILITY	
To protect from the humidity: if it is conserved in dry atmosphere, it doesn't degrade itself; it is not transformed into longest time.	
11. TOXICOLOGICAL INFORMATION	
There are not toxic effects at the moment.	
12. ECOLOGICAL INFORMATION	
Biodegradability: Ecotoxicity:	it is a vegetable-natural product, it's totally biodegradable in nearly 12 months. there are not toxic effects.
13. DRAINING INSTRUCTION	
In whichever agrarian land it will become humus, it creates softness and aeration to the same one; it goes avoided the concentration of the product in small agrarian lands..	
14. INFORMATION FOR THE TRANSPORT	
It does not need of particular precautions.	
15. INFORMATION ABOUT THE REGULATION	
Specific legislative dispositions are not known.	
16. OTHERS INFORMATION	
Fields of use:	<ul style="list-style-type: none"> - chemical industry: like support for pharmaceutical products, plant protection products, washing hand pastes etc.; - mechanical industry: in order to clean up, to polish, to dry technical details or handmade articles (bolts, washers, spheres, buttons, coins, taps, etc.); - goldsmith's, silverware: mechanical polishing of the jewels and technical particular ; - building: in order to restore superficial of wood, marble, cooked or other products; - litters for animals: in particular for birds, rodents, reptiles and laboratory animals.



RAPPORTO DI PROVA N° 3723/11 del 05/10/2011

Spett.le
AGRI INDUSTRIA DI TECCO G. & C. S.N.C.

Via Valle Po, 350
12020 - ROATA ROSSI - CN

DATI DEL CAMPIONAMENTO

Esecutore del Campionamento: Committente

Data prelievo: 22/09/2011 Punto di prelievo: Da azienda

Modalità di prelievo: I.O. 04 - Cereali, mangimi ed insilati

Data ricevimento: 22/09/2011 Data inizio prove: 26/09/2011 Data fine prove: 03/10/2011

Richiesta: Determinazioni come da Vs. richiesta

Campione nr.: 3700 GRANULATO VEGETALE GM (TUTOLO MAIS)

Parametro ricercato	Unità di	Valore	Metodo di Analisi
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PARAMETRI MICROBIOLOGICI

Microrganismi aerobi a 30°C	UFC/g	410.000	UNI EN ISO 4833:2004
Muffe e lieviti	UFC/g	3.200	ISO 7954:1987

PARAMETRI CHIMICO - FISICI

Cellulosa	%	33,67	Rapporti ISTISAN 1996/34
Ceneri	%	2,43	REG CE 152/2009 27/01/2009
Grassi	%	1,34	REG CE 152/2009 27/01/2009
Proteine (N x 6,25)	%	1,40	Rapporti ISTISAN 1996/34 pag. 13
Umidità	%	4,03	Rapporti ISTISAN 1996/34 pag. 7 Met. C
Estrattivi inazotati	%	57,13	MI 0012:2009 Rev. 0
Fluoruri	mg/kg	< 1,0	APAT CNR IRSA 4020 MAN 29 2003

OGM

Ricerca qualitativa di DNA transgenico		NEGATIVO	UNI EN ISO 21569:2005
Controllo di amplificazione		amplificabile	UNI EN ISO 21569:2005
Promotore 35S	positivo/negativo	negativo	UNI EN ISO 21569:2005
Terminatore nosT	positivo/negativo	negativo	UNI EN ISO 21569:2005

METALLI

Arsenico	mg/kg	0,8	Rapporti ISTISAN 1996/34
Cadmio	mg/kg	< 0,1	Rapporti ISTISAN 1996/34
Piombo	mg/kg	0,2	Rapporti ISTISAN 1996/34
Mercurio	mg/kg	< 0,1	Rapporti ISTISAN 1996/34

MICOTOSSINE

Aflatossine totali	µg/kg	3,0	MI 0004:2009 Rev. 0
Deossivalenolo (DON)	mg/kg	4,2	AOAC RIDASCREEN FAST DON 000701 2000

PCB DI OSSINA SIMILI



RAPPORTO DI PROVA N° 3723/11 del 05/10/2011

Campione nr.: 3700 GRANULATO VEGETALE GM (TUTOLO MAIS)

Parametro ricercato	Unità di	Valore	Metodo di Analisi
PCB DI OSSINA SIMILI			
Congeneri 77	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 81	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 105	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 114	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 118	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 123	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 126	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 156	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 157	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 167	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 169	mg/kg	< 0,1	REG CE 152/2009 27/01/2009
Congeneri 189	mg/kg	< 0,1	REG CE 152/2009 27/01/2009

Il presente rapporto di prova si riferisce esclusivamente ai campioni sottoposti a prova e non può essere riprodotto parzialmente senza la nostra approvazione scritta.

Il Responsabile del Laboratorio
dr. Diego Paschiero