



## **nabim RECOMMENDED CODE OF PRACTICE FOR MILL INTAKE**

**(revised August 2011)**

At all times it needs to be remembered that wheat is a food ingredient, used to make a whole range of food products. The entire supply chain including millers, merchants, hauliers, storekeepers and growers should therefore be committed to ensuring high standards of both quality and safety. This document sets out in simple terms how millers expect suppliers to treat grain, what suppliers can expect at grain intake and how difficulties will be handled should they arise.

### **Before Delivery**

#### **1. Contracts**

Wherever possible, millers' contracts should follow the form of the current either the AIC grain/pulses no.1 contract (for off-farm supplies) or the AIC grain/pulses no. 2 contract (for 'merchant' supplies). Copies of the former are available direct from AIC whilst the latter is on the AIC web-site. Specific quality criteria, depending on harvest conditions, will be agreed at the time of purchase. Millers who accept the AIC contract should make this clear at the time of purchase and agree any special terms or conditions to be inserted. Where millers have their own form of contract, the general terms and conditions should be communicated annually to suppliers before new crop trading begins. As far as possible, the basic contract should not be varied during the harvest year.

#### **2. Storage Prior to Delivery**

Grain is a foodstuff and should be stored in appropriately controlled conditions to minimise the risk of infestation, contamination and deterioration in quality. Grain should arrive at the mill site having been correctly stored and, if necessary, suitably dried, and fit for food manufacture. Essential procedures for farm stores are laid out in the appropriate standards for the Red Tractor Assurance for Farms – Crops and Sugar Beet Scheme; Scottish Quality Cereals; Genesis Quality Assurance Scheme, and for commercial stores in the guidelines to the Trade Assurance Scheme for Combinable Crops (TASCC). The HGCA Grain Storage guide provides practical information for store operators.

Third party auditing of procedures will give buyers greater confidence in suppliers' procedures, but spot checks will also be carried out from time-to-time.

### **Haulage and Delivery**

#### **3. Vehicles**

Vehicles and trailers carrying grain to flour mills must be suitable for the transport of food products. They must have sheeting systems operable from ground or near ground level in a safe fashion; operators must be able to demonstrate effective cleaning of the trailer and sheet so that the risk of contamination from other products is controlled.

Hauliers will need to provide proof of the three previous loads carried in the vehicle together with any cleansing or sanitising operations. Millers are likely to specify certain materials which should never be carried in trailers used to deliver grain to mills (as defined in the TASCC Haulage Exclusion List and the Haulage Contaminant Sensitive List). These will be referred to in millers' terms.

Suppliers will need to be able to demonstrate compliance through auditable record keeping for trailers. Once again, participation in a third party accreditation scheme such as TASCC will increase buyers' confidence in suppliers. However, spot checks will be carried out from time-to-time.

Hauliers must be fully competent in all related health & safety issues. Lorries/trailers should not be overloaded.

#### **4. Documentation**

All loads must be accompanied by a correctly completed declaration ("combinable crops passport") describing pesticide applications, vehicle cleanliness and with a DON mycotoxin risk assessment and/or an appropriate test result. Each load should have an up-to-date relevant assurance sticker. Failure to provide this will lead to rejection of the load. Delivery notes must detail contract number and variety if required.

## Sampling and Testing

### 5. Sampling

Sampling should observe a recognised system (e.g. BS EN ISO 24333:2009 or follow the HGCA Grain Sampling Guidelines (2009) to produce samples which are as fully representative as possible. Samples taken at the point of delivery will always be considered as final by the purchaser because of the variability of grain and the difficulty

in drawing a representative sample from a grain bulk in store.

### 6. Testing

Exact requirements will be specified in contracts but some or all of the reference procedures set out in the table below will be used to test grain. Alternative methods may be used but will be traceable to the reference procedures. Laboratories must take part in the **nabim** proficiency scheme or equivalent.

Test	Reference Procedure	Notes
Contamination	Sensory examination of the original bulk sample	No sample shall contain any element which renders it unfit for flour milling. E.g. infestations, 'off odours' or taints, ergot presence, moulds and damaged, sprouted, heat-damaged, shrivelled, pink or green grains. Signs of contamination will result in rejection.
Moisture	BS EN ISO 712:2009	Maximum acceptable level normally 15%
Specific Weight	BS EN ISO 7971-3:2009	Minimum acceptable normally 76kg/hl for bread wheat
Screenings and Admixture	CCAT method no.26 (Guideline no. 3, Campden BRI) The test must be carried out by hand.	Maximum normally acceptable is the combined level of 2% for both screenings and admixture.
Protein	DD CEN ISO /TS 16634-2:2009 Protein declaration is on a dry matter basis	Common minimum specification for bread wheat is 13% protein (Dumas, dry matter basis)
Falling Number	BS EN ISO 3093:2009	Minimum acceptable level normally 250 seconds for breadmaking wheat
Varietal Purity	Electrophoresis on at least 50 grains	Normally a maximum of one grain out of 50 may be other than those specified.

If other tests such as hardness, gluten washing, etc. are to be carried out, these will be stated by the miller at the time of purchase.

### 7. Monitoring

Millers may from time-to-time use samples taken at the time of delivery for further testing covering for example pesticide residues, mycotoxins, microbiological contamination, heavy metals etc. Prior to this, further information relating to the production and pre-delivery handling of grain may be requested.

### Procedure in cases of non-conformance

#### 8. Contact with supplier

In some cases a delivery may be:

- accepted, but with an allowance for quality;
- rejected;
- accepted, but subject to further testing.

Unless other arrangements have been agreed, before a decision is made on how to deal with such deliveries, the supplier will be contacted and given the opportunity either to agree claims as a variation to the contract or re-route the vehicle. Claims once

agreed are final. A record of this discussion/agreement will be kept. The record will include the name of the person contacted in the supplier's office.

#### 9. Samples in case of dispute

When a sample is required in case of dispute (i.e. when agreement is not reached by the procedure in section 8), the following procedure should be followed:

- a) a sample of at least 1.5kg will be taken and split three ways for sealing, if possible in the presence of the driver.
- b) one sample will be made available to the supplier. The second sample will be for the testing purposes of the miller. And the third sample will be retained by the miller until the results are determined or for a maximum of thirty days.
- c) in case of further dispute, the third sample will be submitted to an independent analyst by whose results both parties agree to abide.

[August 2011]