

A photograph of four calves in a wooden manger. The manger is filled with hay. The calves are looking towards the camera. Each calf has a yellow identification tag on its ear. The tags have the number '80 197' or '80 198' on them. The manger is made of dark wood.

Milk replacers.

6.6. Feed legislation.

## Milk: legal definition

"Complete product of the total and uninterrupted milking of a healthy dairy female. It consists of water, fat, protein (casein and whey), lactose and minerals."

- In the animal industry, a distinction is made between:
- Whole milk: Contains all its natural constituents.
- Skimmed milk: Obtained by separating the cream by centrifugation, it is used as the basis for many milk replacers.
- Whey (whey): A by-product of cheese making, it is the main ingredient in milk substitutes for young animals due to its high soluble protein content.

- The manufacture of milk for animal nutrition is based on rigorous industrial processing aimed at guaranteeing health safety and nutritional balance.
- This sector is governed by strict production standards and international regulations to ensure the health of the herds.

# Manufacturing Processes for Animal Nutrition

Milk for animals is produced in powder form (to facilitate storage and preservation). The key steps are:

**Standardization and Pasteurization:** Raw milk is filtered, defatted if necessary, then heated (72°C for 15 seconds) to eliminate pathogenic microorganisms.

**Evaporative Concentration:** Liquid milk is heated in a vacuum to remove 60% of its water, creating a viscous liquid.

**Spray drying:** This is the reference process. The condensed milk is sprayed into fine droplets in a drying tower with a current of hot air (150°C) running through it. The water evaporates instantly, leaving fine powder particles.

**Dry-blending:** For complete milk substitutes, vegetable fats, vitamins, minerals and sometimes probiotics are added to the milk base to imitate the composition of specific mother's milk (puppy, calf, etc.).

- Milk replacers for animals, intended for young mammals (calves, lambs, kids), are breastmilk substitutes whose composition and marketing are strictly regulated by legislation, depending on the country (European and French).

# Milk replacers for animals

- Milk replacers (milk replacers) are products formulated to replace breast milk, consisting of raw materials (milk powder, whey, vegetable/animal fats) and additives. They are strictly regulated to guarantee health safety and traceability via hygiene and labelling standards,
- exp: [Regulation (EC) No. 1831/2003 (hygiene) and (EC) No. 767/2009 (labelling)] in the EU.

## Types of Milk Replacers

These foods come in the form of powders to be reconstituted in warm water.

**Dairy raw materials:** They form the basis of the feed (skimmed milk powder, whey).

**Vegetable raw materials:** Used as a partial substitute for dairy proteins (soy protein, wheat), although their incorporation rate is limited so as not to harm the growth of the young pre-ruminant.

**Additives:** Vitamins, trace minerals (such as selenium) and sometimes probiotics to support immunity and digestive safety.

## Key Requirements

**Safety:** Products must be healthy, unadulterated and harmless to the animal and the end consumer.

**Labelling:** Must mention the nature of the feed ("milk intended for animal feed"), the composition, the expiry date, and the name of the manufacturing company.

**Controls:** Carried out by the Departmental Directorates for the Protection of Populations (DDPP in France). DSA in Algeria (Directorate of Veterinary Services)

- Controlled Use Practices
- **Colostrum:** The regulations emphasize the importance of sufficient intake of maternal colostrum in the first hours of life before switching to milk replacers.
- **Dietary transition:** Access to solid food and clean water is mandatory from the first weeks to promote physiological development (especially of the rumen in ruminants).

## Legislation and regulations (EU)

The production and sale of these foods are governed by several major texts aimed at health safety and the protection of the end consumer.

Placing on the market (Regulation (EC) No. 767/2009): This is the reference text for labelling and marketing. It requires:

A clear indication of specific nutritional objectives.

Accurate labeling of components and additives.

Food hygiene (Regulation (EC) No. 1831/2003): It defines hygiene requirements at all stages (production, transport, distribution). Establishments must be registered or approved by the authorities (such as the DGCCRF in France).

Additives (Regulation (EC) No 1831/2003): Only authorised additives listed in the Community register may be included in milk replacers.

Animal welfare: Directive 98/58/EC and the French Rural Code require that food be adapted to the age and species to guarantee the health of farm animals.

- In Algeria
- Food hygiene in Algeria is governed by a strict legislative framework aimed at guaranteeing the safety of products from their production to their final consumption.
- The central text is Executive Decree No. 17-140, which makes Good Hygiene Practices (GHP) mandatory for all establishments in the sector.  
[1, 2]

# Main regulatory texts

- Décret exécutif n° 17-140 (11 avril 2017) : Ce texte fixe les conditions d'hygiène et de salubrité pour la mise à la consommation des denrées alimentaires. Il impose la mise en œuvre d'un Plan de Maîtrise Sanitaire (PMS) basé sur les principes de l'HACCP (système international de gestion des risques).
- Loi n° 09-03 (25 février 2009) : Relative à la protection du consommateur et à la répression des fraudes, elle constitue le socle juridique de la sécurité alimentaire en Algérie.
- Arrêtés ministériels spécifiques : Il existe des textes dédiés à certains produits (ex: produits de la pêche, produits carnés) ou à des types d'analyses (microbiologie, contaminants tolérés). [1, 2, 3, 4, 5, 6, 7]

- Executive Decree No. 17-140 (11 April 2017): This text sets the hygiene and sanitation conditions for the release of foodstuffs for consumption. It requires the implementation of a Health Control Plan (SHP) based on the principles of HACCP (International Risk Management System).
- Law No. 09-03 (25 February 2009): Relating to consumer protection and the repression of fraud, it constitutes the legal basis for food safety in Algeria.
- Specific ministerial decrees: There are texts dedicated to certain products (e.g. fishery products, meat products) or to types of analysis (microbiology, tolerated contaminants). [1, 2, 3, 4, 5, 6, 7]

- Obligations for Professionals
- The regulation imposes several key measures on operators (factories, restaurants, shops): [8]
- Application of the HACCP system: Identification of biological, chemical and physical hazards, and implementation of critical control points.
- Traceability and Archiving: Establishments must keep registers and files proving the effective application of hygiene principles, which can be consulted by the control authorities.
- Respect for temperatures: Obligation to maintain the cold and hot chain to avoid bacterial proliferation.
- Staff hygiene: Workers are required to strictly comply with cleanliness and safety instructions. [9, 10, 11, 12, 13, 14, 15]

Control Bodies,

Oversight is provided by several entities:

The Ministry of Commerce (via the wilaya directorates) for the repression of fraud and the control of compliance.

The Ministry of Health (via the SEMEP services and the Communal Hygiene Offices - BHC) for the prevention of foodborne illnesses, especially during sensitive periods such as Ramadhan. [16, 17, 18, 19, 20]

- [1] <https://www.ecolex.org>
- [2] <https://www.facebook.com>
- [3] <https://www.commerce.gov.dz>
- [4] <https://www.instagram.com>
- [5] <https://fr.scribd.com>
- [6] <https://www.commerce.gov.dz>
- [7] <https://www.commerce.gov.dz>
- [8] <https://www.furnotel.fr>
- [9] <https://www.commerce.gov.dz>
- [10] <https://www.has-sante.fr>
- [11] <https://www.commerce.gov.dz>
- [12] <https://www.lemoinscher-formation.com>
- [13] <https://www.electroluxprofessional.com>
- [14] <https://www.dgfp.gov.dz>
- [15] <https://www.services-alc.com>
- [16] <https://www.commerce.gov.dz>
- [17] <https://sante.gov.dz>
- [18] <https://www.fao.org>
- [19] <https://www.douane.gov.dz>
- [20] <https://www.commerce.gov.dz>

## Laws and regulations in the field

The sector is governed by texts aimed at the safety of the food chain "from farm to fork".

Hygiene package (EC Regulations 178/2002, 852/2004, 853/2004): These European regulations require manufacturers to have full traceability (upstream and downstream) and to implement health safety procedures.

HACCP method: Factories must identify critical points (microbiological, chemical or physical hazards) and monitor them continuously to prevent contamination.

- ISO standards: ISO 22000 certification is the international reference for food safety management, including animal feed.
- Labelling and Additives: The laws specify the authorised claims on packaging and the list of additives (preservatives, colourings, vitamins) strictly approved for each animal species.

- THE MARKETING OF DAIRY PRODUCTS IN ALGERIA:
- is a process strictly framed by sanitary, commercial and technical regulations, aimed at guaranteeing food safety in a country where annual consumption reaches about 5 billion liters. [1, 2]
- 1. Regulatory and Health Obligations
- Any operator wishing to market dairy products must comply with the requirements of the [Ministry of Agriculture](<https://www.commerce.gov.dz/fr/reglementation/arrete-interministeriel-du-25-juin-2020-lait>)

:

\* Health Approval: Mandatory for any production or storage unit of products of animal origin. The file includes:

\* A written request and an identity document.

\* A title deed or lease agreement for the site.

\* A compliance report drawn up by the official veterinarian.

\* Numbered registers approved by the veterinary inspection of the Wilaya.

\* HACCP system: Establishments must implement and archive procedures based on HACCP principles to prove control of health risks

\* Microbiological controls: Products must meet precise specifications (pH, absence of defects such as bulging for canned food) before being sold directly.

## 2. Labelling standards

Labeling is governed by Executive Decree No. 13-378 and must be written at least in Arabic (and often in French for precision). Mandatory information includes:

- \* The sales name (indicating the exact nature of the product).
- \* The list of ingredients and the highlighting of allergens.
- \* The use-by date (BBD) or minimum durability (MDD).
- \* The batch number and the health stamp (approval number).

- 3. Special Case of Imports
- Algeria imports milk powder on a massive scale to make up for its local production deficit.
- \* Health Exemption: Any import requires a derogation valid for a maximum of 3 months, renewable under strict conditions for the achievement of the previous quotas.
- \* Foreign Exchange Control: Since 2025, imports of trade-related services require prior authorization from the Ministry of Foreign Trade.

4. Market Structure\* Players: The market is dominated by groups such as Bel (processed cheeses) and local processors who are integrating more and more locally collected raw milk.\* State support: Collection premiums (e.g. 4 DA/litre for producers) are in place to encourage the integration of local milk into the industry. [15, 19, 20] Would you like details on a specific category of products (sachet milk, cheeses, infant milks) or on the procedures for importing raw materials?

- In Algeria, milk intended for calf feed is mainly marketed in the form of milk replacer powder. Its placing on the market and its use are subject to strict rules on import, tax exemption and breeding practices.
- 1. Regulation and Import
- As Algeria imports a large part of its animal nutrition needs, the [Ministry of Agriculture]

([https://psl.madr.gov.dz/wp-content/uploads/2023/01/3b\\_PSL\\_DSV\\_importation\\_produits\\_dorigine\\_animale\\_dossier\\_a\\_fournir\\_2023.pdf](https://psl.madr.gov.dz/wp-content/uploads/2023/01/3b_PSL_DSV_importation_produits_dorigine_animale_dossier_a_fournir_2023.pdf)) impose des formalités précises


- Import Health Exemption: Mandatory for milk replacers for calves. It is valid for one quarter and requires a file including a health approval from the storage facility and a pro-forma invoice.
- \* VAT exemption: Preparations for the suckling of calves are exempt from VAT (Executive Decree No. 18-212). To benefit from it, the importer must submit a specification and an annual import program approved by the agricultural services.
- \* Activity code: Operators must have the appropriate activity code (e.g. 422601 for the import of milk powder).

## 2. Calf Distribution Practices



Successful breastfeeding depends on respecting the physiological needs of the young cattle:

- \* Colostrum: Essential immediately after birth (0 to 3 days) for the supply of antibodies.
- \* Recommended amounts: It is advisable to give 15-20% of body weight in milk (whole or replacer) per day, ideally divided into several feedings.
- \* Automation: Equipment such as Automatic Milk Dispensers (LADs) are increasingly used in Algeria to optimize dosing and growth

- In Algeria, the Official Journal (OJ) is the indisputable source for monitoring the evolution of food hygiene regulations.
- \* Free consultation: The official website of the General Secretariat of the Government (SGG) allows you to consult and download all the issues published since 1962.
- \* Thematic Search: You can use the keyword search tool (e.g. "hygiene", "foodstuffs", "additives") to find the latest ministerial decrees.
- \* Paper version subscription: For professionals and administrations, it is possible to subscribe physically at the Official Printing Office.
- In addition to the Official Journal, it is often useful to monitor the website of the Ministry of Commerce, as they regularly publish circular notes and practical guides that specify the interpretation of the decrees (very useful for concrete application on the ground).

- The most recent and structuring example concerning labelling in Algeria is the framework set by Executive Decree No. 05-484 (amending Decree No. 90-367), supplemented by more specific texts on nutritional statements and additives. [1, 2]
- Here is a concrete example of the labelling standards currently in force for a prepackaged food: [3]
-  Mandatory information on the label [4]

- According to Algerian regulations (Law 09-03 and implementing decrees), any label must include: [1, 5]
- \* The sales name: The precise name of the product (e.g. "Sunflower vegetable oil").
- \* The list of ingredients: Listed in order of decreasing weight importance.
- \* Net quantity: Expressed in metric units (grams, kilograms, litres, etc.).
- \* The durability date: Either the use-by date for highly perishable products, or the MDD (Minimum Durability Date) for others.
- \* The name and address of the manufacturer, packer or importer.
- \* Country of origin: Mandatory for imported products.
- \* The lot number: Crucial for traceability in the event of a product recall.
- \* Instructions for use and storage conditions: (e.g. "Store in a cool, dry place"). [4, 6, 7]

-  Focus on Additives and Allergens (Recent example)
- An important text (often cited by trade directorates) concerns specific health-related mentions: [5, 8]
- \* Sweeteners: If the product contains aspartame, the statement "contains a source of phenylalanine" is mandatory.
- \* Polyols: If their content exceeds 10%, the statement "excessive consumption may have laxative effects" must appear.
- \* Allergens: They must be clearly highlighted in the list of ingredients (in bold or underlined) to prevent the risk of allergic reactions. [4, 5]
-  Language and Readability
- All this information must be written in the national language (Arabic), with the possibility of adding another language (usually French) to facilitate understanding. The characters must be legible and indelible. [9, 10]

- [1] [<https://legal-doctrine.com>](<https://legal-doctrine.com/ar/edition/les-regles-et-mentions-legale-pour-letiquetage-en-algerie#:~:text=Conform%C3%A9ment%20aux%20dispositions%20de%20la%20loi%20n%C2%B0,et%20%C3%A0%20la%20pr%C3%A9sentation%20des%20denr%C3%A9es%20alimentaires.>)
- [2] [<https://www.dawalger.dz>](<https://www.dawalger.dz/fr/index.php/metiquetage-prod-alimentaire/mregetiqpralim>)
- [3] [<https://dspace.univ-djelfa.dz>](<http://dspace.univ-djelfa.dz:8080/xmlui/bitstream/handle/123456789/6316/Contr%C3%B4le%20de%20la%20conformit%C3%A9%20des%20%C3%A9tiquetas%20de%20quelques%20produits%20alimentaires..pdf?sequence=1&isAllowed=y#:~:text=Norme%20g%C3%A9n%C3%A9rale%20pour%20l%27%C3%A9tiquetage%20des%20denr%C3%A9es%20alimentaires,d%27%C3%A9tiquetage%20applicables%20%C3%A0%20un%20produit%20alimentaire%20particulier.>)
- [4] [<https://www.youtube.com>](<https://www.youtube.com/watch?v=Kc0uxCDBDNM&t=12>)
- [5] [<https://www.dawalger.dz>](<https://www.dawalger.dz/fr/index.php/metiquetage-prod-alimentaire/metiquetage-prod-alimentaire>)
- [6] [<https://www.economie.gouv.fr>]([https://www.economie.gouv.fr/particuliers/mes-droits-conso/alimentation/denrees-alimentaires-queelles-sont-les-regles-detiquetage#:~:text=Les%20mentions%20obligatoires%20\\*%20la%20d%C3%A9nomination%20de,%28y%20compris%20les%20additifs%20et%20les%20ar%C3%B4mes%29.](https://www.economie.gouv.fr/particuliers/mes-droits-conso/alimentation/denrees-alimentaires-queelles-sont-les-regles-detiquetage#:~:text=Les%20mentions%20obligatoires%20*%20la%20d%C3%A9nomination%20de,%28y%20compris%20les%20additifs%20et%20les%20ar%C3%B4mes%29.))
- [7] [<https://www.youtube.com>](<https://www.youtube.com/watch?v=cDMbCyH-ZxA&t=85>)
- [8] [<https://mzv.gov.cz>]([https://mzv.gov.cz/public/b2/a1/c6/2893157\\_1960391\\_Vyhlaska\\_.pdf](https://mzv.gov.cz/public/b2/a1/c6/2893157_1960391_Vyhlaska_.pdf))
- [9] [<https://www.economie.gouv.fr>](<https://www.economie.gouv.fr/dgccrf/les-fiches-pratiques/etiquetage-des-denrees-alimentaires-les-regles-connaître#:~:text=Leur%20%C3%A9tiquetage%20doit%20respecter%20deux%20grandes%20r%C3%A8gles,la%20composition%20ou%20l%27origine%20de%20la%20denr%C3%A9e.>)
- [10] [<https://www.economie.gouv.fr>](<https://www.economie.gouv.fr/dgccrf/les-fiches-pratiques/etiquetage-des-denrees-alimentaires-les-regles-connaître#:~:text=Leur%20%C3%A9tiquetage%20doit%20respecter%20deux%20grandes%20r%C3%A8gles,la%20composition%20ou%20l%27origine%20de%20la%20denr%C3%A9e.>)