## Appendix No. 1 to RTRS Rules: Requirements and quality standards for wheat traded on RTRS

- 1. The wheat grain admitted to trading on the RTRS shall be produced in the European Union and conform to the following quality requirements:
  - a. The grain should be healthy, clean, ripe, well-formed and of a colour typical of common wheat.
  - b. The grain should be free from abnormal smell and live pests (including mites) at every stage of their development.
  - c. The content of undesirable substances in the grain must not exceed the maximum levels laid down in EU legislation, including Commission Regulation (EC) No 1881/2006 as amended<sup>1</sup>.
  - d. The level of radioactivity in the grain must not exceed that laid down in Council Regulation (EC) No 733/2008 as amended<sup>2</sup>.
- 2. The wheat grain traded in the single-price system should conform to the following quality parameters:

/Quality parameter/	Unit	Quality class	
determined according to the applicable standards <sup>3</sup>		В	С
A. Maximum humidity (according to PN-EN ISO 712)	%	14.5	14.5
B. Maximum content of impurities (according to PN-EN 15587)	%	6.0	6.0
1. Broken grains	%	5.0	5.0
2. Grain impurities	%	5.0	5.0
a) shrivelled grains	%	Х	Х
b) other cereals	%	Х	Х
c) grains damaged by pests	%	Х	Х
d) grains with discoloured germ	%	Х	х
e) grains overheated during drying	%	0.5	0.5
3. Sprouted grains	%	4.0	4.0
4. Miscellaneous impurities	%	2.0	2.0
of which:			
a) extraneous seeds	%	0.1	0.1
b) unsound grains	%	Х	Х

<sup>&</sup>lt;sup>1</sup> Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs

accordance with the current version of a given standard;

<sup>&</sup>lt;sup>2</sup> Council Regulation (EC) No 733/2008 of 15 July 2008 on the conditions governing imports of agricultural products originating in third countries following the accident at the Chernobyl nuclear power station <sup>3</sup> Standards describing methods of testing quality characteristics of wheat grain should be applied in

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c) extraneous matter	%	х	Х
d) husks	%	Х	Х
e) ergot	%	0.05	0.05
f) bunted grains	%	Х	Х
g) impurities of animal origin	%	Х	Х
C. Minimum bulk density according to PN-EN ISO 7971-3	kg/hl	76.0	73.0
D. Minimum protein content (Nx5.7) according to PN-EN ISO 20483	% dry matter	12.5	х
E. Minimum falling number according to PN-EN ISO 3093	seconds	220	х

x - not applicable

3. The wheat grain traded in the auction system should conform to the following quality parameters:

Quality parameter/	Unit	Qu	Quality class		
determined according to the applicable standards <sup>1</sup>		A	В	С	
A. Maximum humidity (according to PN-EN ISO 712)	%	14.5	14.5	14.5	
B. Maximum content of impurities (according to PN-EN 15587)	%	6.0	6.0	6.0	
1. Broken grains	%	3.0	5.0	5.0	
2. Grain impurities	%	3.0	5.0	5.0	
a) shrivelled grains	%	х	Х	Х	
b) other cereals	%	х	Х	Х	
c) grains damaged by pests	%	х	Х	Х	
d) grains with discoloured germ	%	х	Х	Х	
e) grains overheated during drying	%	0.5	0.5	0.5	
3. Sprouted grains	%	4.0	4.0	4.0	
4. Miscellaneous impurities	%	2.0	2.0	2.0	
of which:					
a) extraneous seeds	%	0.1	0.1	0.1	
b) unsound grains	%	х	Х	Х	
c) extraneous matter	%	х	Х	Х	
d) husks	%	х	х	х	

<sup>&</sup>lt;sup>1</sup> Standards describing methods of testing quality characteristics of wheat grain should be applied in accordance with the current version of a given standard;

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e) ergot	%	0.05	0.05	0.05
f) bunted grains	%	x	x	×
g) impurities of animal origin	%	x	x	×
C. Minimum bulk density according to PN-EN ISO 7971-3	kg/hl	77.0	76.0	73.0
D. Minimum protein content (Nx5.7) according to PN-EN ISO 20483	% dry matter	14	12.5	х
E. Minimum falling number according to PN-EN ISO 3093	seconds	250	220	х

## x – not applicable

- 4. Near Infrared (NIR) methods may be used.
- 5. NIR spectroscopes and grain moisture meters should be periodically checked in accordance with the manufacturer's recommendations.
- 6. Laboratory facilities and equipment used in the testing methods used should be verified in accordance with the provisions of metrological regulations.