



Association Chartre Qualité Maïs Classe A

www.maisclasse-a.com

2025 Version

QUALITY CHARTER MAIZE CLASS A

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Association Charte Qualité Maïs Classe A

PREAMBLE

The present Charter applies to harvest 2025.

It demonstrates the intent of its signatories to actively commit to a traceable production and continual improvement in the physical and sanitary quality of maize within its zone of action. The educational role of the Association is to inform and diffuse relevant advice and recommendations.

Objectives :

- ☞ To reduce to a minimum the risk of adventitious contamination by maize derived from GMO seed by employing appropriate methods of control from seeds through to loading of truck, train or boat.
- ☞ To promote and control the physical and sanitary condition of all maize deliveries and especially to limit the development of:
 - fusariums that generate field-based mycotoxins (taking into account the multifarious character of risk).
 - plants containing toxic grains (notably Datura).
- ☞ To promote, via its members, the development of environmental and social sustainability policies.

Each signatory of the Charter:

- guarantees the following conditions (stated below) that are applicable to their part in the supply chain and according to the self-evaluation audit form.
- guarantees to promote the traceability, physical and sanitary quality procedures of the Quality Charter Association by communication, internal training and in relations with service companies.
- guarantees to respect all of the regulations, texts and legislation relative to food safety and agricultural raw commodities that apply in France and thereby to the Charter. For all information concerning active ingredients and authorized commercial products, the following website can be consulted: <https://ephy.anses.fr>

Maize corresponding to the definition of these stated objectives and to the guarantees given below is classified '**Class A Maize**'.

CHAPTER 1 : CLASS A MAIZE - TRACABILITY

- 1) Seed Companies, members of UFS (the Union of French maize seed producers, who are Signatories of the Charter), guarantee within the scope of the present Charter to supply maize seed that complies with all EU and French legislation and requirements concerning GMOs, thereby allowing seed distributors to be in conformity with the same regulations.
- 2) Seed distributors, being signatories of the Charter, undertake to secure seed supplies from Seed Companies that are members of UFS.
- 3) Maize producers undertake to certify in writing to their 'collector' (coop/merchant) the nature (traditional varieties) of maize seed planted on their holding and they accept to be audited on such a declaration. Audit will take the form of checking SOC labels, seed invoices etc.
Only maize harvested from a producer who has given these written guarantees will be accepted as Class A maize.
This commitment will be an integral part of the traceability guarantees between producer and 'collector'.
- 4) Suppliers of farm dried maize undertake to allow the receiving merchant / co-operative to verify that all maize transited through their drying facilities, whether they be owned, collective or sub let, conforms to the producer guarantees outlined in point 3.
- 5) CUMA (Cooperatives of Agricultural Machinery users) Unions and sub contractors, signatories of the Charter undertake to promote the traceability work of the Quality Charter Association by way of communication and information notably with drivers/machine operators; the objective being to respect cleaning procedures for sowing machines, harvesting material and means of transport in order to avoid any cross contamination.
- 6) Every 'collector' being a signatory of the Charter undertakes:
 - a) Prior to harvest, to undertake a representative number of members producer audits (the square root of the number of producers).

- b) To check that all drying and storage contractors, other merchants, other service providers and farmer dryers and/or farm store operators apply the necessary guarantees as stated in the Quality Charter.
 - c) To put in place an auditable system of traceability that guarantees an individual stock management of Class A maize.
 - d) To endorse the tracability requirements of the Charter, both within and externally (sub-contractors, agricultural machinery Coops, hauliers).
- 7) The port silos, being signatories of the Charter, undertake:
- a) To ensure that the originating merchant / co-operative is identified as a signatory of the Charter.
 - b) To put in place an auditable system of traceability that guarantees an individual stock management of Class A maize.

CHAPTER 2 : PHYSICAL AND SANITARY QUALITY

1) Maize producers, by way of a signed engagement with a Cooperative or Merchant, undertake to follow the subsequent recommendations:

a) Concerning the sowing/growing period:

- use recommended and appropriate farming methods highlighted by the annual Arvalis/Charter survey in order to identify and minimise the risk of field-based mycotoxins:
- avoid late sowing particularly with varieties whose eventual harvest dates are not compatible.
- put in place appropriate measures to combat the proliferation of foreign plants (notably Datura) within EU regulations and according to good practice.
- pay particular attention to the protection against borer insects by adopting good agricultural practice.
- aim for an early harvest as soon as grain maturity is reached, especially for parcels that have suffered insect damage and/or are in a poor phyto sanitary condition; in all cases harvesting after 31 October is to be avoided.
- carry out a shredding and light blending of harvest waste as soon as possible after harvest.

b) Concerning the harvest period:

- take into consideration the physical and phyto sanitary requirements of the present Charter and instruct such conditions to any eventual sub-contractors or CUMA, notably by:
 - * the cleaning and setting of any combine harvesters to limit the presence of admixture, broken and split grains to a maximum tolerance of 3%.
 - * the absence of toxic grains (notably Datura).
 - * the cleaning of any transport to be used.
- to destroy any Datura plants present at the beginning of harvest in order to comply with the change in regulations concerning alkaloids (more specifically covering Atropine and Scopolamine derived from Datura).

2) Collector (Cooperative/Merchants) signatories of the Charter undertake

a) not to harvest maize on a Sunday in order not to prejudice the condition of the maize, except in the case of 'force majeure' due to climatic conditions, and only then after a collective agreement validated by the President of the Association; such derogations could be validated and adopted to cover the whole of a département (equivalent County).

b) to transmit samples according to the Charter's Control Plan: Mycotoxin (sanitary) diagnosis ex field and ex dryer.

c) to measure the physical quality of the grain, using necessary equipment (admix, broken, foreign grains notably Datura), and.

-For wet maize (included in this category is maize that is harvested early at very low humidity levels, what is termed as 'dry maize' in French.: to apply as a minimum requirement, a penalty on deliveries identified as containing over the maximum tolerance of 3% broken grains and foreign matter over 6mm round holed sieve.



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-For dry maize: in the absence of specific contractual terms, as a minimum requirement, the Incograins Technical Addendum N°5 for maize is to be applied.

-Apply, as a minimum, a penalty of €10/mt for any deliveries identified as containing over a maximum tolerance of 0,05% grains of Datura, i.e., 80 grains per Kilo.

-Apply conservatory measures in order to ensure conformity to the regulation governing presence of foreign grains or toxic grains, notably Datura.

d) to make available for farmer dryers and farm storage operators, the rules governing good practice for drying, storage and conservation of maize.

e) Adopt all necessary measures at harvest, drying and storage to limit any degradation in the phyto sanitary condition of the harvested maize. Particular attention should be paid to limiting the time wet maize is held in pre-storage (studies show that the technical and sanitary condition of maize pre stocked for over 48 hours is likely to suffer, in particular the promatest result).

f) Conform to the rules of Good Trading Practice and hygiene concerning the harvesting, storage, marketing and transport of cereals, oilseeds and pulses. (Manuel jointly written by Coop de France/E.N.A/Synacomex.)

3) CUMA unions and sub-contractors, signatories of the Charter, undertake to contribute to improving the physical and sanitary quality of the maize ex-combine harvester, notably by:

a) transmitting information to CUMAs and subcontractors at all levels,

b) training drivers,

c) organising farm demonstrations highlighting the importance of the right setting on combine harvesters, in order to obtain a clean maize with a minimum of broken and split grains and a minimum of foreign grains either by:

-avoiding harvesting of contaminated zones.

-uprooting the plants concerned, notably Datura.

4) Maize producers and their sub-contractors who also dry and store should use good drying and storage practices, available on the Charter website, to comply with regulations and commercial standards in force. These will be auditable by their principal (next in supply chain).

5) The port silos, being signatories of the Charter undertake to:

a) put in place all necessary measures and procedures to control the physical and sanitary quality of maize at delivery (admix, broken grains) and if necessary, apply commercial penalties or refusal of goods. This measure is applied in order to load vessels in conformity with the terms of Incograins Technical Addendum N°5, or any other contractual specifications duly accepted by the silo.

b) For the installations equipped to do so, put in place good storage and drying practices in order to limit any physical and sanitary quality deterioration of the wet maize that is transferred on to site. Particular attention should be paid to limiting the time wet maize is held in pre-storage.

CHAPTER 3 : ENVIRONMENTAL AND SOCIAL SUSTAINABILITY (ESS)

In line with societal developments and customer expectations, the Charter Quality Maize Class A Association recommends committing to an environmental and social sustainability policy. This action will integrate all of the participants of the supply chain in their operational environment.

The Association will converge all relevant data from policies initiated by its members.

CHAPTER 4 : SIGNATORIES OF THE CHARTER AND INTERNET SITE

The list of the signatories of the Charter is available on the Association website: <http://www.maisclasse-a.com> .

The Committee

Quality Charter validated 7th February 2025.