

## BY-PRODUCTS

# HYDROLISED FEATHER MEAL

This is a raw material from poultry where large and small feathers have been dried at low temperature. It has a low content of heavy metals and dioxin and is an ecological, sustainable product.

### PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

**Colour:** light brown.

**Fragrance:** fresh, without any rancid smell.

### TECHNICAL SPECIFICATIONS

#### Nutrients

Humidity	< 8%	Fats	> 5%
Protein	> 85%	Ash	< 3%
Digestible proteins	> 80%		

#### Volume

Calcium (Ca)	0.4%	Magnesium (Mg)	0.1%
Phosphorous (P)	0.2%	Potassium (K)	0.1%
Ca: P ratio	1.7	Sodium (Na)	0.1%

#### Traces

Copper (Cu)	10.5 mg/kg	Iron (Fe)	185.0 mg/kg
Zinc (Zn)	139.5 mg/kg	Manganese (Mn)	13.8 mg/kg

#### Aminoacids

Alanine	3.6%	Methionine	0.4%
Arginine	6.7%	Phenylalanine	4.5%
Aspartic acid	6.3%	Proline	9.2%
Cysteine	4.7%	Serine	11.6%
Glutamic acid	10.2%	Taurine	0.1%
Glycine	8.2%	Threonine	4.0%
Histidine	0.7%	Tryptophan	0.9%
Isoleucine	4.4%	Tyrosine	1.2%
Leucine	7.6%	Valine	3.6%
Lysine	1.7%		

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### MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absence / 25g
Enterobacteriaceae	<10/g

### CONTAMINATIONS

No pesticides, lumps, insects or other foreign bodies.

### ANTI-OXIDANTS

Addition of natural or synthetic anti-oxidants on request. No added Ethoxyquin (E 324).

### MANUFACTURING AND PACKAGING

Loose in containers or authorised trucks. Big Bags from 0.5 Kg to approximately 1.3 ton or pallets.

### STORAGE

Keep in a cool, dry place out of direct sunlight (+ 12-18° C).

### LEGISLATION

It is classified as a "category 3 food".

Regulation (EC) No. 1069/2009, 999/2001, 142/2011 and amendments.

### EXPIRY DATE

6 months from the date of production in good storage conditions.

*The analytical data are indicative and may vary negligibly, depending on the production lot.*

*The analytical data of the product ordered is given in the contract at the consumer's request.*