

MBM

MBM 50-55%

Animal proteins obtained by processing Category 3 animal by-products from RUMINANTS, PIGS and POULTRY with traces of other species.

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Appearance: smooth, finely ground product.

Colour: from hazel to light brown.

Fragrance: freshly cooked aroma.

CHEMICAL ANALYSIS

	MIN	MAX	ANALYTICAL METHOD	AVERAGE TARGET
Max humidity	3g/100g	6g/100g	NGDB3	4g/100g
Min proteins	50g/100g	55g/100g	NGDB5	55g/100g
Max fats	8g/100g	10g/100g	NGDB4	12g/100g
Min total ash	30g/100g	40g/100g	NGDB3	26g/100g
Particle size	1mm	6mm	NGDB1	2mm
Digestibility	88%	93%	Boisen Method The analytical data refers to the average of individual tests	92%
Anti-oxidants	50 ppm	200 ppm	Anti-oxidant residue Active in BHA material and Propyl Gallate (alone or in combination)	200 ppm

MICROBIOLOGICAL CHARACTERISTICS

		ANALYTIC METHOD
Salmonella Enterobacteriaceae	Absence / 25g 300 Ufc	Method MP/PCR/01 Method MP01/BIO

MANUFACTURING AND PACKAGING

Loose (not in a container); Available in Big Bags of 0.5 Kg to 1.3 ton.

PROCESSING METHOD

Method 4 .

STORAGE

Keep in a cool, dry place out of direct sunlight.

LEGISLATION

Category 3, Regulation EC 1069/2009 and Regulation EC 142/2011.

EXPIRY DATE

6 months from the date of production.

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.