



## POULTRY

# POULTRY MEAL 60% STANDARD

Animal proteins obtained by processing category 3 animal by-products from POULTRY.

### PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

**Appearance:** smooth, finely ground product.

**Colour:** from hazel to light brown.

**Fragrance:** freshly cooked aroma.

### CHEMICAL ANALYSIS

	MIN	MAX	METHOD TO ANALYSE	TARGET MEDIO
Humidity	3%	5%	NGDB3	3g/100g
Proteins	58%	63%	NGDB5	82g/100g
Fats	14%	18%	NGDB4	12g/100g
Total ash	14%	22%	NGDB3	3g/100g
Anti-oxidants	150 ppm	250 ppm	Anti-oxidant residue Active in BHA material and Propyl Gallate (alone or combined)	200 ppm

### PARTICLE SIZE

	MAX	METHOD TO ANALYSE
Particle size	5% max > 2 mm	SIEVING

### MICROBIOLOGICAL CHARACTERISTICS

		METHOD TO ANALYSE
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.
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### PROCESSING METHOD

Method 4 or 7.

### 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.*