



POULTRY

POULTRY MEAL (MIN 65%)

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	4%	6%	NGDB3	5g/100g
Proteins	65%	68%	NGDB5	70g/100g
Fats	12%	16%	NGDB4	16g/100g
Total ash	10%	12%	NGDB3	11g/100g
Anti-oxidants	150 ppm	250 ppm	Anti-oxidant residue Active in BHA material and Propyl Gallate (alone or combined)	200 ppm
Calcium				2.6%
Phosphorous				1.9%

AMINOGRAM

Lysine	4.45%	Alanine	4.45%
Histidine	1.46%	Valine	3.39%
Arginine	4.66%	Methionine	1.44%
Aspartic acid	5.69%	Isoleucine	2.68%
Threonine	2.69%	Leucine	4.71%
Serine	2.66%	Tirosina	2.07%
Glutamic acid	8.94%	Phenylalanine	2.63%
Proline	4.45%	Cystine	0.77%
Glycine	6.71%	Tryptophan	0.58%

PARTICLE SIZE

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



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POULTRY FLOUR (MIN 65%)

MICROBIOLOGICAL CHARACTERISTICS

		METHOD TO ANALYSE
Salmonella	Absence / 25g	Method MP/PCR/01
Enterobacteriaceae	300 Ufc	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 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.