

BY-PRODUCTS

POULTRY PROTEIN CONCENTRATE

This is a concentrate of peptides, polypeptides and partially soluble amino acids. The technological process guarantees high bio-availability and digestibility.

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Colour: from yellow to light brown.

Fragrance: fresh, without any rancid smell.

TECHNICAL SPECIFICATIONS

Nutrients

Humidity	< 6%	Fats	> 10%
Protein	> 70%	Ash	< 9%
Digestible proteins	> 97%		

Volume

Calcium (Ca)	0.2%	Magnesium (Mg)	0.1%
Phosphorous (P)	0.9%	Potassium (K)	2.2%
Ca: P ratio	0.2	Sodium (Na)	1.4%

Traces

Copper (Cu)	10.3 mg/kg	Iron (Fe)	102.9 mg/kg
Zinc (Zn)	34.4 mg/kg	Manganese (Mn)	8.3 mg/kg

Aminoacids

Alanine	3.4%	Lysine	3.5%
Arginine	4.1%	Methionine	1.0%
Aspartic acid	4.9%	Phenylalanine	1.8%
Cysteine	0.6%	Proline	5.1%
Glutamic acid	9.3%	Serine	2.6%
Glycine	8.9%	Taurine	1.1%
Histidine	1.0%	Threonine	2.1%
Isoleucine	1.8%	Tyrosine	0.5%
Leucine	3.4%	Valine	2.2%

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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).
Hydrolysed protein chicken liver may contain the anti-corrosive agent SiO₂ (E551a).

MANUFACTURING AND PACKAGING

Loose. 1000 kg Big bags and 25 kg bags.

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.