



TURKEY

TURKEY MEAL

Smooth meal from fresh by-products made from processing turkeys: intestines, heads and feet. Once processed, the product is dried and ground.

NUTRITIONAL CHARACTERISTICS

Turkey meal is an easily digestible source of protein with a high biological value.

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Colour: light brown.

Fragrance: fresh, without any rancid smell.

AVERAGE ORIGINAL COMPOSITION

Turkey

Could contain traces of poultry. No ruminants. No pigs.

NUTRITIONAL VALUES

Humidity	max 8%	Fat	max 15%
Protein	min 64%	Ash	max 17%

DIGESTIBILITY

Concentrated Pepsin	> 85%
Peroxides (PV)	<10 meq O ₂ /kg

ELEMENTS

Calcium	3.7%	Magnesium	0.2%
Phosphorous	2.8%	Potassium	0.4%
Ca: P Ratio	1.3	Sodium	0.3%

ELEMENT TRACES

Rame	10.2 mg/kg	Iron	250.0 mg/kg
Zinco	126.8 mg/kg	Manganese	19.2 mg/kg

AMINOACIDS

Alanine	3.2%	Lysine	4.6%
Arginine	4.8%	Methionine	1.5%
Aspartic acid	5.9%	Phenylalanine	2.9%
Cysteine	0.5%	Proline	3.9%
Glutamic acid	8.9%	Serine	2.4%
Glycine	6.3%	Threonine	2.4%
Histidine	1.7%	Tirosina	1.7%
Isoleucine	2.8%	Valine	3.5%
Leucine	5.0%		



TURKEY

TURKEY MEAL

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absence / 25g
Enterobacteriaceae	< 10g/l

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

1000 kg Big 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.

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.