



PORK

PORK MEAL

The product is a result of the melting, pressing, defatting and milling of pork subproducts (bones and pieces of meat and offals from the slaughterhouse and cutting room).

NUTRITIONAL CHARACTERISTICS

Pork meal contain animal proteins derived entirely from Category 3 material.

Subproducts of pork category 3. Antioxidant vegetable oil (BHA 0.012% y BHT 0.028%)..

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Apperance: sandy texture

Colour: brown.

Fragrance: characteristic smell of meat.

AVERAGE ORIGINAL COMPOSITION

Pork meat and bone meal

CHEMICAL-PHYSICAL ANALYSIS

	Average value	Tolerance
Moisture	3.0%	< 5.0%
Fat	13.0%	< 15.0%
Protein	64.0%	> 55.0%
Ash	20.5%	< 25.0%
Digestibility (Pepsin)		> 80.0%
Added antioxidant ppm(*)	1200%	> 1000
Fiber		< 2.0%
Calcium		> 3.5%
Phosphorous		> 3.0%
Granulometry - sieve 1.00 mm (%)		< 40.0%
Granulometry - sieve 0.25 mm (%)		> 90.0%

(*) Antioxidant: Abutox

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absence
Enterobacteriacee	< 300g/l
Ruminant DNA	Absence



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MANUFACTURING AND PACKAGING

1350 kg Big bags

STORAGE

Keep in a cool, dry place out of direct sunlight, keep the product under 40° C.
Store separate from other materials or potential contamination sources.

LEGISLATION

It is classified as a "category 3 food".
Regulation (EC) No. 1069/2009, 999/2001, 142/2011 and amendments.

SCADENZA

12 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.