

## MBM

### MBM 55%

Animal proteins obtained by processing Category 3 animal by-products from RUMINANTS, PIGS and POULTRY with traces of other species.

#### PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

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

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

**Fragrance:** freshly cooked aroma.

#### CHEMICAL ANALYSIS

Max humidity	8%
Min proteins	55%
Max fats	15%
Max ash	35%

	MIN	MAX	ANALYTICAL METHOD	AVERAGE TARGET
Granulometria	1mm	6mm	NGDB1	2mm
Digeribilità	88%	93%	Method Boisen Il dato analitico si riferisce come media su test unici	92%
Antiossidanti	50 ppm	200 ppm	Residuo di antiossidante attivo nel material-BHA, BHT e propyl galate (solo o in combinazione)	200 ppm

#### MICROBIOLOGICAL CHARACTERISTICS

		ANALITIC METHOD
Salmonella Enterobacteriacee	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.

#### PROCESSING METHOD

Method 4 .

#### 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.*