



## HYDROLYZED FEATHER PROTEIN

This product is processed in a fully dedicated line by pressure-cooking with hydrolysis, drying and grinding of fresh feathers collected from poultry processing plants.

# Nutrient composition (in % of crude matter)

(in % of crude matter)			
Protein		. NFV 18100	.83 - 85
	Lysine		0,5 3,4 4,0 6,6 7,0 9,8 0,7 3,8 7,1 4,0 2,9
Ashes	Phosphore	. NFV 18106 . NFV 18108	0,5 0,9
Fat		. NFV18104 <b>4</b>	,5-5,3
Moisture		. NFV18109 5	5,5 - 7,5

#### Nutritional and technical values

lleal digestibility	
Density (non crammed to crammed) $0.55 - 0.70$	
Particule size < 2 mm97%	
Antioxidated by BHA /BHT	

### **Bacteriological norms**

Salmonella......NF EN ISO 16140.....none in 25 g

Enterobacteriaceae....NFV 08054......300 maxi / g

#### Uses and nutritional advantages

This hydrolyzed feather protein is an excellent substitute of fish meal. Combined with a highly level of protein, the meal has a good balance of digestible amino acids. Its low ash content results in complete conformity with new environmental demands.

#### Regulation

- This product is processed from category 3 raw materials according to Regulations (EC) N° 1069/2009 and (EU) N° 142/2011.
- This product is in conformity with European Directive 1234/2003.
- Veterinary agreement n°44.075.001
- This product is intended to feed for fish farming, but forbidden to human consumption.

Issé (44)



The technical information above is only mean value from our control plan and has been drafted in order to help our customers. It cannot be considered beyond our company's contractual guarantees. Do not hesitate to contact us for any further information.

09/14