PROCESSED POULTRY PROTEIN

This product is processed from heads, necks, carcasses, visceras or birds declared fit for human comsumption before and after slaughtering. After cooking and extraction of fat by mechanical pressing, the product is finely grinded. It is stabilized with an antioxidant on raw material and meal.

Nutrient composition (in % of crude matter)

Crude proteins................ NFV 18100 ..... **Mini 63**

Lysine	3,76
Methionine	1,23
Cystine	0,75
Threonine	2,48
Aspartic acid	5,11
Alanine	3,87
Glutamic acid	8,17
Arginine	4,28
Glycine	6,73
Serine	2,74
Histidine	1,20
Isoleucine	2,31
Leucine	4,27
Phenylalanine	2,43
Proline	4,00
Tyrosine	1,65
Valine	2,89

Crude Ashes...................... NFV 18101 14-18

dont   Phosphorus........... NFV 18106 2,0-3,2
       Calcium .... NFV 18108 3,5-6,0
       Chlorides (NaCl)...... NFV 18105 0,4-0,9

Fat .... NFV18104.......... 11-16

Moisture .... NFV18109.............3 - 6

Nutritional and technical values

Pepsic digestibility.................. ISO 6655........... mini 85 *(% of protein)*

Density (non crammed to crammed) ...... 0,44 - 0,74

Particle size....................................15 % maxi > 2mm

Antioxydated by BHA + BHT

Shelf life ....2 months

Bacteriological norms

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

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

Uses and nutritional advantages

This product is a choice ingredient for fish feeds thanks to its content in highly digestible essential amino-acids.
Packaging:
- bulk;
- 1,2 T big bags.

Regulation

- Product processed from category 3 raw materials according to Regulation (EC) N° 1069/2009 and (EU) N° 142/2011.
- Veterinary agreement n° FR 35.360.004.
- Processed animal protein derived from non-ruminants.
- **Shall not be used for the production of feed farmed animals except aquaculture animals and fur animals**.
- **Product not intended for the human consumption**

Production unit: Vitré (35)

ISO 22000
BUREAU VERITAS
Certification

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.

08/14

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