

POULTRY MEAL 60-62% INGREDIENT SPECIFICATIONS

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1. - DESCRIPTION

Poultry meal is produced from carcass and by-products of poultry that have passed all the controls for human consumption. After cooking and fat separation steps, meals is milled and sieved. The material shall be defined as processed animal protein according to current EU legislation.
Only to use for pet-food, fish feed, fur animal, fertilizer or technical industry.

2.- SENSORY

- 2.1. - **Consistency:** Finely homogenous meal.
- 2.2. - **Colour:** Light brown.
- 2.3. - **Smell:** Agreeable smell to recently cooked meat.
- 2.4. - **Visual:** Free from foreign matter, impurities, infestation.



3.- TECHNICAL INFORMATION

ANALYSIS	MINIMUM LEVEL	TARGET	MAXIMUM LEVEL	METHOD
Moisture	2 %	-	8%	NIR/RD 2257/1994 n° 6
Gross Fat	9%	11%	12%	NIR/RD 609/1999 n° 4
Ash	20%	23%	26%	NIR/RD 2257/1994 n° 12
Protein	60%	62%	-	NIR/RD 2257/1994 n° 3
Digestibility	>85%	-	-	NIR/RD 2257/1994 n° 18
Peroxide value			10 meq. O/Kg.	RD 2257/94 n° 16
Particle size	98 % < 2mm			

Note: The product is properly stabilized with antioxidant; dosed so that the product has an estimated shelf life of 1 year at least.

4.- MICROBIOLOGICAL AND SANITARY SPECIFICATIONS

- Salmonelle** None/25g
- Enterobacteriaceae** < 300 ufc/g
- Metal detection** No reaction to metal detection

5.- TOXINS

- Dioxins** < 0.75 ng/kg
- Clorinated Pesticides** < 10 µg/kg