

FISH MEAL METRO

The product is made from fresh fish by-products of filleting and processing plants. The meal is produced in a fully dedicated line by cooking, defatting, indirect steam drying and grinding before delivery to users.

Analytical characteristics (in % of crude product)	
Crude proteins NFV 18100	64
Lysine.....	4,2
Methionine	1,6
Cystine.....	0,6
Threonine.....	2,4
Tryptophane.....	0,6
Arginine.....	3,6
Glycine.....	5,1
Serine.....	2,7
Histidine	1,5
Isoleucine.....	2,6
Leucine	4,2
Phenylalanine	2,3
Tyrosine	1,9
Valine.....	3,1
Crude Ashes NFV 18101	19
Phosphorus..... NFV 18106	3,6
Calcium..... NFV 18108	4,9
Sodium Chloride (NaCl)..... NFV 18105	3,0
Crude Fats NFV18104	10
Moisture NFV18109	4

Nutritional and technical characteristics	
Poultry metabolisable energy	2 900
Pigs metabolisable energy.....	3 900
Carnivorous metabolisable energy	3 800
<i>(in kcal / kg)</i>	
Pepsin digestibility	90
<i>(in % of protein)</i>	
Density (non crammed to crammed)	0,45 – 0,70
Shelf life	1 year

Bacteriological values	
<i>Salmonella</i> NF EN ISO 16140	none in 25 g
<i>Enterobacteriaceae</i> NFV 08054	300 maxi / g

Uses and nutritional advantages

Fishmeal specifications meet the requirements of the feed-milling industry. With its high content in digestible proteins and essential amino-acids, together with a high concentration in energy, fishmeal is a choice ingredient for diets that require the highest standards of quality such as broiler starter feeds, piglet feeds, petfood...

Regulation

- This product is processed from category 3 raw materials according to Regulations (CE) N° 1069/2009 and (UE) N° 142/2011.
- Veterinary agreement n° FR 29.039.001 CE

Production unit: Concarneau (29)

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 further information.