

PROCESSED BLOOD PROTEIN (from poultry exclusively)

This product is made from fresh poultry blood, collected from selected slaughter-houses and produced in a fully dedicated line by coagulation, centrifugation and drying by indirect steam process.

Analytical characteristics (in % of crude product)	Nutritional and technical characteristics
Crude protein NFV 18100 89 Lysine.....7,3 Méthionine1,1 Cystine1,2 Thréonine.....4,0 Tryptophane.....1,8 Arginine.....4,4 Glycine3,6 Sérine.....3,6 Histidine6,1 Isoleucine.....2,7 Leucine9,9 Phénylalanine5,7 Tyrosine2,7 Valine6,3 Ashes NFV 18101 2,1-2,4 Phosphorus NFV 181060,5 Calcium NFV 181080,3 Sodium Chloride (NaCl)..... NFV 181050,7 Fat NFV18104 0,1-0,3 Moisture NFV18109 6-7	Pepsic digestibility 95-97 <i>(in % of protein)</i> Density (non crammed to crammed)..... 0,68 – 0,77 Particle size < 0,5 mm Mini 90 %
	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
Very concentrated in protein and particularly in highly available lysine, processed blood protein is a very interesting raw material in fish feeds. Delivery in bulk or in 1,2T big-bags on one way palets.

Regulation
-This product is processed from category 3 raw materials in conformity with Regulation (EC) N° 1069/2009 and (EU) N° 142/2011. - Veterinary agreements: n° FR 44.075.001 - It must not be used for ruminants, pigs and poultry feed. - Product not intended for the human consumption.

Production unit: 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