

## Hydrolyzed Chicken Feather Meal

Pressurized cooking of feathers is the primary method of processing used in preparing feather meal. Feathers are a by-product of broiler, turkey and poultry processing operations. Some bacteria have been identified that produce a feather digesting enzyme, that will convert the protein fraction into a digestible form. Pepsin digestibility is used as method of assessing the quality of feather meal. Normally a pepsin digestibility of 75 % is considered to be a minimum value to assure that the feather meal has been adequately processed. Feather Meal is an excellent source of protein for all animal rations.



### Guaranteed Analysis

Protein	80% Min.
Fat	10% Max.
Fiber	4.0% Max.
Moisture	10% Max.
Ash	3.0% Max.
Pepsin Digestibility	78% (in a 0.2% pepsin solution)
Salmonella	Negative at origin

### Typical Analysis

*Nutrient, based on 92% DM Value*

Crude Protein	85.7%
Crude Fiber	0.9%
Ash	5.5%
Crude Fat	6.7%
Crude Fat, HCL hydrolysis	9.5%
NDF	55.8%
ADF	6.5%
Lignin	5.50

### Packaging

Loaded Bulk in 20'/40' containers (at seller's option)

### Amino Acid Profile

Alanine	4.60 %
Arginine	6.70 %
Aspartic acid	6.70%
Cysteine	4.30 %
Glutamic acid	10.6 %
Glycine	7.30 %
Histidine	0.80 %
Isoleucine	4.90 %
Leucine	8.00 %
Lysine	2.10 %
Methionine	0.70 %
Phenylalanine	4.70 %
Proline	9.40 %
Serine	11.4 %
Threonine	4.60 %
Tryptophan	0.60 %
Tyrosine	2.50 %
Valine	7.20 %

### Energy Profile

Total sugars	0.30%
Gross energy	23.50 MJ/kg