

## Mid-Grade Poultry by Product Meal (Pro. 65% / Ash 19%)

Poultry by-product meal is one of the most important sources of animal protein for animal diets. It is made by combining the by-products of poultry slaughterhouses or poultry processing plants. Poultry by-product meal is the ground, rendered, clean parts of the carcass of slaughtered poultry such as necks, heads, feet, undeveloped eggs, gizzards and intestines (provided their content is removed), exclusive of feathers. Poultry by-product meal is a palatable and high-quality feed ingredient due its content in essential amino acids, fatty acids, vitamins, and minerals, and in addition to its use in livestock, it is in high demand from the animal feed industries. Poultry by-product meal is golden to medium brown in color with a fresh poultry odor.



### Guaranteed Analysis

Protein	65% Min
Fat	10% Min
Fiber	2.5% Max
Moisture	8% Max
Ash	19% Max

### Typical Analysis

Protein	66 - 67%
Fat	11 - 13%
Moisture	5- 6 %
Ash	17 - 18%
Pepsin digestibility	91 - 92% (0.2% pepsin)
Ethoxiquin	200 PPM at origin

### Packaging

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

### Amino Acid Profile

Alanine	4.12 %
Arginine	4.08 %
Aspartic acid	4.93%
Cysteine	0.76 %
Glutamic acid	7.68 %
Glycine	5.75 %
Histidine	1.37 %
Hydroxylysine	0.30%
Hydroxylproline	2.06%
Isoleucine	2.25 %
Lanthionine	0.13%
Leucine	4.39 %
Lysine	3.51 %
Methionine	1.13 %
Phenylalanine	2.46 %
Proline	4.03 %
Serine	2.57 %
Taurine	0.42 %
Threonine	2.41 %
Tryptophan	0.53 %
Valine	5.40 %

