

## Poultry by Product Meal 56%

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 (except in such amounts as might occur unavoidably in good processing practices). 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	56% min.
Fat	8% min.
Fiber	5% max.
Ash	22% max.
Moisture	10% max.
Calcium	8% min.
Phosphorous	3.7% min.
Salt	2.0% max.
Salmonella	Negative at origin

### Typical Analysis

*Nutrient, based on 92% DM Value*

Crude Protein	60-61%
Crude Fat	11-12%
Ash	20-21%
Moisture	6-7%
Salt	1-1.7%
Pepsin digestibility	90% (in 0.2% pepsin solution)
Ethoxiquin	200 PPM at origin

### Packaging

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

### Amino Acid Profile

Alanine	5.50 %
Arginine	6.60 %
Aspartic acid	6.90%
Cysteine	2.50 %
Glutamic acid	10.9 %
Glycine	8.80 %
Histidine	1.80 %
Isoleucine	3.90 %
Leucine	7.00 %
Lysine	4.40 %
Methionine	1.40 %
Phenylalanine	3.90 %
Proline	8.00 %
Serine	6.30 %
Threonine	3.90 %
Tryptophan	0.70 %
Tyrosine	2.60 %
Valine	5.40 %

### Energy Profile

Gross energy	24.4 MJ/kg
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