

Poultry by Product Meal 60%

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	60% Min
Fat	8% Min
Fiber	4% Max
Moisture	10% Max
Calcium	4.0 – 6.8%
Phosphorus	2.0 – 3.7%
Salt	2.0% Max
Ash	20% Max

Typical Analysis

Nutrient, based on 92% DM Value

Protein	61 - 62%
Fat	9 - 11%
Moisture	6 - 7%
Ash	17 - 18%
Salt	1 - 1.7%
Pepsin digestibility	85 - 87% (0.2% pepsin)

Packaging

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

Amino Acid Profile

Arginine	4.52%
Cysteine	0.60%
Histidine	1.22%
Isoleucine	2.26%
Leucine	4.24%
Lysine	3.69%
Methionine	1.20%
Phenylalanine	2.32%
Threonine	2.35%
Tryptophan	0.56%
Valine	2.80%

Energy Profile

Met. energy	1.338% Kcal/lb
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