

## POULTRY MEAT & BONE MEAL 50

Produced from poultry by-products (heads, feet and carcasses).

Manufactured by careful drying and grinding.



CORE PARAMETERS

# POULTRY MEAT & BONE MEAL

## 50

Art.-No.  
**5000**

Current revision number and date: 023, January 2026

Last revision number and date: 022, July 2023

### DEFINITION

Homogenous, constant blend of fresh poultry by-products (heads, feet and carcasses) from poultry slaughterhouses. Neither with feather residues nor blood, as far as technically possible. Manufactured by careful drying and grinding.

### SPECIFICATION

Nutrients		
Moisture	< 8.0 %	VDLUF A III 3.1
Crude Protein	> 50.0 %	VDLUF A III 4.1.1
Crude Fat	< 14.0 %	VDLUF A III 5.1.1
Crude Ash	< 35.0 %	VDLUF A III 8.1
Digestibility, Pepsin-conc. 0.02%	> 85.0 %	VDLUF A III 4.2.1
Peroxide Value (PV)	< 10.0 meq O <sub>2</sub> /kg	DGF C-VI 6a

Volume elements		
Calcium (Ca)	11.8 %	VDLUF A III 10.3.2
Phosphorus (P)	5.7 %	VDLUF A III 10.6.5
Ca:P ratio	2.1	
Magnesium (Mg)	0.3 %	DIN CEN/TS 15621
Potassium (K)	0.4 %	VDLUF A III 10.2.1
Sodium (Na)	0.4 %	VDLUF A III 10.1.1

Trace elements		
Copper (Cu)	2.1 mg/kg	DIN15763 SOPM1474
Zinc (Zn)	134.0 mg/kg	DIN15763 SOPM1474
Iron (Fe)	78.0 mg/kg	DIN CEN/TS 15621
Manganese (Mn)	4.2 mg/kg	DIN CEN/TS 15621

Amino acids		
Alanine	4.0 %	VDLUF A III 4.11.1
Arginine	4.0 %	VDLUF A III 4.11.1
Aspartic acid	4.5 %	VDLUF A III 4.11.1
Cystine	0.6 %	VDLUF A III 4.11.1
Glutamine acid	7.2 %	VDLUF A III 4.11.1
Glycine	6.3 %	VDLUF A III 4.11.1
Histidine	1.5 %	VDLUF A III 4.11.1
Isoleucine	1.9 %	VDLUF A III 4.11.1
Leucine	3.5 %	VDLUF A III 4.11.1
Lysine	3.6 %	VDLUF A III 4.11.1
Methionine	1.1 %	VDLUF A III 4.11.1
Phenylalanine	2.1 %	VDLUF A III 4.11.1
Proline	3.9 %	VDLUF A III 4.11.1
Serine	2.1 %	VDLUF A III 4.11.1
Taurine	0.1 %	VDLUF A III 4.11.1
Threonine	2.0 %	VDLUF A III 4.11.1
Tryptophan	0.4 %	VDLUF A III 4.11.1

Tyrosine	1.4 %	VDLUF A III 4.11.1
Valine	2.2 %	VDLUF A III 4.11.1

The data in the specification, which are not specified specifically (">" or "<") represent mean values of the organic substance. These data should be considered as typical values, without any commitment.

Microbiology		
Salmonella	negative in 25 g	LFG B L00.0-98
Enterobacteria	< 10 CFU/g	LFG B L05.0-5

<b>Additives</b>	natural or synthetic antioxidants on request
------------------	--

<b>Colour</b>	gold yellowish to light brown
---------------	-------------------------------

<b>Flavour</b>	fresh
----------------	-------

<b>Contamination</b>	technically free from pesticides, lumps, insects and other foreign bodies
----------------------	---

### LEGISLATION / HEALTH CERTIFICATE

Poultry Meat & Bone Meal 50 has been manufactured out of low risk poultry material only, which has passed the slaughtering process. It is classified to be "category 3 material" (Regulation (EC) No. 1069/2009; 999/2001; 142/2011 and amendments). It is declared as processed animal protein.

### USAGE

Poultry Meat & Bone Meal 50 is used as a raw material in diets for fish and crustaceans.

### STABILITY / STORAGE

Poultry Meat & Bone Meal 50 has a shelf life of 6 months in a cool and dry place. This may vary in case of other storage conditions.

GEPRO Geflügel-Protein Vertriebsgesellschaft mbH & Co. KG  
Im Moore 1 · 49356 Diepholz · Germany  
Tel.: +49 5441 5925-0 · info@ge-pro.de · www.ge-pro.de

Veterinary-Control-No. & EU Vet. Category III No.: DE-03 251 0001 36

Our advice represents our best knowledge, but no liability may be derived therefrom. We request you to test the effectiveness and compatibility of our products at your own responsibility and also to ascertain that no patents or other industrial property rights held by third parties are infringed. We would like to inform you that this product information shall not be updated automatically.



A MEMBER OF GROUP

