AQUAFEED

POULTRY MEAT & BONE MEAL
50

Produced from poultry by-products (heads, feet and carcasses).
Manufactured by careful drying and grinding.

CORE PARAMETERS

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POULTRY MEAT & BONE MEAL
50

Art.-No.
5000

Current revision number and date: 024, October 2026
Last revision number and date: 024, January 2026

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 %	VDLUFA III 3.1
Crude Protein	> 50.0 %	VDLUFA III 4.1.1
Crude Fat	< 14.0 %	VDLUFA III 5.1.1
Crude Ash	< 35.0 %	VDLUFA III 8.1
Digestibility, Pepsin-conc. 0.02%	> 85.0 %	VDLUFA III 4.2.1
Peroxide Value (PV)	< 10.0 meq O_2/kg	DGF C-VI 6a

Volume elements		
Calcium (Ca)	11.8 %	VDLUFA III 10.3.2
Phosphorus (P)	5.7 %	VDLUFA III 10.6.5
Ca:P ratio	2.1	
Magnesium (Mg)	0.3 %	DIN CEN/TS 15621
Potassium (K)	0.4 %	VDLUFA III 10.2.1
Sodium (Na)	0.4 %	VDLUFA 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 %	VDLUFA III 4.11.1
Arginine	4.0 %	VDLUFA III 4.11.1
Aspartic acid	4.5 %	VDLUFA III 4.11.1
Cystine	0.6 %	VDLUFA III 4.11.1
Glutamine acid	7.2 %	VDLUFA III 4.11.1
Glycine	6.3 %	VDLUFA III 4.11.1
Histidine	1.5 %	VDLUFA III 4.11.1
Isoleucine	1.9 %	VDLUFA III 4.11.1
Leucine	3.5 %	VDLUFA III 4.11.1
Lysine	3.6 %	VDLUFA III 4.11.1
Methionine	1.1 %	VDLUFA III 4.11.1
Phenylalanine	2.1 %	VDLUFA III 4.11.1
Proline	3.9 %	VDLUFA III 4.11.1
Serine	2.1 %	VDLUFA III 4.11.1
Taurine	0.1 %	VDLUFA III 4.11.1
Threonine	2.0 %	VDLUFA III 4.11.1
Tryptophan	0.4 %	VDLUFA III 4.11.1
Tyrosine	1.4 %	VDLUFA III 4.11.1
Valine	2.2 %	VDLUFA 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	LFGB L00.0-98
Enterobacteria	< 10 CFU/g	LFGB L05.0-5

Additives	natural or synthetic antioxidants on request
Colour	gold yellowish to light brown
Flavour	fresh
Contamination	technically free from pesticides, lumps, insects and other foreign bodies
CO_2 Emissions	0.50 (kg CO_2/kg)

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.

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

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