

**Technical Form**

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BLOOD MEAL

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1/ Definition of the product: The product obtained by coagulation centrifugation and drying by vapor indirect on a line dedicated by fresh (cool) and whole blood resulting from the slaughterhouses of poultry category 3.

2/ Origin : Rendering Factory.

3/ Destination : Animal Feed Factory.

4/ Characteristics :

a/ Organoleptic : Color : Dark red

Taste : characteristic of the product

Aspect : characteristic of the product

b/ Microbiological :

Salmonella	Absence/ 25 gr	n=5, c=0	NF 08052
Enterobacteries	10/1g	M=300 n=5, c=2	NF 08053

5/ Physico-chemical characteristics

	Min	Medium	Max
Proteins	86%	88.0%	92%
Fat	0.3%	0.5%	1.5%
Minerals	1.5%	2.5 %	3.5%
Digestibility	90%	92%	95%
Moisture	4%	6%	8%

6/ Packaging : Type : Big-bags (woven disposable bag)

Weight : 1250 Kg

7/ Conservation :

a/ Storage : place : storage chamber

Temperature : ambient

b/ DLC : 6 Months

8/ Identification : Designation, composition, made by, Made in Tunisia, DF, DLC, Batch N°.

9/ Normative references :

AM July 09, 2009 laying down the list of products whose use is authorised for the manufacture of feeds.

Regulation (EU) No 142/2011 COMMISSION on February 25, 2011, on the application of Regulation (EC) No 1069/2009 of the European Parliament and the Council laying down health rules concerning products and animal by-products derived not intended for human consumption and on the implementation of directive 97/78/EC of the Council concerning certain samples and articles exempt from veterinary checks carried out at border under this directive.

10/ Trademarks : EL MAZRAA

Established by : Mohamed BEN AMOR	Auditor : Mohamed BEN AMOR	Approved by : Naoufel SASSI
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