

Technical Form	Date:
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POULTRY MEAL	IE : 01

1/ Definition of the product: Dehydrated protein obtained by transformation of by-products from slaughterhouses of poultry category 3 except feathers and blood. The by-products are crushed, cooked, defattes by pressing in mechanical and the re-creshed and screened.

**2/ Origin :** Rendering Factory.

3/ Destination: Domestic carnivores Factory.

4/ Characteristics : a/ Organoleptic : Color : Brown

**Taste**: characteristic of the product **Aspect**: characteristic of the product

## b/ Microbiological:

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

c/ Texture: Flour with less than 2 mm grain

## 5/ Physico-chemical characteritics:

	Min %	Medium %	Max %
Proteins	57	60	65
Fat	10	12	16
Mineral materials	13	18	23
Digestibility	85	87	95
Peroxide			10
Moisture	2	5	7

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

Weight: 1250 Kg

7/ Conservation:

a/ Storage : Place : greenhouses storage

Temperature: ambient

b/ DLC: 6 months

8/ Identification: Designation, composition, made by, Made in Tunisia, Production Date, Limit

Date.

## 9/ Regulatory 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 :	Auditor :	Approved by :		
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