

GENERAL CHARACTERISTICS

Name of the product: **MEAT AND BONE MEAL**

Technical name: **MEAT AND BONE MEAL**

Measurement unit: kilogram (kg)

General description: Meat and bone meal is produced from meat derivatives, animal remains and material seized at slaughterhouses. These products undergo thermal procedures, humidity extraction, separation of tallow, and milling. It contains antioxidants.

TECHNICAL CHARACTERISTICS

PHISICAL REQUIREMENTS – CHEMICALS

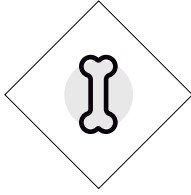
Meat and bone meal is normally composed by:

PHYSICAL-CHEMICAL CHARACTERISTICS	RESULTS OBTAINED BY ECOFOOD	NORMAL RANGE	
		MINIMUM	MAXIMUM
PROTEIN	53,9%	50%	55%
HUMIDITY	3,1%	-	10%
FAT	10,9%	-	18%
ASH	28.4%	22%	35%
OLEIC ACIDITY	3,41%	-	10 %
PEROXIDE INDEX	1,35 MEQ 02/KG.	-	5 meq 02/kg.
SALMONELLA ON 25 G	ABSENCE	-	ABSENCE

ORGANOLEPTIC PROPERTIES

Color: dark brown/dark yellow

Smell: Pleasant toasted smell. The product should not present any kind of stale, bitter, mouldy, acid or rancid odor.



QUALITY AND COMPOSITION PROPERTIES

Meat and bone meal is natural and sustainable. It provides a concentrated source of high quality protein.

Ingredients: meat derivatives originating in bovines and/or pork. Unfit for human consumption.

MICROBIOLOGICAL REQUIREMENTS

- Presence of salmonella in 25 g. : Ausencia.
- Enterobacterial: : <300 ufc/g
- Free from strange substances and microorganisms

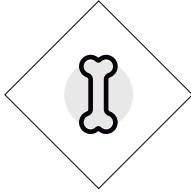
PRODUCT USE

It is mainly utilized as protean source (its main function is to intervene in muscle formation); it used in bird and pig cattle feeding. It contains a high amount of lysine (essential amino acid), source of group B vitamins. It contains minerals such as zinc, magnesium, sodium, chlorine and in larger quantity calcium and phosphorus.

OTHER SPECIFICATIONS

Packaging:

It will use polypropylene maxi sacks or big bags of 1000 kg approximately. These will be utilized for bulk presentations of the products since they keep it in ideal conditions. Additionally, it provides enough protection for the contents in normal conditions of handling, transport and distribution of the product to their final destination.



Labelling

It must be labelled and contain the information below:

- Name of the product
- Name of the producer
- Date of production
- Net weight
- Lot number
- Shelf life.

Storage

Storage Temperature: Room Temperature < 25°C

Conditions of handling and storage:

Store in a fresh and dry environment. Keep out from strange odors. Protect from direct sunlight and keep in the basic necessary conditions for storage and handling of the product.

Observations

- Unfit for human consumption
- It cannot be used as food for ruminants.
- The transport of the product shall be done in clean vehicles, avoiding the contamination with pathogens and products of other categories.

Health Permit N°2717 June 27 th , 2015. Regional Health Ministry (SEREMI) Maule Region (Chile)