

## WHOLE DRIED BLOOD MEAL PORCINE

### PRODUCTION PROCESS

Whole Dried Blood Meal is a product with a high protein content obtained from non-ruminant animal blood by coagulation and drying. The method of collection and the process assure a final product with the nutritional properties preserved and an excellent microbiological quality.

### TREATMENT

The raw material has been subjected to a temperature of not less than 85 °C for 2 hours to ensure no harmful microorganism are left.

### COMPOSITION

The composition of raw material is porcine free of ruminant. The blood meal is produced from Category 3 material according to the EC Regulation No. 1774/2002.

SPECIFICATIONS	MIN	TYPICAL	MAX
Protein	90,0 %		
Water		7 %	
Fat		1,5 %	
Ash		2,5 %	
Contaminants		EU limits	

MICROBIOLOGICAL			
Salmonella		non	
PHYSICAL-CHEMICAL			
Colour		Dark red	