



West Coast Reduction Ltd.

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Product Specification Sheet

Product: **FEATHER MEAL**

Description: Hydrolyzed Feather Meal is derived by cooking under pressure the clean, undecomposed feathers from slaughtered poultry. No other ingredients are added to the finished product unless specified by the customer (i.e. antioxidant).

Analysis:	<u>Guaranteed</u>	<u>Typical</u>
Protein (Min.)	85%	88%
Pepsin Digestible Protein (Min.)	70%	72%
Fat (Max.)	10%	6%
Fibre (Max.)	4%	1%
Ash (Max.)	4%	2%
Moisture (Max.)	10%	6%

Processing: The process is a Dupps continuous feather system, with a capacity of 20,000 pounds per hour of raw material. The product is fed into the hydrolyzer where it is subjected to steam pressure of 60-65 p.s.i.g. for approximately 15 minutes. The hydrolyzed feathers are then fed into the dryers where they reach a temperature of about 200° F at the dryer exit. The product is exposed to a minimum plate temperature of 300° F and passes through the dryers in approximately one hour.

The finished product is tested monthly by an independent lab for salmonella as well as fecal count.

West Coast Reduction Ltd. operates under a permit issued by the Canadian Food Inspection Agency.