



## Product Specification Sheet

Product: **POULTRY BY-PRODUCT MEAL**

Description: Poultry By-Product Meal consists of the ground rendered parts of the carcasses of slaughtered poultry, such as heads, feet, undeveloped eggs and intestines, exclusive of feathers, except in such trace amounts as might occur unavoidably in good manufacturing practices.

Analysis:	<u>Guaranteed</u>	<u>Typical</u>
Protein (Min.)	65%	68%
Pepsin Digestible Protein (Min.)	80%	95%
Crude Fat (Min.)	5%	12%
Fibre (Max.)	3%	1%
Ash (Max.)	16%	14%
Moisture (Max.)	8%	3%
Acid Insoluble Ash (Max.)	4%	0.2%

Processing: The process is a Dupps continuous falling film two stage evaporator system. The process operates under vacuum with the initial stage operating at about 120° F and the second stage at about 276° F. The product takes about 30 to 40 minutes to pass through the evaporators and is exposed to temperatures as high as 310° F. No ingredients, chemical or other, are added to the finished product.

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.