

Standard Poultry Meal

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Poultry Meal is a light brown, homogeneous meal of avian origin. It can be used in the production of Petfood or as an organic fertiliser, as defined in the Animal By Product regulations.

The product is derived from the milling of rendered category 3 materials produced using method 7.

The process is monitored by DEFRA who both regulate the process and undertake the prescribed testing and plant inspections.

Plant approval number:08/170/0200C/ABP/REN.

The plant is permitted and regulated by the SVS and DEFRA, ensuring the materials are produced in compliance of 'category 3 material', EU regulations 1069/2009 and 1234/2003 Animal by Products and a Pollution Prevention Control permit.

| Anti-Oxidant | Added as per customer requirement | | |
|-----------------------|--|--|--|
| | Particle size is less than 2mm, checked using a reference sieve | | |
| Physical | Contamination is removed through screening. Meal is free from pesticides, lumps, | | |
| Shelf Life & Storage | insects and other foreign objects. | | |
| | Stored in bulk or tote bags in a cool dry area, shelf life is dependent on storage | | |
| | conditions and antioxidant treatment. | | |
| Packaging & Transport | The product can be supplied in accordance of the customer requirements from 28 tonne | | |
| | bulk loads or 1-2 tonne tote bags. | | |
| | They can be supplied ex-works or we can provide transport solutions. | | |
| | All products will be dispatched with a certificate of analysis detailing the parameters of | | |
| | the product supplied, an appropriate commercial document and any health certificates | | |
| | issued by the SVS necessary for the shipment of the load. | | |

| Characteristics | Typical Values | Range | Method |
|--------------------|----------------|-------------------------------------|-------------------------------|
| Moisture | 3% | Max 6% | NIR + Wet Chemistry |
| Proteins | 64% | Max 65% | NIR + Wet Chemistry |
| Oils/Fat Content | 13% | Max 17% | NIR + Wet Chemistry |
| Free Fatty Acids | 0 ppm | <10 ppm | NIR + Wet Chemistry |
| Ash | 15% | Max 17% | NIR + Wet Chemistry |
| Salmonella | Not detected | Not detected | Microbiological essay (in |
| | | | 25g) |
| Enterobacteriaceae | <10 cfu / g | 2 out of 5 samples to be <10 to 300 | Microbiological essay (in 1g) |
| | | cfu/g | |

Signed & dated on behalf of Omega Proteins Ltd

Title: Quality & Supplier Liaison Manager

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