

# PAP Blood Meal

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PAP Blood Meal is a dark reddish brown, homogeneous meal of mammal origin. The materials are derived from Category 3 blood from ruminant that have been slaughtered for human consumption and can be used in the production of Pet feed or as defined in the Animal By Product regulations. Poultry blood meal is processed using Method 7. The blood is coagulated using heat, the separated solids are then dried and milled before going in to tote bags.

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

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.

|                                  |   |
|----------------------------------|---|
| <b>Anti-Oxidant</b>              | Added as per customer requirement   |
| <b>Physical</b>                  | Particle size is less than 2mm, checked using a reference sieve<br>Contamination is removed through screening. Meal is free from pesticides, lumps, insects and other foreign objects.  |
| <b>Shelf Life &amp; Storage</b>  | Stored in bulk or tote bags in a cool dry area, shelf life is dependent on storage conditions and antioxidant treatment.<br>The product can be supplied in accordance of the customer requirements from 28 tonne bulk loads or 1-2 tonne tote bags.   |
| <b>Packaging &amp; Transport</b> | They can be supplied ex-works or we can provide transport solutions.<br>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           | %              | Max %                                     | NIR + Wet Chemistry            |
| Proteins           | %              | Max %                                     | NIR + Wet Chemistry            |
| Ash                | %              | Max %                                     | 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 cfu/g | Microbiological essay (in 1g)  |

Signed & dated on behalf of Omega Proteins Ltd  
Name:  
Title: Quality & Supplier Liaison Manager

The information represents our best knowledge but no liability may be derived therefrom. We request you to test the effectiveness and compatibility of our products at your own responsibility and also to ascertain that no patents or other industrial property rights held by third parties are infringed. We would like to inform you that this product information will not be updated automatically.

# Chicken Meal

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Chicken Meal is a light brown, homogeneous meal of 95% chicken 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 PPC permit.

|                                  |   |
|----------------------------------|---|
| <b>Anti-Oxidant</b>              | Added as per customer requirement   |
| <b>Physical</b>                  | Particle size is less than 2mm, checked using a reference sieve<br>Contamination is removed through screening. Meal is free from pesticides, lumps, insects and other foreign objects.  |
| <b>Shelf Life &amp; Storage</b>  | Stored in bulk or tote bags in a cool dry area, shelf life is dependent on storage conditions and antioxidant treatment.<br>The product can be supplied in accordance of the customer requirements from 28 tonne bulk loads or 1-2 tonne tote bags.   |
| <b>Packaging &amp; Transport</b> | They can be supplied ex-works or we can provide transport solutions.<br>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 cfu/g | Microbiological essay (in 1g)  |

## Picture

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# Low Temp poultry oil

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Clear light brown oil produced from the manufacture of poultry meal. The oil is produced using category 3 materials, sourced from approved avian processing plants.

Poultry oil can be used in the production of Petfood or burnt to produce energy 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.

|                                  |  |
|----------------------------------|--|
| <b>Anti-Oxidant</b>              | Added as per customer requirement  |
| <b>Physical</b>                  | Particle size is <200 Micron, checked using a reference sieve.<br>Lovibond colour range 11 to 29.  |
| <b>Shelf Life &amp; Storage</b>  | Shelf life is dependent on storage conditions.   |
| <b>Packaging &amp; Transport</b> | The product can be supplied in accordance of the customer requirements from 28 tonne bulk loads or 1 tonne IBC's. They can be supplied ex-works or we can provide transport solutions.<br>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             | %                       | Max %                                     | Wet Chemistry                  |
| Free Fatty Acids     | As customer requirement | %   | Wet Chemistry                  |
| Insoluble Impurities | %                       | %   | Wet Chemistry                  |
| Peroxide Value       | 0 ppm                   | <10 ppm                                   | 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 cfu/g | Microbiological essay (in 1g)  |

## Picture

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Title: Quality & Supplier Liaison Manager