

# 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. Lovibond colour range 11 to 29.
<b>Shelf Life &amp; Storage</b>	Shelf life is dependent on storage conditions. 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.
<b>Packaging &amp; Transport</b>	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	0.3%	Max 0.5%	Wet Chemistry
Free Fatty Acids	As customer requirement	5%-10%	Wet Chemistry
Insoluble Impurities	0.14%	Max 0.15%	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)

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

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