

EMANATION OF PROTEINS

empro 



LIVESTOCK

PRODUCT DATA SHEET

# EM'PUR

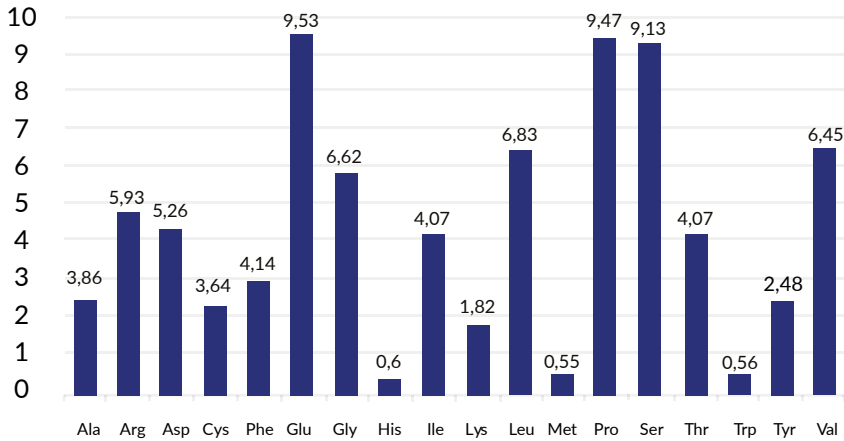
Premium Protein Meal for Livestock Feeds

# EM'PUR

## TYPICAL NUTRIENT COMPOSITION

Total Protein:	> 82%
Protein digestibility:	> 84%
Fat:	8-10%
Ash:	1-2%
Moisture:	6-8%

## AMINO ACID PROFILE (% OF TOTAL PRODUCT)



## FATTY ACID PROFILE (% OF FAT)

MUFA	38,26%
PUFA	19,82%
n-3 PUFA	1,52%
n-6 PUFA	18,29%
SFA	38,81%

## PRODUCT CHARACTERISTICS

- 100% poultry origin
- High (pepsin) digestibility (>85%)
- Fresh intense flavour
- Very stable composition
- Free from contaminants (dioxins, heavy metals)

## FRESHNESS

Peroxide Value	< 5	mEq O <sub>2</sub> /kg fat
Free Fatty Acids	<15	% as oleic acid

## ADDED ANTIOXIDANT

BHA/BHT	on demand
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EM'PUR is a non free of sale product within the European Union ( EU regulation nr. 1774/2002). According to Belgian and European legislation in force EM'PUR is authorised to be exported as far as the importing country authorises the importation.

## APPLICATION

EM'PUR is an animal protein source with excellent nutritional properties that is designed as a cost effective, easy to use and sustainable protein source in livestock feeds. Thanks to the favourable amino acid pattern and extremely low ash content it will serve as a more versatile substitute for other protein sources. To be thoroughly mixed with other feed ingredients.

## PROCESS

EM'PUR is a premium hydrolysed protein meal produced from purified chicken feathers at a state of the art facility in Dendermonde, Belgium. The raw material for this product is sourced from selected 'uniquely poultry' sites and the Empro production facilities and warehouse are certified as dedicated uniquely poultry. EM'PUR is made using a patented production process to guarantee a stable composition, long shelf life and high protein availability.

## PACKAGING, STORAGE & SHELF LIFE

EM'PUR appearance is a light brown, fine powder. It is delivered in bulk, big bags up to 1500kg or 25kg bags. The product is best kept in a cool, dark and dry place and has a shelf life of minimal 1 year from date of manufacture.

## REGISTRATION

*Produced in Belgium by Empro Europe NV, according to European legislation 1069/2009.*



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