





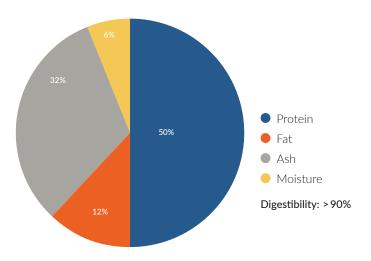
DEDICATED POULTRY

EM'MEAT

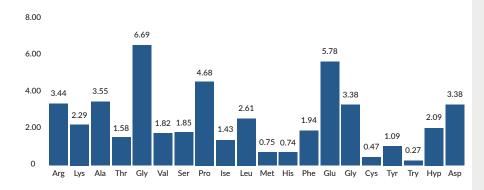
Desiccated poultry

EM'MEAT

NUTRIENT COMPOSITION



AMINO ACID PROFILE (PROTEIN BASED)



QUALITY ASSURANCE

Microbiological

Salmonella: absent in 25 mg
Enterobacteriaceae: < 10 cfu/g
Molds: < 100 cfu/g
S.aureus: absent in 0.1 g

Free of contaminants such as:

- dioxins/PCB's
- · heavy metals
- mycotoxins
- pesticides

CHARACTERISTICS

Peroxide Value: $< 2 \text{ mEq } O_2/\text{kg}$

Free Fatty Acids: < 2%

Color: brown

Density:

Taste/Smell: mild chicken

Antioxidants: BHT, BHA, PG (propyll gallate) and citric acid.

600 g/l

Rosemaric extract, δ-tocopherol on demand.

SOURCE AND PROCESS

Processed chilled poultry meat; food grade

ADVANTAGES

EM'MEAT is a chicken by product meal and has excellent nutritional properties allowing it to replace a part of the fishmeal in aquadiets and petfood.

Nonetheless, it fits also perfectly in livestock diets as well. It is a sustainable protein source and has outstanding organoleptic properties (good taste and nice smell).

PACKAGING

Big Bags up to 1500 kg.

Keep cool in a dry, dark place.

Shelf life: minimal 1 year from date of manufacture.





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