



## PRODUCT SPECIFICATION

# MEAT AND BONE MEAL

SENASA industry authorization number 2999  
Product registration number 0303

<b>Category:</b>	MEAT AND BONE	Date of issue:	<b>October 2022</b>
<b>Reason for change:</b>	UPDATE	Replaces issue:	May 2022

Features	Description
<b>Raw Material</b>	<ul style="list-style-type: none"> <li>• <b>General:</b> it is made up of by-products of animal origin (Bovine, pork, sheep and goat) from meat processing plants and butchers. Includes: chipped bones; bowels; stomachs (content-free and clean), lungs, hearts, kidneys, spleens, heads (1)</li> <li>• <b>Does not include:</b> horns, helmets, blood; hairs; metals, glass, wood or polluting objects. (1) in bovine, they must be open, without brain, cerebellum and medulla</li> </ul>
<b>Processing</b>	<p>Minced with a maximum diameter of 50 mm, cooked for a minimum of 20 minutes at 133°C, pressed, thus complying with the requirements of the OIE.</p> <p>Stabilization with antioxidant before cooking, after pressing and before grinding.</p> <p>Ground and later packed in first-use polypropylene bags or bags.</p>
<b>Presentation</b>	<p>Single-use polypropylene bags, with a capacity of up to 25 kg.</p> <p>Single-use polypropylene bags, with a capacity of up to 1200 kg.</p>
<b>Destination Or Use:</b>	Animal feed (non-ruminants)
<b>Expiration</b>	12 months
<b>Storage</b>	Cool and dry place
<b>Sanitary Ppearance</b>	Free of insects, metals, glass, wood or polluting objects



## MEAT AND BONE MEAL

### ORGANOLEPTIC PROPERTIES

<b>Colour</b>	Light tan to Brown
<b>Odor</b>	Characteristic odor

### PHYSICOCHEMICAL PROPERTIES

Parameters	Approval range	Method
Protein	45/50% min.	IRAM 5625-1
Ash	36 % máx.	IRAM 5589-1
Moisture	Máx. 6 %	IRAM 5850-1
Fat	Máx. 16 %	IRAM 5544
Peroxide	Máx. 5	IRAM 5551
Free Fat Acids	Máx. 3	IRAM 5512
Antioxidant BHT	200 ppm	-

### MICROBIOLOGICAL PROPERTIES

Parameters	Approval range	Method
Salmonella	Absence 25 gr	SureFast®Salmonella ONE
Enterobacteria	< 10 UFC/10grs	PETRIFILM

### PREPARED AND REVIEWED BY

Technical Director

*Amel Brachmann*

### APPROVED BY

Plant Manager

*Lucia*



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<b>Odor</b>	Characteristic odor

### PHYSICOCHEMICAL PROPERTIES

Parameters	Approval range	Method
Protein	50/55% min.	IRAM 5625-1
Ash	34 % máx.	IRAM 5589-1
Moisture	Máx. 6 %	IRAM 5850-1
Fat	Máx. 16 %	IRAM 5544
Peroxide	Máx. 5	IRAM 5551
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