

# Blood meal

Specification code BLM/1/C3

Date

17.06.2024

### Product description

General description

Manufactured by rendering as a result of processing SNCU 3rd category - blood of birds from slaughter poultry veterinary establishments approved, finely minced.

Content Processed animal protein packed jumbo bags of raffia.

Processing method

The 7 th method validated Moisture is removed from the crude blood by dehydration, ring-dryer system.

## Mycological properties

#### Molds number of colonies per 1 g of the product

Permissible limits: 10 000

## **Microbiological Properties**

The Legal Requirement Reg (EC) 1069/2009 Reg (EC) 142/2011

Clostridium perfringens / 1 g product Absent Samples of material taken directly after the treatment

Salmonella /25 g

n = 5, c = 0, m = 0, M = 0

## Physicochemical properties

Other contaminants

Insects and other parasites (adults or their larvae)

Moisture	3-7 %
Maximum fibers	2 %
Ash, maximum	5 %
Ethyl ether extractable matter, maximum	0,2-0,5 %
Total protein(raw)	87-92 %

Samples of material taken during or upon withdrawal from storage: N = number of samples to be tested; m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m; M = Maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; c = number of samples the bacterial count of which may be between m and M, the samples still being considered acceptableif the bacterial count of the other samples is less than or equal to m.

Enterobacteriaceae n = 5, c = 2; m = 10; M = 300 in 1

## Our certificates



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Permissible limits: Absent