

Lipitalia 2000 S.p.A.	PROCESSED ANIMAL PROTEIN 40	
	<i>DATA SHEET</i>	Pag. 1 di 1

Description: Product obtained with processing method 5 from animal by-products belonging to category 3 - Regulation (EC) No.1069/2009.

Chemical Characteristics

Descrizione	Rif.	Un.mis	Value
Moisture	ISO 6496	%	Max 6
Protein	ISO 5983	%	40±2
Fat	ISO 6492	%	Max 8
Ash	ISO 5984	%	Max 55
Phosphoric anhydride	ISO 6491	%	18-22
Calcium	ISO 6869	%	10-20
chloride	/	%	0,5-2

Physical characteristics

Description	Rif.	Un.mis	Value
granulometry	/	mm	< 2,5
Pellet	/	cm	2

Organoleptic characteristics

odor : typical of the product

color: light brown sand

Microbiological Characteristics (Regulation N° 1069/2009)

Description	Rif.	Un.mis	Value
Enterobacteria (n=5, c=2, m=10, M=300)	in 1 g	u.f.c.	max 10
Reducing sulphite anaerobic microorganisms	in 1 g	u.f.c.	abs
Salmonella (n=5, c=0, m= 0, M=0)	in 25 g	u.f.c.	abs

Antioxidant

BHT-BHA

Terms of delivery

sold bulk / big bags (fine powder: Kg 700/1200; pelleted Kg 500)

T° storage		C°	40-50
T° delivery		C°	20-40




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