

Lipitalia 2000 S.p.A.	PROCESSED ANIMAL PROTEIN 50	
	<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	%	2-4
Protein	ISO 5983	%	50±2
Fat	ISO 6492	%	6-8
Ash	ISO 5984	%	35-45
Phosphoric anhydride	ISO 6491	%	9.5-13
Calcium chloride	ISO 6869 /	%	7-15 0,5-2

Physical characteristics

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

Organoleptic characteristics

odor : typical of the product

color: light brown

Microbiological Characteristics (rif. 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)

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




LIPITALIA 2000
 Strada Comunale di Riv.
Lipitalia2000 spa
 Partita IVA 0760170015