

<b>Lipitalia 2000 S.p.A.</b>	<b>PROCESSED ANIMAL PROTEIN 55</b>	
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**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	%	2-3
Protein	ISO 5983	%	<b>55±2</b>
Fat	ISO 6492	%	7-10
Ash	ISO 5984	%	30-35
Phosphoric anhydride	ISO 6491	%	9- 15
Calcium chloride	ISO 6869 /	%	6-11 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
<b>Antioxidant</b>			<b>BHT-BHA</b>

#### Terms of delivery

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

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



  
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