Hydrolyzed Chicken Feather Meal

Pressurized cooking of feathers is the primary method of processing used in preparing feather meal. Feathers are a by-product of broiler, turkey and poultry processing operations. Some bacteria have been identified that produce a feather digesting enzyme, that will convert the protein fraction into a digestible form. Pepsin digestibility is used as method of assessing the quality of feather meal. Normally a pepsin digestibility of 75 % is considered to be a minimum value to assure that the feather meal has been adequately processed. Feather Meal is an excellent source of protein for all animal rations.

Guaranteed Analysis

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>80% Min.</td>
</tr>
<tr>
<td>Fat</td>
<td>10% Max.</td>
</tr>
<tr>
<td>Fiber</td>
<td>4.0% Max.</td>
</tr>
<tr>
<td>Moisture</td>
<td>10% Max.</td>
</tr>
<tr>
<td>Ash</td>
<td>3.0% Max.</td>
</tr>
<tr>
<td>Pepsin Digestibility</td>
<td>78% (in a 0.2% pepsin solution)</td>
</tr>
<tr>
<td>Salmonella</td>
<td>Negative at origin</td>
</tr>
</tbody>
</table>

Typical Analysis

- **Nutrient, based on 92% DM Value**
  - Crude Protein: 85.7%
  - Crude Fiber: 0.9%
  - Ash: 5.5%
  - Crude Fat: 6.7%
  - Crude Fat, HCL hydrolysis: 9.5%
  - NDF: 55.8%
  - ADF: 6.5%
  - Lignin: 5.50

Amino Acid Profile

- Alanine: 4.60%
- Arginine: 6.70%
- Aspartic acid: 6.70%
- Cysteine: 4.30%
- Glutamic acid: 10.6%
- Glycine: 7.30%
- Histidine: 0.80%
- Isoleucine: 4.90%
- Leucine: 8.00%
- Lysine: 2.10%
- Methionine: 0.70%
- Phenylalanine: 4.70%
- Proline: 9.40%
- Serine: 11.4%
- Threonine: 4.60%
- Tryptophan: 0.60%
- Tyrosine: 2.50%
- Valine: 7.20%

Energy Profile

- Total sugars: 0.30%
- Gross energy: 23.50 MJ/kg

Packaging

Loaded Bulk in 20’/40’ containers (at seller’s option)