

Squid meal

SUPER PRIME

sheet n° 17– April 2014

General description

It is produced with remain of squid, *Dosidicus gigas*, cooked, pressed, coarse grain, steam dried.

Analytical characteristics

Typical analysis

| | |
|---------------------------|----------------|
| • Proteins | > 83.0 % |
| • Moisture | < 8.0 % |
| • Fat content | < 5.0 % |
| • Ash | < 4.0 % |
| • FFA | < 15.0 % |
| • Sand alone | < 0.10 % |
| • Salt and sand comb. | < 3.0 % |
| • TBVN | < 350 mg/100 g |
| • Digestibility of pepsin | > 96.0 % |
| • Histamine | < 50 ppm |
| • Antioxidant | < 150 ppm |

Bacteriological analysis

| | |
|----------------------|-----------------|
| • Salmonella | Negative / 25 g |
| • Enterobacteriaceae | < 300 UFC/g |

Heavy metals

- | | |
|-----------|------------|
| • Arsenic | < 25.0 ppm |
| • Lead | < 10.0 ppm |
| • Cadmium | < 2.0 ppm |
| • Mercury | < 0.5 ppm |

Packaging

25 kg bags

Note

This technical paper has been drafted in order to help users in their work. The information here above reported is reliable but has only an indicative value. It cannot engage our companies beyond guarantees mentioned in contracts.