



noblesse

PROTEINS

Hydrolysed Feather Protein

Specification version: January 2022



Noblesse hydrolysed feather protein is produced in modern conditions after hydrolysing the poultry feathers, originated from broilers only. The result is a high quality meal, rich in protein with applications in aquafeed, pet food, mink feed, and animal feed.

Nutrients	Min	Typical	Max
Moisture	5.0 %	6.41	10.0 %
Crude Protein	85.0 %	86.95%	-
Crude Fat	-	4.88%	8.0 %
Crude Ash	-	1.76 %	5.0 %
Digestibility (Pepsin-HCL)	65.0 %	73.4 %	-
Peroxide-value	-	< 1 meq O ₂ /kg	< 10 meq O ₂ /kg

Volume elements	
Parameter	Typical Value (%)
Calcium (Ca)	0.20
Phosphorus (P)	0.14
Sodium (Na)	0.07

Amino acid	g/100 g crude protein	g/kg product
Alanine	4.5	41.3
Arginine	6.9	63.3
Aspartic acid	6.7	61.2
Cystine	5.9	53.8
Glutamine acid	10.5	96.3
Glycine	7.7	70.6
Histidine	0.7	6.2
Isoleucine	4.7	42.8
Leucine	8.3	75.5
Lysine	1.9	17.6
Methionine	0.6	5.4
Phenylalanine	4.9	44.8
Proline	11.6	106.1
Serine	12.5	113.9
Threonine	5.0	45.3
Tryptophan	0.6	5.5
Tyrosine	3.0	27.4
Valine	7.0	64.0

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Sieve analysis	
Diameter sieve	Typical Value (%)
2mm	0.50
1mm	9.34
0.5mm	42.80
0.25mm	34.86
0.125mm	11.41
0.063mm	1.09
>0.063mm	0

The data in the specification, which are not specified specifically (“>” or “<”) represent mean values. These data should be considered as typical values, without any commitment.

Microbiology	
Salmonella	Negative in 25g
Enterobacteriaceae	< 10 CFU/g

Energy values		
Parameter	kJ/kg	kcal/kg
Gross energy (GE)	17680	4220
Nett energy (NE)	9445	2256
Energy value EW	1.07	

Colour	Light brown
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Flavour	Fresh
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Contamination	Technical free from insects, pesticides, lumps, and other foreign bodies
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Storage / Shelf life

Hydrolysed feather protein has a shelf life of 6 months in a cool (ca. 10-15 °C), dark and dry area.

Legislation / Health certificate

Hydrolysed feather protein is manufactured from low risk poultry feathers only, derived from the slaughtering process, classified as “category 3 material” under EU Regulation 1069/2009, 142/2011 and amendments.

Noblesse Proteins B.V. is GMP+FSA certified.

Veterinary number: EG 06801

GMP+ FSA number: GMP006183

