

## Poultry Blood Meal

Specification version: February 2021



Noblesse poultry blood meal is derived from continuously processed poultry blood, originated from poultry only. It can be used to replace significant portions of protein sources in aquaculture diets.

Nutrients	Min	Typical	Max
Moisture	3.0 %	4.7 %	10.0 %
Crude Protein	88.0 %	93.2 %	-
Crude Fat	-	1.0 %	2.0 %
Crude Ash	-	2.7 %	5.0 %
Digestibility (Pepsin-HCL)	90.0 %	94.4 %	-

Volume elements	Typical value (%)
Calcium (Ca)	0.06
Phosphorus (P)	0.56
Sodium (Na)	0.26

Amino acid	g/100 g crude protein	g/kg product
Alanine	7.5	70.0
Arginine	5.3	49.8
Aspartic acid	9.1	84.8
Cystine	1.6	14.9
Glutamine acid	10.3	96.3
Glycine	3.8	35.5
Histidine	5.0	47.0
Isoleucine	3.6	33.2
Leucine	10.4	97.4
Lysine	8.5	79.6
Methionine	1.4	12.9
Phenylalanine	6.0	55.6
Proline	4.4	41.4
Serine	4.4	41.4
Threonine	5.1	47.5
Tryptophan	1.9	17.3
Tyrosine	3.5	33.0
Valine	5.9	55.4

Sieve analysis	Typical value (%)
Diameter sieve	
2mm	0.28
1mm	0.36
0.5mm	4.16
0.25mm	31.1
0.125mm	37.2
0.063mm	18.1
> 0.063mm	8.8

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
Enterobacteria	< 10 CFU/g

Energy values		
Parameter	kJ/kg	kcal/kg
Gross energy	16300	3890

Colour	Dark brown/red
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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

Poultry blood meal has a shelf life of 6 months in a cool (ca. 10-15 °C), dark, and dry area.

### Legislation / health certificate

Poultry blood meal is manufactured from low risk poultry blood only, derived from the slaughtering process, classified as "category 3 material" under EU Regulation 1069/2009, 999/2001, 142/2011 and amendments.

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

Veterinary number: EG 06801  
 GMP+ FSA number: GMP006183

