



MAXLAND GROUP

Content:

MEAT BONE MEAL

POULTRY MEAL

BOVINE MEAL

PORCINE MEAL

BLOOD MEAL

FISH MEAL

FEATHER MEAL

SOYBEAN MEAL

MAXLAND GROUP

POULTRY MEAL



Poultry meal is the product complies with requirements according to Regulation No. 451/2000 Coll. No. 11, serial number 9.02 implemented in Act No. 91/1996 concerning feed, as amended by Act No. 244/2000 Coll, and ensuing legal regulations and in accordance to Regulation(EC) No. 1069/2009 of the European Parliament and Council Raw materials used: Meal is made of Category 3 raw materials (materials), i.e. by-products - consumable by-products.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	5	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 55-64	Kjeldahl (Nx6.25)
Extracted fat	%	max. 20	Soxhlet
Ash	%	max. 16	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Reddish brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

MEAT BONE MEAL 45% and 47%

Light color

TYPE: MIX



Meat bone meal is based on animal by-products from meat industry: category 3. These slaughter products are originated from animals cattle and lamb, which are being examined by veterinary before being killed; and found healthy. Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009. Processing method 5 Annex IV, Reg. EU n. 142/2011.

PARAMETER	UNITS	LIMITS GUARANTEED 45% / 47%	ANALYTICAL METHOD
Moisture	%	max. 5 / 5	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 45 / 47	Kjeldahl (Nx6.25)
Extracted fat	%	max. 15 / 15	Soxhlet
Ash	%	max. 39 / 37	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Light brown to yellow brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

MEAT BONE MEAL 47%

Brown color

TYPE: MIX



Meat bone meal is based on animal by-products from meat industry: category 3. These slaughter products are originated from animals cattle and lamb, which are being examined by veterinary before being killed; and found healthy. Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009. Processing method 5 Annex IV, Reg. EU n. 142/2011.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 5	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 47	Kjeldahl (Nx6.25)
Extracted fat	%	max. 15	Soxhlet
Ash	%	max. 37	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

BOVINE MEAL

TYPE: BOVINE 100%



Bovine meal is based on animal by-products from meat industry: category 3. These slaughter products are originated from animals cattle and lamb, which are being examined by veterinary before being killed; and found healthy. Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009. Processing method 5 Annex IV, Reg. EU n. 142/2011.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 5	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 47	Kjeldahl (Nx6.25)
Extracted fat	%	max. 15	Soxhlet
Ash	%	max. 37	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Light brown to yellow brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

PORCINE MEAL

TYPE: Porcine 100%



Porcine meal is based on animal by-products from meat industry: category 3. These slaughter products are originated from animals cattle and lamb, which are being examined by veterinary before being killed; and found healthy. Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009. Processing method 5 Annex IV, Reg. EU n. 142/2011.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 5	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 47	Kjeldahl (Nx6.25)
Extracted fat	%	max. 15	Soxhlet
Ash	%	max. 37	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Light brown to yellow brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

BLOOD MEAL

TYPES: CHIKEN 100% or MIX



Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 3	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 90	Kjeldahl (Nx6.25)
Extracted fat	%	max. 1,5	Soxhlet
Ash	%	max. 5,2	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Dark
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags



Consist of Sprat, Baltic herring, Salmon.

Raw material is approved by official vet. as a category 3 material according to Regulation 1069/2009.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 6	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 62	Kjeldahl (Nx6.25)
Extracted fat	%	max. 12	Soxhlet
Ash	%	max. 12	Muffle furnace at 650°C, 2 hrs.

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Brown
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In bulk or 1100 kg or 1200 kg big bags

FEATHER MEAL

Hydrolyzed protein Category 3



Method of production - Product obtained by grinding after hydrolysis and drying feathers. Heat treatment: Method 7 (according to Regulation (EU) No 142/2011). This durable product is a great alternative to fish meal combining a high protein content and high digestibility.

Animal origin Species - Poultry.

Raw materials used - Feathers.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 9	NIRS DA-1650
Proteins	%	min. 75	NIRS DA-1650
Extracted fat	%	max. 12	NIRS DA-1650
Ash	%	max. 5	NIRS DA-1650

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Light
Odor: Characteristic, without extraneous odor
Appearance: Fine powder without mechanical particles
Antioxidant: Negotiable

Packing: In 1000 kg or 1200 kg big bags



Soybean meal is widely used for animal feed. High-quality product obtained as a result of processing soybeans.

PARAMETER	UNITS	LIMITS GUARANTEED	ANALYTICAL METHOD
Moisture	%	max. 8	vacuum drier at 105°C, 3 hrs.
Proteins	%	min. 45	Kjeldahl (Nx6.25)

Material is free of: Salmonella
Enterobacteriaceae
E-coli

Physically chemical properties:

Color: Light yellow
Odor: Characteristic, without extraneous odor
Appearance: Powder without mechanical particles

Packing: In bulk or 1100 kg or 1200 kg big bags