



MAXLAND GROUP

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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 with 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

FISH MEAL



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



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