

# **Section 7 - ANIMAL PROTEINS**

## **2015/2016 SEASON**

*Developed by*

**AUSTRALIAN RENDERERS ASSOCIATION  
AND STOCKFEED MANUFACTURERS  
ASSOCIATION OF AUSTRALIA**

## Section 7

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**ARA/SFMAA SPECIFICATION****MBM 55*****CSPA-1*****Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 55% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 30% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

# ARA/SFMAA SPECIFICATION

## MBM 50/38

### CSPA-2

**Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 50% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 38% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

# ARA/SFMAA SPECIFICATION

## MBM 50/36

### CSPA-3

**Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 50% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 36% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

**ARA/SFMAA SPECIFICATION****MBM 50/32*****CSPA-4*****Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 50% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 32% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

# ARA/SFMAA SPECIFICATION

## MBM 50/28

### CSPA-5

**Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 50% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 28% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

# ARA/SFMAA SPECIFICATION

## MBM 48

### CSPA-6

#### **Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

#### **Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

#### **PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

#### **MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

#### **CHEMICAL PROPERTIES**

Crude Protein - Minimum 48% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 37% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

#### **NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

**ARA/SFMAA SPECIFICATION****MBM 45****CSPA-7****Description:**

Meat and Bone meal shall be the product obtained by rendering, drying and grinding animal tissues and bones, exclusive of hair, wool, hide except where it is naturally adhering to heads and hoofs. Where poultry offal is included this shall not include feathers except where whole carcasses are used. The raw materials used for manufacture of meat and bone meal shall be fresh and sound and the rendered product shall have a fresh, meaty odour. Nothing other than an approved antioxidant may be added to the product prior to delivery.

**Conformity with Stock Feed Regulations:**

Meat and Bone Meal shall conform in composition and quality with the most recent regulations pertaining to meat and bone meal published under the relevant Stock Feeds Act in the State in which the product is manufactured. Nothing in this specification shall be construed as contrary to any relevant Acts and their regulations.

**PHYSICAL PROPERTIES**

Colour- light to dark brown

Texture - minimum 98% to pass through a 2.00mm (US Mesh No. 10 sieve) and 100% shall pass through a 5.00mm screen

**MICROBIOLOGICAL REQUIREMENTS:**

Meat and Bone Meal production should be aimed at minimising the level of microbiological contamination of the rendered product by the adoption of the ARA Code of Practice for Hygienic Production of Rendered Product.

**CHEMICAL PROPERTIES**

Crude Protein - Minimum 45% on an "as is" basis.

Crude Fat - Maximum 15% on an "as is" basis.

Ash - Maximum 38% on an "as is" basis.

Crude Fibre - Maximum 3% on an "as is" basis.

Moisture - Minimum 4% Maximum 10%.

Salt - Maximum 1% on an "as is" basis.

Pepsin Digestibility

Minimum 86% of the protein as determined by the method given in the official methods of analysis of the Association of Official Analytical Chemists (AOAC).

**NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

**GTA**  
**RING DRIED BLOOD MEAL**  
**CSPA-8**

**Description:**

Blood meal is the finely ground rendered blood of beef, sheep, pigs and goats, free from wool, hair, hoof, hide, bone, manure and stomach offal.

**PHYSICAL PROPERTIES**

Colour: Preferably blackish in colour.

Odour: Nil acceptance of commercially offensive odours.

Texture: Grind shall be uniform and 100% shall pass through a 2.36mm screen. No more than 5% shall be retained on a 1.7mm screen.

Analysis: Standard Laboratory Tests

Protein ..... Minimum of 85% or as specified.

Fat..... Maximum 1.5%

Fibre ..... Maximum 1%

Ash..... Maximum 6%

Moisture ..... Minimum 4% / Maximum 10%

Total Digestible

Protein ..... Minimum 90%

Salt..... Maximum 1%

**GTA**  
**BATCH DRIED BLOOD MEAL**  
**CSPA-9**

**PHYSICAL PROPERTIES**

- Colour: Preferably blackish in colour.
- Odour: Nil acceptance of commercially offensive odours.
- Texture: Grind shall be uniform and 100% shall pass through a 2.36mm screen. No more than 5% shall be retained on a 1.7mm screen.
- Analysis: Standard Laboratory Tests
- Protein ..... Minimum of 80% or as specified.
  - Fat..... Maximum 1.5%
  - Fibre ..... Maximum 1%
  - Ash ..... Maximum 6%
  - Moisture ..... Minimum 4% / Maximum 10%
  - Total Digestible
    - Protein ..... Minimum 85%
    - Salt..... Maximum 1%

# SFMAA SPECIFICATION

## FEATHER MEAL

### *CSPA-10*

#### **Description:**

The meal is prepared from poultry feathers removed after slaughter at poultry processing plants. The feathers must be cooked under steam pressure and temperature (eg 140° C @ 200kpa for 30 minutes) in order to hydrolyse the keratin protein. The cooked feathers are ground and dried to produce a meal.

#### **PHYSICAL PROPERTIES**

Colour - Grey-brown

Texture - 95% should pass through a 2.00 mm screen.

Odour - That of feathers.

Bulk Density - 40 kg/hl.

#### **MICROBIOLOGICAL REQUIREMENTS:**

Every effort must be made by suppliers to ensure that feather meal is free from harmful bacteria when delivered. The A.R.A. Code of Practice for Hygienic Production of Rendered Products should be adopted by all suppliers. The product should be free of Salmonella.

#### **CHEMICAL PROPERTIES**

Crude Protein - 80% Minimum.

Crude Fat - 8% Maximum.

Ash - 4% Maximum.

Moisture - Minimum 4% Maximum 10%.

Crude Fibre - Maximum 3% .

Pepsin Digestibility

75% minimum. Correct hydrolysis is critical for normal protein digestibility.

#### **NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.

# SFMAA SPECIFICATION

## POULTRY MEAL

### *CSPA-11*

#### **Description:**

The meal is prepared from the dry or wet rendered clean parts of the carcass of slaughtered poultry, such as heads, feet, intestines and frames exclusive of feathers.

#### **PHYSICAL PROPERTIES**

Colour- Light brown to brown.

Texture - 95% should pass through a 2.00 mm screen.

Odour: Similar to meat meal.

Bulk Density 60-67 kg/hl.

#### **MICROBIOLOGICAL REQUIREMENTS:**

Every effort must be made by suppliers to ensure that poultry meal is free from harmful bacteria when delivered. The A.R.A. Code of Practice for Hygienic Production of Rendered Products should be adopted by all suppliers. The product should be free of Salmonella.

#### **CHEMICAL PROPERTIES**

Crude Protein - 55% Minimum.

Crude Fat 16% Maximum.

Ash - 17% Maximum.

Moisture - Minimum 4% Maximum 10%.

Crude Fibre - Maximum 3%.

Pepsin Digestibility

80% minimum. Lower results may indicate excessive contamination with feathers or over-cooking.

#### **NIL ACCEPTANCE**

Toxic matter or chemicals prohibited by State laws against inclusion in stock feeds, or any substance harmful to animal health. The product must be free from rodent and insect infestation.