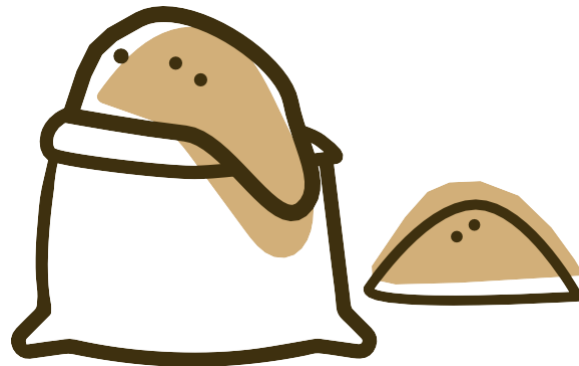


Dicoal

FOOD RAW MATERIALS

MEAT AND PORK BONE FLOUR



RAW MATERIAL SPECIFICATION

Product obtained from by-products of official pork slaughter plants, processed by cooking and fat extraction.

- Origin: Animal.
- Use: Animal feed, Authorized by SAG.

NUTRITIONAL PROPERTIES

Parameter	Value	Unit
Humidity	10 máx	Humidity determination in food: NCh 841 of 78
Proteins	50 mín	A.O.A.C 979.09/ A.O.A.C 972.16/NCh 2748of2002 or the current one
fat matter	9 máx	A.O.A.C 963.15/A.O.A.C 972.16/A.O.A.C 954.02/A.O.A.C 2000.18/A.O.A.C 932.06 or the current one
ashes	30 máx	Determination of ashes in foods: NCh 842 of 78 or the current one
Calcium	12,5 máx	A.O.A.C 944.03 or the current one
Sodium chloride	1,0 máx	A.O.A.C 937.09 or the current one
Peroxide index	5 máx.	Chilean Standard NCh105.of80 or the current one
Oleic acidity	5 máx	Chilean Standard 95 of 58 or the current one
Pepsin digestibility	80 mín	A.O.A.C 971.09 or the current one

MICROBIOLOGICAL PARAMETERS

Parameter	Value n=5	Method reference
Enterobacteriaceae	10-300 UFC/gr	Chilean Standard 2675 or the current one
Salmonella	Absence	Chilean standard 6579 or the current one

ORGANOLEPTIC PARAMETERS

Parameter	Value	Unit
Appearance	Homogeneous flour free of foreign matter and pests	Sensory
Color	Brown	Sensory
Smell	Characteristic	Sensory

ADDITIVES

Authorized antioxidants based on BHA-BHT.

STORAGE AND SHELF LIFE

Store in a cool, dry place,
12 months from the date of production.

PACKAGING AND TRANSPORTATION

Big bag format of approximately 1,300 kilos. Deliveries made in trucks with curtain or tent.