

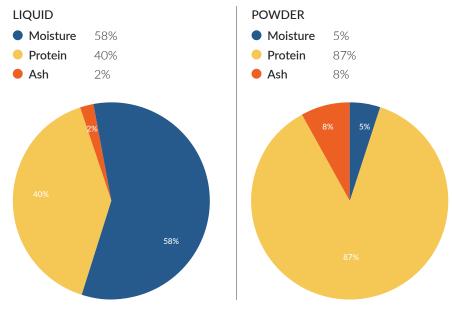


CHI'RANGED

Poultry Meat Hydrolysate

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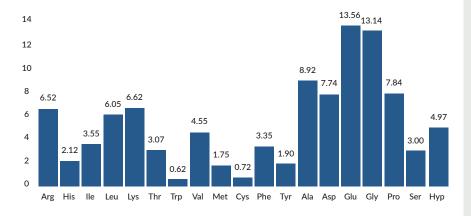
TYPICAL NUTRIENT COMPOSITION



±75% < 1kDa 1kDa < ±20% < 5kDa 5kDa < ±5% < 10kDa

weight average: 500-1000 Dalton

AMINO ACID PROFILE (% ON PROTEIN BASIS)



PRODUCT CHARACTERISTICS

- · Liquid: low viscosity, easy to process
- Powder: very soluble, easy to mix
- Excellent taste
- Hypoallergenic

QUALITY ASSURANCE

• pH regulators/stabilisators and preservatives on demand

MICROBIOLOGICAL ANALYSIS

Salmonella absent in 25g
Enterobacteriaceae < 10 cfu/g
Clostridium perfr. < 1 cfu/g
Total aerobic count < 10 cfu/g

APPLICATION

CHI'RANGED contains a significant amount of functional collagen molecules, which are very nutritional and tasteful for pets.

The wide range of low molecular meat peptide bonds and free amino acids lead to very good digestibility with hypoallergenic properties.

PROCESS

CHI'RANGED is a premium enzymatic hydrolysed meat concentrate produced from purified chicken meat and skins at a 'unique poultry' dedicated facility in Dendermonde, Belgium. By using a patented production process, a highly soluble fraction is extracted and concentrated. The molecular weight is adapted to the needs of the end users.

STORAGE & SHELF LIFE

The product is best kept in a cool and dry place:

- max. 1 month in a conditioned environment
- up to 1 year in a freezer

PACKAGING AND REGISTRATION

CHI'RANGED appearance is a light brown liquid. It is delivered in cans or containers of 50, 200 or 1.000 l or as a spray dried powder.



Produced in Belgium by Empro Europe NV, according to European legislation, approval number 114513/1-709 registration number 2.207.157.202



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