

## Turkey By-Product Meal

### Typical Analysis

Crude Protein	62.00%
Crude Fat	10.00%
Crude Fiber	2.50%
Ash	18.00%
Moisture	4.50%
Grind	99% thru #12
Color	Golden Brown
Metabolizable Energy	1,392 Kcal/lb = 3,070 Kcal/kg

### Minerals & Vitamins

Calcium	4.80%
Phosphorus	2.40%
Available Phosphorus	2.40%
Salt Equivalent	2.00%
Sodium	0.80%
Chloride	1.20%
Potassium	0.60%
Choline	5,400 mg/kg

### Amino Acid Profile

Aspartic Acid	5.14%	Leucine	4.28%
Threonine	2.78%	Tyrosine	1.70%
Serine	2.87%	Phenylalanine	2.52%
Glutamic Acid	8.36%	Histidine	1.39%
Proline	3.76%	Lysine	3.49%
Glycine	7.39%	TSAA	2.26%
Alanine	4.80%	Ammonia	0.73%
Cystine	0.74%	Arginine	5.19%
Methionine	1.52%	Tryptophan	0.44%
Isoleucine	2.64%	Valine	2.84%
Hydroxyproline	2.48%	Taurine	0.29%

Analysis are updated periodically and may vary slightly from previous versions.

Approved plant of:

Animal Protein Producers Institute (APPI), Voluntary Salmonella Reduction Program

Food & Drug Administration (FDA)

Animal & Plant Health Inspection Service (APHIS)

Hazard Analysis & Critical Control Point (HACCP)

