Sonac Gelko Liquid 35

Product description

Physical/Chemical/Microbial Limits

Gelko is a hydrolysed porcine protein obtained by the processing of fresh food-grade porcine bones as a byproduct of the production of porcine bone chips.

Gelko is used in the pet food industry, fur animal feed industry and animal feed industry.

The product intended for the feed industry is GMP+ FSA assured upon delivery.

Gelko is produced in accordance with the EU regulation EC 853/2004.

Guarantee	Specifications	Test Method (*)
Dry matter	≥ 350 g/kg	ISO 6496:1999
pH	<u><</u> 4.5	ISO 10523:2008
Salmonella	Absence in 25 g	ISO 6579:2002

Standard parameters	Typical Value	Test Method (*)
Weende analysis		
Moisture	650 g/kg product	ISO 6496;1999
Crude protein (Nx6.25)	680 g/kg dry matter	ISO 5983:1998
Crude fat	180 g/kg dry matter	ISO 6492:1999
Crude ash (550°C)	110 g/kg dry matter	ISO 3329:1996
Minerals		
Calcium	6.9 g/kg dry matter	Internal method
Phosphorus	16.3 g/kg dry matter	Internal method
Magnesium	0.32 g/kg dry matter	Internal method
Potassium	16.5 g/kg dry matter	Internal method
Sodium	17.9 g/kg dry matter	Internal method
Chlorine	15.4 g/kg dry matter	Internal method
Trace elements		
Iron	135 mg/kg dry matter	Internal method
Manganese	< 5 mg/kg dry matter	Internal method
Zínc	34 mg/kg dry matter	Internal method
Copper	< 5 mg/kg dry matter	Internal method
Physical data		
pH	4.0 - 4.2	ISO 10523:2008
Microbiological standards		
Enterobacteriaceae	5 samples < 300 CFU/g of which 3 < 10 CFU/g	ISO 21528-2:2004
Protein Quality		
Boisen digestibility	98 %	Internal method

(*) Test method used depends on the country of production of the product

Internal method by Central Laboratory ERS Son – The Netherlands

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Amino-acid profile

Amino-acid	g/16gN
Alanine	7.2
Arginine	6.1
Aspartic acid	6.5
Cystine	0.5
Glutamine	11.5
Glycine	14.0
Histidine	6.2
Hydroxyproline	2.4
Isoleucine	1.9
Leucine	4.7
Lysine	5.0
Methionine	1.0
Phenylalanine	2.5
Proline	9,1
Serine	3.2
Threonine	2.5
Tryptophan	0.3
Tyrosine	1.6
Valine	3.3

Produced by

Sonac Vuren BV - Zeiving 35 - 4241 KT Vuren - THE NETHERLANDS

Veterinary Approval Number: NL 7037 GMP+ Registration Number: 07811

Energy value

ME Cat	19 MJ/kg
ME Swine	21 MJ/kg

Packaging

Bulk

Storage information

Gelko has to be stored in a clean silo. Further the product have to be stored in a way that contamination with other products will be prevented. When stored correctly a shelf life of 30 days is guaranteed.

The temperature of the product needs to be above 35°C to prevented gelling which can cause problems during transportation.

Labelling information

Gelko is classified as Hydrolysed Protein.

Gelko can be labelled as hydrolysed porcine protein.

National legislation with regard to usage and labelling should always be verified.

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