



Poultry

Ground Inedible Mechanically Separated Chicken, Frozen

DESCRIPTION: Pet Grade Mechanically Separated Chicken (MSC) is a frozen non-rendered chicken product, derived from breast shells, necks, and other chicken parts, excluding heads feet and viscera, frozen for shipment, approximately 50 lbs. per nude block.

Typical Analysis:

	Min	Target	Max
Moisture:	62.0	68.0	72.0 %
Fat:	-----	16.0	20.0 %
Protein:	12.5	14.0	----- %
Ash:	-----	1.5	3.0 %

Physical Properties:

Color: Must be typical of frozen ground MSC.
Odor: No sour or rancid odors detectable.
Clean: No putrefactive.
Product form: Frozen (normally 15°F or less, 0°F within 72 hours) using plate freezer.

Packaging:

Plate frozen: Approximately (24" x 20" x 3") 50 lbs. per nude block – 4 per layer x 10 high.

Net weight is approximately 2,000 lbs/pallet.

Raw Material Blending: NA