

**Procedure Title**

**Finished Product Specification**

Procedure Reference No.

**QAP105**

Issue Date

**May 2010**

Document Status

**Issue 2**

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**Description**

Blend of rapeseed and pulses, cooked, ground, pelleted and crumbled to meal

**Raw Materials**

The blend, which is produced in the grain silos, is controlled to give approximately 21.0% oil in the finished product.

**Product Specification**

**Moisture** Maximum 10.00% (range 9.50 -10.00%) + or - 0.5%  
tolerance

**Temperature** Maximum 10°C above ambient temperature

**Pellet Size** 6mm diameter

**Anti bacteria treatment** Yes

**Bulk density** 61kg/hl

**Typical Analysis**

Oil 21.50%

Protein 21.40 – 22.40%

Fibre 7.20%

**Typical Physical Profile**

Whole Rapeseed Max 2.0%

Broken Rapeseed Max 2.0%

Meal 15% retained on 2.8 mm sieve  
45% retained on 1.0 mm sieve  
40% passing through 1.0 mm sieve

Must comply with the DEFRA Code of Practice for the control of Salmonella during the Production, Storage and Transport of Compound Feeds, Premixtures, Feed Materials and Feed Additives.

**Produced as**

Meal bulk