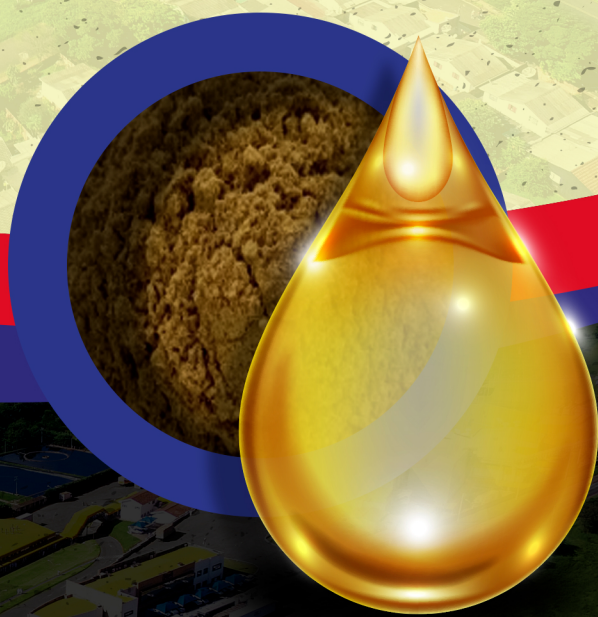


Farinha e óleo

Jaguá

CATALOG



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TECHNICAL FILE

POULTRY VISCERA MEAL - LOW ASH



MARCO VARECA

• PRODUCT IDENTIFICATION:

Name: Poultry Viscera Meal - Low Ash
Brand: Jaguá
Registration in the Ministry of Agriculture SIF/DIPOA under nº: 0008/3338
Destination Market: Abroad

• EXPIRY DATE

FORM OF STORAGE:

VALIDITY	LOCATION
90 Days	Store the product on a pallet in a dry and well-ventilated place at 25° C to 35° C, avoiding light and excessive heat.

• INTENDED USE:

Exclusive use for products intended for animal use.

• PACKING CHARACTERISTICS:

Polypropylene bag (Big Bag type); dimensions 90 x 90 x 200 cm; capacity (max) 1,200 kg; color white; upper and lower valve with protector;

• LABEL CHARACTERISTICS:

Printed on A4 size paper; Dimensions: 210 x 297 mm.

• TECHNICAL RESPONSIBLE:

Thiago Francisco da Costa
Veterinarian - CRMV/PR 8700

• TRANSPORT:

The vehicle's hygiene and maintenance conditions are monitored before loading begins and the critical limit is 0% nonconformities.

• REVISION RECORDS

Revision No.	Revision Date	Description of the Alteration
00	08/26/2019	Preparation of Technical Data Sheet

• GENERAL PRODUCT CHARACTERISTICS:

The entire process in its different stages is carried out in accordance with Good Manufacturing Practices, established in IN no. 34/2008 and in compliance with current legislation.

• **Composition:** Poultry slaughter residues (viscera and parts of the carcass) and additive (antioxidant).

• **Quality Characteristics:** Absence of foreign bodies or any other material not specified in the composition.

• **Definition:** Product derived from the disposal of the slaughter process of the slaughterhouse Jaguafrangos Indústria e Comércio de Alimentos Ltda, under SIF 2913, resulting from cooking compounds in digesters, where the batches are under pressure and high temperatures, followed by percolation, mass pressing, cooling and meal milling.

• MICROBIOLOGICAL STANDARD:

PARAMETER	STANDARD
SALMONELLA (Absent in 25g)	0,00g

• PHYSICOCHEMICAL STANDARDS:

PARAMETER	STANDARD
APPEARANCE/COLOR	Characteristics
ODOR	Characteristics
GROSS PROTEIN (Min.)	65%
MINERAL MATTER (Max.)	10%
MOISTURE (Max.)	8%
PEROXIDE VALUE (Max.)	10 meq/1,000g
ACIDITY (Max.)	3 mg NaOH/g
ETHEREAL EXTRACT (Min.)	10%
ETHEREAL EXTRACT (Max.)	16%
DIGESTIBILITY IN PEPSIN 1:10000 a 0,2 em HCL 1,075n (Min.)	60%

• MANUFACTURER INFORMATION:

- **Trade Name:** Indústria e Comércio de Farinhas Jaguá Ltda.
- **Address:** Rodovia PR 340, s/n - Lotes 213/214-A - Bairro Sede
- **City / State / Country:** Jaguapitã - PR - Brasil • **Zip Code:** 86610-000
- **CNPJ:** 10.159.120/0001-90 • **IE (state registration):** 90614886-23
- **Telephone:** +55 43 3272-8000 • **Website:** www.grupobtz.com.br



TECHNICAL FILE

POULTRY VISCERA AND BONES MEAL - STANDARD



MARCÃO VARECA
MÉDIA DE COMERCIALIZAÇÃO

• PRODUCT IDENTIFICATION:

Name: Poultry Viscera and Bones Meal - Standard
 Brand: Jaguá
 Registration in the Ministry of Agriculture SIF/DIPOA under nº: 0009/3338
 Destination Market: Abroad

• EXPIRY DATE

FORM OF STORAGE:

VALIDITY	LOCATION
90 Days	Store the product on a pallet in a dry and well-ventilated place at 25° C to 35° C, avoiding light and excessive heat.

• INTENDED USE:

Exclusive use for products intended for animal use.

• PACKING CHARACTERISTICS:

Polypropylene bag (Big Bag type); dimensions 90 x 90 x 200 cm; capacity (max) 1,200 kg; color white; upper and lower valve with protector;

• LABEL CHARACTERISTICS:

Printed on A4 size paper; Dimensions: 210 x 297 mm.

• TECHNICAL RESPONSIBLE:

Thiago Francisco da Costa
 Veterinarian - CRMV/PR 8700

• TRANSPORT:

The vehicle's hygiene and maintenance conditions are monitored before loading begins and the critical limit is 0% nonconformities.

• REVISION RECORDS

Revision No.	Revision Date	Description of the Alteration
00	08/26/2019	Preparation of Technical Data Sheet

• GENERAL PRODUCT CHARACTERISTICS:

The entire process in its different stages is carried out in accordance with Good Manufacturing Practices, established in IN no. 34/2008 and in compliance with current legislation.

• **Composition:** Poultry slaughter residues (mechanically separated meat bone residues, viscera and parts of carcass) and additives (antioxidant and anti-salmonella).

• **Quality Characteristics:** Absence of foreign bodies or any other material not specified in the composition.

• **Definition:** Product derived from the disposal of the slaughter process of the slaughterhouse Jaguafrangos Indústria e Comércio de Alimentos Ltda, under SIF 2913, resulting from cooking compounds in digesters, where the batches are under pressure and high temperatures, followed by percolation, mass pressing, cooling and meal milling.

• MICROBIOLOGICAL STANDARD:

PARAMETER	STANDARD
SALMONELLA (Absent in 25g)	0,00g

• PHYSICOCHEMICAL STANDARDS:

PARAMETER	STANDARD
APPEARANCE/COLOR	Characteristics
ODOR	Characteristics
GROSS PROTEIN (Min.)	58%
MINERAL MATTER (Max.)	18%
MOISTURE (Max.)	8%
PEROXIDE VALUE (Max.)	10 meq/1,000g
ACIDITY (Max.)	6 mg NaOH/g
ETHEREAL EXTRACT (Min.)	10%
DIGESTIBILITY IN PEPSIN 1:10000 a 0,2 em HCL 1,075n (Min.)	60%

• MANUFACTURER INFORMATION:

- **Trade Name:** Indústria e Comércio de Farinhas Jaguá Ltda.
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- **Telephone:** +55 43 3272-8000 • **Website:** www.grupobtz.com.br



TECHNICAL FILE

HYDROLYZED FEATHERS AND BLOOD MEAL



• PRODUCT IDENTIFICATION:

Name: Hydrolyzed Feathers and Blood Meal
 Brand: Jaguá
 Registration in the Ministry of Agriculture SIF/DIPOA under nº: 0012/3338
 Destination Market: Abroad

• EXPIRY DATE

FORM OF STORAGE:

VALIDITY	LOCATION
90 Days	Store the product on a pallet in a dry and well-ventilated place at 25° C to 35° C, avoiding light and excessive heat.

• INTENDED USE:

Exclusive use for products intended for animal use.

• PACKING CHARACTERISTICS:

Polypropylene bag (Big Bag type); dimensions 90 x 90 x 200 cm; capacity (max) 1,200 kg; color white; upper and lower valve with protector;

• LABEL CHARACTERISTICS:

Printed on A4 size paper; Dimensions: 210 x 297 mm.

• TECHNICAL RESPONSIBLE:

Thiago Francisco da Costa
 Veterinarian - CRMV/PR 8700

• TRANSPORT:

The vehicle's hygiene and maintenance conditions are monitored before loading begins and the critical limit is 0% nonconformities.

• REVISION RECORDS

Revision No.	Revision Date	Description of the Alteration
00	08/26/2019	Preparation of Technical Data Sheet

• GENERAL PRODUCT CHARACTERISTICS:

The entire process in its different stages is carried out in accordance with Good Manufacturing Practices, established in IN no. 34/2008 and in compliance with current legislation.

• **Composition:** Feathers of chicken and chicken blood and additives (antioxidant and anti-salmonella).

• **Quality Characteristics:** Absence of foreign bodies or any other material not specified in the composition.

• **Definition:** Product derived from the disposal in the slaughter process of the slaughterhouse Jaguafrangos Indústria e Comércio de Alimentos Ltda, under SIF 2913, resulting from the hydrolysis and pre-drying of compounds in digesters, where the batches are under pressure and temperatures are high, following meal drying occurs.

• MICROBIOLOGICAL STANDARD:

PARAMETER	STANDARD
SALMONELLA (Absent in 25g)	0,00g

• PHYSICOCHEMICAL STANDARDS:

PARAMETER	STANDARD
APPEARANCE/COLOR	Characteristics
ODOR	Characteristics
GROSS PROTEIN (Min.)	80%
MINERAL MATTER (Max.)	4%
MOISTURE (Max.)	10%
PEROXIDE VALUE (Max.)	10 meq/1,000g
ACIDITY (Max.)	6 mg NaOH/g
ETHEREAL EXTRACT (Min.)	2%
DIGESTIBILITY IN PEPSIN 1:10000 a 0,2 em HCL 1,075n (Min.)	40%

• MANUFACTURER INFORMATION:

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TECHNICAL FILE

HYDROLYZED FEATHER MEAL



• PRODUCT IDENTIFICATION:

Name: Hydrolyzed Feather Meal
 Brand: Jaguá
 Registration in the Ministry of Agriculture SIF/DIPOA under nº: 0010/3338
 Destination Market: Abroad

1

• EXPIRY DATE

FORM OF STORAGE:

VALIDITY	LOCATION
90 Days	Store the product on a pallet in a dry and well-ventilated place at 25° C to 35° C, avoiding light and excessive heat.

• INTENDED USE:

Exclusive use for products intended for animal use.

• PACKING CHARACTERISTICS:

Polypropylene bag (Big Bag type); dimensions 90 x 90 x 200 cm; capacity (max) 1,200 kg; color white; upper and lower valve with protector;

• LABEL CHARACTERISTICS:

Printed on A4 size paper; Dimensions: 210 x 297 mm.

• TECHNICAL RESPONSIBLE:

Thiago Francisco da Costa
 Veterinarian - CRMV/PR 8700

• TRANSPORT:

The vehicle's hygiene and maintenance conditions are monitored before loading begins and the critical limit is 0% nonconformities.

• REVISION RECORDS

Revision No.	Revision Date	Description of the Alteration
00	08/26/2019	Preparation of Technical Data Sheet

• GENERAL PRODUCT CHARACTERISTICS:

The entire process in its different stages is carried out in accordance with Good Manufacturing Practices, established in IN no. 34/2008 and in compliance with current legislation.

• **Composition:** Feathers of chicken and additives (antioxidant and anti-salmonella).

• **Quality Characteristics:** Absence of foreign bodies or any other material not specified in the composition.

• **Definition:** Product derived from the disposal in the slaughter process of the slaughterhouse Jaguafrangos Indústria e Comércio de Alimentos Ltda, under SIF 2913, resulting from the hydrolysis and pre-drying of compounds in digesters, where the batches are under pressure and temperatures are high, following meal drying occurs.

• MICROBIOLOGICAL STANDARD:

PARAMETER	STANDARD
SALMONELLA (Absent in 25g)	0,00g

• PHYSICOCHEMICAL STANDARDS:

PARAMETER	STANDARD
APPEARANCE/COLOR	Characteristics
ODOR	Characteristics
GROSS PROTEIN (Min.)	80%
MINERAL MATTER (Max.)	4%
MOISTURE (Max.)	10%
PEROXIDE VALUE (Max.)	10 meq/1,000g
ACIDITY (Max.)	6 mg NaOH/g
ETHEREAL EXTRACT (Min.)	2%
DIGESTIBILITY IN PEPSIN 1:10000 a 0,2 em HCL 1,075n (Min.)	40%

• MANUFACTURER INFORMATION:

- **Trade Name:** Indústria e Comércio de Farinhas Jaguá Ltda.
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TECHNICAL FILE

POULTRY VISCERA OIL



MARCAÇÃO VARECA
AGÊNCIA DE REGISTRAÇÃO

• PRODUCT IDENTIFICATION:

Name: Poultry Viscera Oil
Brand: Jaguá
Registration in the Ministry of Agriculture SIF/DIPOA under nº: 0011/3338
Destination Market: Abroad

• EXPIRY DATE

FORM OF STORAGE:

VALIDITY	LOCATION
90 Days	Store the product on a pallet in a dry and well-ventilated place at 25° C to 35° C, avoiding light and excessive heat.

• INTENDED USE:

Exclusive use for products intended for animal use.

• PACKING CHARACTERISTICS:

Bulk (metallic tank).

• LABEL CHARACTERISTICS:

Printed on A4 size paper; Dimensions: 210 x 297 mm.

• TECHNICAL RESPONSIBLE:

Thiago Francisco da Costa
Veterinarian - CRMV/PR 8700

• TRANSPORT:

The vehicle's hygiene and maintenance conditions are monitored before loading begins and the critical limit is 0% nonconformities.

• REVISION RECORDS

Revision No.	Revision Date	Description of the Alteration
00	08/26/2019	Preparation of Technical Data Sheet

• GENERAL PRODUCT CHARACTERISTICS:

The entire process in its different stages is carried out in accordance with Good Manufacturing Practices, established in IN no. 34/2008 and in compliance with current legislation.

• **Composition:** Poultry slaughter residues (viscera, parts of carcass and bone residue from mechanically separated meat) and additive (antioxidant).

• **Quality Characteristics:** Absence of foreign bodies or any other material not specified in the composition.

• **Definition:** Product derived from the disposal of the slaughter process of the slaughterhouse Jaguafrangos Indústria e Comércio de Alimentos Ltda, under SIF 2913, resulting from cooking compounds in digesters, where the batches are under pressure and high temperatures, followed by percolation, mass pressing, cooling and meal milling.

• MICROBIOLOGICAL STANDARD:

PARAMETER	STANDARD
SALMONELLA (Absent in 25g)	0,00g

• PHYSICOCHEMICAL STANDARDS:

PARAMETER	STANDARD
APPEARANCE/COLOR	Characteristics
ODOR	Characteristics
MOISTURE (Max.)	10%
PEROXIDE VALUE (Max.)	10 meq/1,000g
ACIDITY (Max.)	6 mg NaOH/g
IMPURITIES (Max.)	1%

• MANUFACTURER INFORMATION:

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