



HERRING MEAL – WCRL

Herring Meal is the ground and dried protein residue remaining after oil has been extracted in the normal rendering process. Raw material consists of fresh, whole herring, which have been harvested for their roe.

Analysis:

	Guaranteed	Typical
Protein (min.)	68%	70%
Ash (max.)	18%	15%
Fat (max.)	12%	10%
Moisture (max.)	10%	6%
Salt (max.)	7%	3-5%

Processing:

The process is a Stord Bartz continuous fish rendering system. It consists of a cooker, a twin-screw press, two roto disc dryers with related support equipment: automatic raw material feed bin, draining conveyors, centrifuges, tanks, pumps and waste heat evaporator, etc.

The capacity of the system is 40,000 pounds per hour of raw material.

The meal is exposed to a maximum disc temperature of 340° F for approximately 30-40 minutes.

The finished product is tested monthly by an independent lab for salmonella and coliforms.

The production facility operates under a permit issued by the Canadian Food Inspection Agency.