

**Poultry Suitability Guidelines**

**LAB FACTS**

<b>Contaminant or Characteristic</b>	<b>Average Level</b>	<b>Maximum Acceptable Level</b>	<b>Remarks</b>
<b>Bacteria</b>			
Total Bacteria (APC)	0.0/ml	100/ml	0.0/ml is desirable.
Total Coliform	0.0/ml	50/ml	0.0/ml is desirable.
<b>Nitrogen Compounds</b>			
Nitrate Nitrogen	10 mg/l	25--45 mg/l	Levels from 3 to 20 mg/l may affect performance
Nitrite Nitrogen	0.4 mg/l	4 mg/l	
<b>pH and Harness</b>			
pH	6.8--7.5	Not Established	A pH of <6.0 is not desirable. Levels below 6.3 may degrade performance.
Total Hardness	60--180	Not Established	Hardness <60 are usually soft; those above 180 are very hard.
<b>Naturally Occuring Chemicals</b>			
Calcium	60 mg/l	Not Established	Levels as low as 14 mg/l may be detrimental if the sodium level is higher than 50 mg/l.
Chloride	14 mg/l	250 mg/l	Levels as low as 14 mg/l may be detrimental if the sodium level is higher than 50 mg/l.
Copper	0.002 mg/l	0.6 mg/l	Higher levels produce a bad odor & taste.
Iron	0.2 mg/l	0.3 mg/l	Higher levels produce a bad odor & taste.
Lead	<0.015 mg/l	0.2 mg/l	Higher levels are toxic.
Magnesium	14 mg/l	125 mg/l	Higher levels have a laxative effect. Levels greater than 50 mg/l may affect performance if the sulfate level is high.
Sodium	32 mg/l	Not Established	Levels >50 mg/l may affect performance if the sulfate or chloride levels are high.
Sulfate	125 mg/l	250 mg/l	Higher levels have a laxative effect. Levels above 50 mg/l may affect performance if magnesium & chloride levels are high.
Zinc	0.5 mg/l	1.50 mg/l	Higher levels are toxic.