

BY-PRODUCTS

POULTRY FAT

Top quality poultry fat from fresh poultry by-products: intestines, heads and feet.

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Colour: from golden yellow to light brown.

Fragrance: fresh, without any rancid smell.

TECHNICAL SPECIFICATIONS

Total volatile acid	<0.50%
FFA	<3.00%
Peroxides (PV)	<5.00 meq O ₂ /kg
Saponification capacity	> 99.00%
Iodine value	75.00%
Melting point	>18°C
Load temperature	60-70°C

ACIDOGRAM FATTY ACIDS

Lauric acid (C 12:0)	0.50%
Myristic acid (C 14:0)	1.20%
Palmitic acid (C16:0)	22.20%
Palmitoleic acid (C16:1)	5.40%
Stearic acid (C18:0)	6.60%
Oleic acid (C18:1)	42.00%
Linoleic acid (C18:2)	18.60%
Linoleic a-acid (C18.3)	2.10%
Arachidonic acid (C20:4)	0.38%

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absence / 25g
Enterobacteriaceae	< 10/g

CONTAMINATIONS

No pesticides, lumps, insects or other foreign bodies.

ANTI-OXIDANTS

Addition of natural or synthetic anti-oxidants on request.

No added Ethoxyquin (E 324).

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MANUFACTURING AND PACKAGING

Loose. IBC approximately 1000 kg.

STORAGE

Keep in a cool, dry place out of direct sunlight (+ 12-18° C).

LEGISLATION

It is classified as a "category 3 food".

Regulation (EC) No. 1069/2009, 999/2001, 142/2011 and amendments.

EXPIRY DATE

6 months from the date of production in good storage conditions.

The analytical data are indicative and may vary negligibly, depending on the production lot.

The analytical data of the product ordered is given in the contract at the consumer's request.