

Stabilized Feeding Fat Yellow Grease

Typical Analysis

Moisture	0.60%
Total Fatty Acids	90.00%
Free Fatty Acids	3.00%
Impurities (I)	0.10%
Unsaponifiables (U)	0.65%
Total MIU	1.35%
Viscosity	35 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	2.89:1
Iodine Value (IV)	86.18%
Titre	32.40°C
Metabolizable Energy	4,000 Kcal/lb = 8,818 Kcal/kg

Fatty Acid Profile

C8 Caprylic Acid	--	C17 Margaric Acid	--
C10 Capric Acid	--	C18 Stearic Acid	9.05%
C12 Lauric Acid	0.07%	C18:1 Oleic Acid	48.99%
C12:1 Lauroleic Acid	--	C18:2 Linoleic Acid	21.33%
C13 Tridecanoic Acid	--	C 18:3 Linolenic Acid	2.00%
C14 Myristic Acid	0.74%	C20 Arachidic Acid	0.45%
C14:1 Myristoleic Acid	0.20%	C20:1 Eicosenoic	--
C15 Pentadecanoic Acid	0.20%	C22 Behenic Acid	0.25%
C16 Palmitic Acid	14.95%	C22:1 Erucic Acid	--
C16:1 Palmitoleic Acid	1.97%	C24 Lignoceric Acid	--
C16:2 Hexadecadienoic Acid	--	C24:1 Tetracosenoic Acid	--

Analysis are updated periodically and may vary slightly from previous versions.

Approved plant of:

Animal Protein Producers Institute (APPI), Voluntary Salmonella Reduction Program

Food & Drug Administration (FDA)

Animal & Plant Health Inspection Service (APHIS)

Hazard Analysis & Critical Control Point (HACCP)

