

Stabilized Poultry Grease

Typical Analysis

Moisture	0.50%
Total Fatty Acids	90.00%
Free Fatty Acids	8.00%
Impurities (I)	0.25%
Unsaponifiables (U)	0.65%
Total MIU	1.50%
FAC Color	11C,-33
Stability	Properly Stabilized
Peroxide Value	<4%
Contamination	PCB & Pesticide Tested
Viscosity	36.5 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ration	2.44:1
Iodine Value (IV)	82.00%
Titre	33.50°C
Metabolizable Energy	3,800 Kcal/lb = 8,377 Kcal/kg

Fatty Acid Profile

C8 Caprylic Acid	--	C17 Margaric Acid	0.01%
C10 Capric Acid	--	C18 Stearic Acid	5.99%
C12 Lauric Acid	--	C18:1 Oleic Acid	43.04%
C12:1 Lauroleic Acid	--	C18:2 Linoleic Acid	18.97%
C13 Tridecanoic Acid	--	C 18:3 Linolenic Acid	0.56%
C14 Myristic Acid	0.65%	C20 Arachidic Acid	0.07%
C14:1 Myristoleic Acid	0.25%	C20:1 Eicosenoic	0.51%
C15 Pentadecanoic Acid	--	C22 Behenic Acid	0.03%
C16 Palmitic Acid	22.21%	C22:1 Erucic Acid	0.11%
C16:1 Palmitoleic Acid	7.09%	C24 Lignoceric Acid	0.10%
C16:2 Hexadecadienoic Acid	0.03%	C24:1 Tetracosenoic Acid	0.37%

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)

