ENERGY

POULTRY FAT
PREMIUM

Produced from poultry by-products with a natural ratio of intestines, heads and feet. Manufactured by wet melting.

free fatty acids

< 1.0 %

CORE PARAMETERS

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We go beyond.

POULTRY FAT
PREMIUM

Art.-No. **6200**

Current revision number and date: 025, October 2026
Last revision number and date: 024, January 2026

DEFINITION

Pure and high quality poultry fat originated from fresh poultry by-products (intestines, heads and feet).

SPECIFICATION

Nutrients		
FFA	< 1.0 %	VDLUFA III 5.2.1
Total volatile	0.17 %	DGF C-III 12/53
Peroxide Value (PV)	< 5.0 meq O_2/kg	DGF C-VI 6a
Jodine Value	85.0 g Iod/100g	DGF C-V 11d
Melting point	> 18.0 °C	DFG C IV 3a
Loading temperature	60-70 °C	

Fatty acids		
Lauric acid C 12:0	1.0 %	DGF C-VI 10a, 11a
Myristic acid C 14:0	1.2 %	DGF C-VI 10a, 11a
Palmitic acid C 16:0	20.9 %	DGF C-VI 10a, 11a
Palmitoleic acid C 16:1	5.0 %	DGF C-VI 10a, 11a
Stearic acid C 18:0	5.1 %	DGF C-VI 10a, 11a
Oleic acid C 18:1	38.6 %	DGF C-VI 10a, 11a
Linoleic acid C 18:2	23.3 %	DGF C-VI 10a, 11a
α-Linolenic acid C 18:3	2.2 %	DGF C-VI 10a, 11a
Gadoleic acid C20:1	0.4 %	DGF C-VI 10a, 11a

Additional Parameter		
Sulfur content	5.0 mg/kg	DIN EN ISO 20554
Polyethylene content	10.0 mg/kg	AOAC Ca 16-75
Water content	2000.0 mg/kg	DIN EN ISO 12937
Nitrogen content	15.0 mg/kg	DIN 51444
Phosphorus content	2.0 mg/kg	DIN EN 14107

The data in the specification, which are not specified specifically (">" or "<") represent mean values of the organic substance. These data should be considered as typical values, without any commitment.

Microbiology		
Salmonella	negative in 25 g	LFGB L00.0-98
Enterobacteria	< 10 CFU/g	LFGB L05.0-5

Additives	natural or synthetic antioxidants on request
Colour	gold yellow
Flavour	fresh
Contamination	technically free from pesticides, lumps, insects and other foreign bodies
CO_2 Emissions	0.81 (kg CO_2/kg)

LEGISLATION / HEALTH CERTIFICATE

Poultry Fat Premium has been manufactured out of low risk poultry material only, which has passed the slaughtering process. It is classified to be "category 3 material" (Regulation (EC) No. 1069/2009; 999/2001; 142/2011 and amendments).
It is declared as processed animal protein.

HALAL certified (by HQC):

This product is in compliance with the Halal requirements stipulated by Halal Quality Central (HQC).

USAGE

Poultry Fat Premium is mainly used in biodiesel production and oleochemistry.

STABILITY / STORAGE

Poultry Fat Premium has a shelf life of 6 months in a cool and dry place. This may vary in case of other storage conditions.

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Veterinary-Control-No. & EU Vet. Category III No.: DE-03 251 0001 36

Our advice represents our best knowledge, but no liability may be derived therefrom. We request you to test the effectiveness and compatibility of our products at your own responsibility and also to ascertain that no patents or other industrial property rights held by third parties are infringed. We would like to inform you that this product information shall not be updated automatically.

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