ENERGY

POULTRY FAT
SP3

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

free fatty acids

< 3.0 %

CORE PARAMETERS

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We go beyond.

POULTRY FAT
SP3

Art.-No. **6209**

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

DEFINITION

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

SPECIFICATION

Nutrients		
FFA	< 3.0 %	VDLUFA III 5.2.1
Total volatile	0.2 %	DGF C-III 12/53
Peroxide Value (PV)	< 5.0 meq O_2/kg	DGF C-VI 6a
Jodine Value	75.0 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	0.4 %	DGF C-VI 10a, 11a
Myristic acid C 14:0	1.1 %	DGF C-VI 10a, 11a
Palmitic acid C 16:0	21.1 %	DGF C-VI 10a, 11a
Palmitoleic acid C 16:1	6.1 %	DGF C-VI 10a, 11a
Stearic acid C 18:0	4.8 %	DGF C-VI 10a, 11a
Oleic acid C 18:1	40.0 %	DGF C-VI 10a, 11a
Linoleic acid C 18:2	22.0 %	DGF C-VI 10a, 11a
α-Linolenic acid C 18:3	2.0 %	DGF C-VI 10a, 11a
Gadoleic acid C20:1	0.3 %	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	2500.0 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 to light brown
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 SP3 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 SP3 is mainly used in biodiesel production and oleochemistry.

STABILITY / STORAGE

Poultry Fat SP3 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

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