

# POULTRY FAT SP5

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



free fatty acids



CORE PARAMETERS

# POULTRY FAT SP5

Art.-No.  
**6218**

Current revision number and date: 022, January 2026

Last revision number and date: 021, December 2020

## DEFINITION

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

## SPECIFICATION

Nutrients		
FFA	< 5.0 %	VDLUFA III 5.2.1
Total volatile	0.2 %	DGF C-III 12/53
Peroxide Value (PV)	< 5.0 meq O <sub>2</sub> /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	0.9 %	DGF C-VI 10a, 11a
Myristic acid C 14:0	1.0 %	DGF C-VI 10a, 11a
Palmitic acid C 16:0	20.7 %	DGF C-VI 10a, 11a
Palmitoleic acid C 16:1	5.4 %	DGF C-VI 10a, 11a
Stearic acid C 18:0	4.9 %	DGF C-VI 10a, 11a
Oleic acid C 18:1	39.8 %	DGF C-VI 10a, 11a
Linoleic acid C 18:2	22.2 %	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	2500.0 mg/kg	DIN EN ISO 12937
Nitrogen content	25.0 mg/kg	DIN 51444
Phosphorus content	6.0 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	LFG B L00.00-98
Enterobacteria	< 10 CFU/g	LFG B L05.00-5

Additives	natural or synthetic antioxidants on request
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Colour	gold yellow to light brown
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Flavour	fresh
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Contamination	technically free from pesticides, lumps, insects and other foreign bodies
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## LEGISLATION / HEALTH CERTIFICATE

Poultry Fat SP5 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 SP5 is used as a raw material in diets for dogs and cats.

## STABILITY / STORAGE

Poultry Fat SP5 has a shelf life of 6 months in a cool and dry place. This may vary in case of other storage conditions.

GEPRO Geflügel-Protein Vertriebsgesellschaft mbH & Co. KG  
Im Moore 1 · 49356 Diepholz · Germany  
Tel.: +49 5441 5925-0 · info@ge-pro.de · www.ge-pro.de

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

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