ENERGY

POULTRY FAT
SP10

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

free fatty acids

< 10.0 %

CORE PARAMETERS

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POULTRY FAT
SP10

Art.-No.
6245

Current revision number: 022, January 2020
Last revision number : 021, December 2020

DEFINITION

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

SPECIFICATION

Nutrients		
FFA	< 10.0 %	VDLUFA III 5.2.1
Total volatile	0.5 %	DGF C-III 12/53
Peroxide Value (PV)	< 5.0 meq O_2/kg	DGF C-VI 6a
Melting point	>18.0 °C	DFG C IV 3a
Loading temperature	60-70 °C	

Fatty acids		
Lauric acid C 12:0	0.8 %	DGF C-VI 10a, 11a
Myristic acid C 14:0	1.0 %	DGF C-VI 10a, 11a
Palmitic acid C 16:0	22.1 %	DGF C-VI 10a, 11a
Palmitoleic acid C 16:1	5.3 %	DGF C-VI 10a, 11a
Stearic acid C 18:0	5.2 %	DGF C-VI 10a, 11a
Oleic acid C 18:1	38.7 %	DGF C-VI 10a, 11a
Linoleic acid C 18:2	21.9 %	DGF C-VI 10a, 11a
α-Linolenic acid C 18:3	1.8 %	DGF C-VI 10a, 11a
Gadoleic acid C20:1	0.3 %	DGF C-VI 10a, 11a

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	light brown to dark brown
Flavour	fresh
Contamination	technically free from pesticides, lumps, insects and other foreign bodies

LEGISLATION / HEALTH CERTIFICATE

Poultry Fat SP10 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 SP10 is mainly used in biodiesel production and oleochemistry.

STABILITY / STORAGE

Poultry Fat SP10 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.

ENERGY
100% POULTRY
MADE IN GERMANY

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