



AQUAFEED



PETFOOD

## POULTRY FAT REFINED

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 REFINED

Art.-No.  
**6273**

Current revision number and date: 016, January 2026

Last revision number and date: 015, January 2021

## DEFINITION

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

## SPECIFICATION

Nutrients		
FFA	< 0.5 %	VDLUFA III 5.2.1
Total volatile	0.1 %	DGF C-III 12/53
Peroxide Value (PV)	< 5.0 meq O <sub>2</sub> /kg	DGF C-VI 6a
Melting point	> 18.0 °C	DGF C IV 3a
Loading temperature	60-70 °C	

Fatty acids		
Lauric acid C 12:0	1.1 %	DGF C-VI 10a, 11a
Myristic acid C 14:0	1.2 %	DGF C-VI 10a, 11a
Palmitic acid C 16:0	20.5 %	DGF C-VI 10a, 11a
Palmitoleic acid C 16:1	5.6 %	DGF C-VI 10a, 11a
Stearic acid C 18:0	4.9 %	DGF C-VI 10a, 11a
Oleic acid C 18:1	40.5 %	DGF C-VI 10a, 11a
Linoleic acid C 18:2	21.7 %	DGF C-VI 10a, 11a
α-Linolenic acid C 18:3	2.1 %	DGF C-VI 10a, 11a
Gadoleic acid C 20:1	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	50.0 mg/kg	DIN EN ISO 12937
Nitrogen content	10.0 mg/kg	DIN 51444
Phosphorus content	1.0 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 L00.00-98
Enterobacteria	< 10 CFU/g	LFGB L05.00-5

Additives	natural or synthetic antioxidants on request
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Colour	gold yellow
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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 Refined 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 Refined is used as a raw material in diets for cats and dogs, minks, aqua culture and in oleo chemistry.

## STABILITY / STORAGE

Poultry Fat Refined has a shelf-life of 6 months in a cool and dry place. This may be changed in case in case of other conditions.

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