

# REFINED CHICKEN FAT

## INGREDIENT SPECIFICATION SHEET

### INGREDIENT DESCRIPTION:

Refined chicken fat is obtained from poultry only in the commercial process of rendering or extracting and then further refined to remove certain elements that contribute to the growth of bacteria. It consists predominantly of glyceride esters of fatty acids and contains no additions of free fatty acids or other materials obtained from fats. Feathers, heads, feet, viscera, and blood are excluded with the exception of trace amounts that might occur unavoidably in good manufacturing processes. It shall exclude poultry waste and/or DAF solids. Antioxidant is not added. This can be done in advance of shipment for the convenience of the customer, at actual cost of materials and labor. Please see your sales agent for quote.

### REFERENCES:

33.1 AAFCO

### SPECIFICATIONS:

	MAXIMUM
Moisture	0.5%
Peroxide Value	5 meq/kg
Free Fatty Acids	5%
M.I.U	1.5%
Unsaponifiables	1%
Insolubles	0.3%
Color	Golden Yellow to Light Brown
Physical Appearance	Mobile liquid
Odor	No off-odor, chemical, putrid, burnt, or rancid odor
Microbiological Activity - <i>Salmonella</i>	Negative by AOAC method, tested by production lot

### PACKAGING AND SHELF LIFE:

- Bulk tank rail car or tank truck.
- Shelf life with appropriate stabilizer is 180 days from the date of manufacture when maintained in a low moisture environment and not exposed to temperatures in excess of 140°.

### COUNTRY OF ORIGIN:

- Manufactured in the United States of America.

### RECEIVING AND STORAGE:

- Product to be stored between 110° and 140° F.

### GENERAL REQUIREMENTS:

- Shipments to be accompanied with a bill of lading, certificate of analysis, and trailer loadout form where applicable.
- Certificate of analysis to include, at a minimum, measurements of FFA, MIU, name of antioxidant added, and amount of antioxidant included.
- Each bulk container must be sealed with a tamper-proof seal.