

POULTRY FAT

TYPICAL ANALYSIS

Moisture	0.50%
Total Fatty Acids	90.00%
Free Fatty Acids	8.00%
Impurities (I)	0.25%
Unsaponifiabiles (U)	0.65%
Total MIU	1.50%
Viscosity	36.5 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	2.44:1
Iodine Value	79.50
Titre	33.50°C
Metabolizable Energy	3,800 Kcal/lb=8,377 Kcal/kg
Stability	Stabilized Per Customer Request

FATTY ACID PROFILE

C8	Caprylic Acid	<0.10%
C10	Capric Acid	<0.10%
C12	Lauric Acid	<0.10%
C12:1	Lauroleic Acid	<0.10%
C13	Tridecanoic Acid	<0.10%
C14	Myristic Acid	0.65%
C14:1	Myristoleic Acid	0.25%
C15	Pentadecanoic Acid	<0.10%
C16	Palmitic Acid	22.21%
C16:1	Palmitoleic Acid	7.09%
C16:2	Hexadecadienoic Acid	0.15%
C17	Margaric Acid	0.13%
C17:1	Margaroleic Acid	0.12%
C18	Stearic Acid	6.25%
C18:1	Oleic Acid	42.85%
C18:2	Linoleic Acid	18.97%
C18:3	Linolenic Acid	0.72%
C20	Archidic Acid	0.12%
C20:1	Eiscosenoic	0.51%
C22	Behenic Acid	0.11%
C22:1	Erucic Acid	0.11%
C24	Lignoceric Acid	0.10%
C24:1	Tetracosenoic Acid	0.10%

Analysis are updated periodically and may vary slightly from previous versions.

- Participant of Animal Protein Producers Institute (APPI) Code of Practice
- Facility are Registered with Food & Drug Administration (FDA)

darpro-ingredients.com

Transforming sustainable resources into
functional and nutritional solutions

DAR PRO
INGREDIENTS

DARLING
INGREDIENTS INC.