



Fats and Oils

Select Chicken Fat

Antioxidant (Customer specified)

Product Description: Chicken fat is obtained from the tissues of chickens in the commercial processes of rendering or extracting. It consists predominantly of glyceride esters of fatty acids and contains no additions of free fatty acids or other materials obtained from fats.

Typical Analysis:

Moisture:	<.75%
Free Fatty Acids:	3.0% (Max)
Insoluble matter:	1.0% (Max)
Unsaponifiable Matter:	2.5% (Max)
Original Peroxide:	< 8% meq/kg

Physical Properties:

Color:	Light yellow to medium brown.
Odor:	Typical odor of fresh chicken fat.