

CARACTERÍSTICAS GENERALES

Name of the product: **NEUTRALIZED FAT**

Technical name: **NEUTRALIZED FAT**

Measurement unit: kilogram (kg)

General description: Neutralized Fat
By-product from bovine and /or porcine species made by applying heat, extracting moisture, separating in percolator and press separating the sebum, which undergoes a process of refining and neutralization with the addition of antioxidant.

TECHNICAL CHARACTERISTICS

NUTRITIONAL PARAMETERS

Fatty Matter (%) 99.2

PHYSICAL-CHEMICAL REQUIREMENTS

Tallow of animal origin is normally composed by:

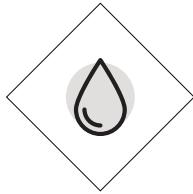
PHYSICAL-CHEMICAL CHARACTERISTICS	RESULTS OBTAINED BY ECOFOOD	NORMAL RANGE
HUMIDITY	0.4%	< 2%
OLEIC ACIDITY	3.1 %	<4,0%
PEROXIDE INDEX	1.25 MEQ O2/KG.	<10 MEQ O2/KG.
INSOLUBLE IMPURITIES	<0,23%	<2%
SALMONELLA ON 25 G	ABSENCE	ABSENCE

ORGANOLEPTIC PROPERTIES

Color: Light yellow.

Smell: fat characteristic odor. The product should not present any kind of stale, bitter, mouldy, acid or rancid smell.

Aspecto: Solid at room temperature.



QUALITY AND COMPOSITION PROPERTIES

Microbiological Requirements

- Presence of salmonella on 25 g: Absence

OTHER SPECIFICATIONS

Characteristics of transport and storage

The product must be transported in a hermetically sealed vat, this allows the product to be kept in optimal conditions, and it also provides sufficient protection to the content during the handling of the transport to its final destination.

Observations

- Unfit for human consumption
- It cannot be used for feeding ruminants
- The transport of the product shall be in clean tanks, avoiding the contamination with pathogens and products of other categories

Health Permit N°2717 June 27 th , 2015. Regional Health Ministry (SEREMI) Maule Region (Chile)