

### CARACTERÍSTICAS GENERALES

Name of the product: **FATTY ACID**

Technical name: **FATTY ACID**

Measurement unit: kilogram (kg)

General description: Corresponds to a by-product from bovine and / or porcine species, produced by refining and neutralization. With antioxidant addition.

### TECHNICAL CHARACTERISTICS

#### PHYSICAL-CHEMICAL REQUIREMENTS

Fatty acid is normally composed by:

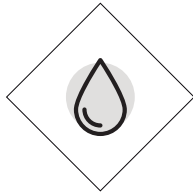
PHYSICAL-CHEMICAL CHARACTERISTICS	RESULTS OBTAINED BY ECOFOOD	NORMAL RANGE
<b>HUMIDITY</b>	<b>0.4%</b>	<b>&lt; 2%</b>
<b>OLEIC ACIDITY</b>	<b>15 %</b>	<b>&lt;40%</b>
<b>PEROXIDE INDEX</b>	<b>1,5 meq O<sub>2</sub>/kg.</b>	<b>&lt;10 meq O<sub>2</sub>/kg.</b>
<b>INSOLUBLE IMPURITIES</b>	<b>0,3%</b>	<b>&lt;2%</b>
<b>SALMONELLA ON 25 G</b>	<b>AUSENCIA</b>	<b>AUSENCIA</b>

#### 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

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### Microbiological Requirements

- Presence of salmonella on 25 g: Absence

## OTHER SPECIFICATIONS

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### 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.

Each lot is shipped with COA certificate and transport cleaning certificate (if correspond)

### 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)**