

PRODUCT TECHNICAL FILE

This product is obtained in meat processing plants from fatty tissue residue in containers equipped with stirrers and heated by direct fire or steam pressure. It may also be obtained in extraction by press or centrifuge, or by the method of bone residue drainage by means of volatile solvents.

- Product designation:
Tallow
- Physical form of presentation:
Solid tallow at room temperature
- Packaging details:
Product stored in tanks.

Guarantee levels:

HUMIDITY	máx 1,00 %
FATTY TOTAL	mín 98%
IMPURITIES	mín 1,00%
FREE ACIDITY IN OLEIC ACID	mín 2,00%
PEROXIDE INDEX em meq/1000g	5,00
UNSATONIFIABLES	0,90%
SAPONIFICATION INDEX	190-202
IODINE INDEX g I ² /100g	35-48
TITLE	40-46
FUSION POINT	39-42



COMPOSITION WITH MOST IMPORTANT ACIDS / CHROMATOGRAPHY	
SATURATED	
MIRÍSTICO - C14	0,50%
PALMÍSTICO - C16	26,50%
ESTÉÁRICO - C18	5,50%
UNSATURATED	
OLÉICO - C18.1	42,90%
LINOLÉICO - C18.2	14,50%
LINOLÉNICO - C18.3	0,80%

Usage specifications and recommended animal species:

Product used in the composition of animal feed and animal diets for monogastric organisms, mostly in poultry and pork farming, pet food, soap manufacturing, and biodiesel production.

User guide:

User guides are customized in accordance to each client's standards and technical orientations.

Validity term:

6 (six) months.

Ideal Storage conditions:

Product stored in tanks.

Further restrictions and recommendations:

The use of this product on ruminants is prohibited.

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