

# BEEF TALLOW

## TYPICAL ANALYSIS

Moisture	0.50%
Total Fatty Acids	90.00%
Free Fatty Acids	4.00%
Impurities (I)	0.15%
Unsaponifiabiles (U)	0.50%
Total MIU	1.00%
Iodine Value	57.00 Maximum
FAC Color	19 Typical
PCB's/Pesticides	U.S. Government tolerances
AOM Stability	Under 20 MEQ/KG

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

Approved plant of:

- Animal Protein Producers Institute (APPI) Code of Practice Voluntary Salmonella Reduction Program
- Food & Drug Administration (FDA) Registered
- Animal & Plant Health Inspection Service (APHIS)
- Hazard & Critical Control Point (HACCP)

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