

Product Information Bulletin

Stabilized Poultry Fat

INGREDIENT DECLARATION

100% Stabilized Poultry Fat

TYPICAL PHYSICAL ATTRIBUTES

Color: Brown

Flavor: Fresh Poultry Odor

TYPICAL CHEMICAL ATTRIBUTES

Protein	0.31%
Moisture	0.02% Max
Ash	<0.40% Max
Calories	900 kcal/100g
Carbohydrates	4.11%
Crude Fat	98.90%

TYPICAL MICROBIOLOGICAL ATTRIBUTES

Salmonella	Negative
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FEATURES / BENEFITS

- Natural
- Pure Fat
- Low Moisture
- Cost Competitive
- Increases Feed Efficiency
- Rich source of Essential Amino Acids
- Increases growth Rate
- Improves Performance
- Maximum Calories
- Energy

APPLICATIONS

- Aqua Culture
- Pet Food
- Livestock Feed
- Animal Feed

PACKAGING

Tanker Truck

STORAGE / SHELF LIFE

Shelf life is six months from the date of manufacture when stored in a cool, dry environment.

ORDERING INFORMATION

FOB	Arion, IA
SKU	3801

TYPICAL FATTY ACID PROFILE

Myristic	2.5%
Palmitic	23.4%
Palmitoleic	7.9%
Steric	10.4%
Oleic	41.0%
Linoleic	18.8%
Linolenic	2.2%