



Poultry Fat

Poultry Fat is obtained in commercial processes of rendering or extracting of poultry products.

INGREDIENT DECLARATION	Poultry Fat
TYPICAL PHYSICAL ATTRIBUTES	Color: Pellucid, light to medium brown Flavor: Mild, subtle, cooked poultry aroma
GUARANTEED ANALYSIS	Total Fatty Acids 90% min. Free Fatty Acids 4% max. Unsaponifiable Matter 0.75% max. Moisture 0.75% max. Insoluble Impurities 0.5% max.
TYPICAL CHEMICAL ATTRIBUTES	Moisture 0.2% Calories 3,942 calories per lb. Crude Fat 98.6%
FEATURES / BENEFITS	<ul style="list-style-type: none">o Naturalo Pure fato Low moistureo Cost competitiveo Increases feed efficiencyo Rich source of essential amino acidso Increases growth rateo Improves performanceo Maximum calorieso Energy
APPLICATIONS	<ul style="list-style-type: none">o Livestock Feedo Animal Feedo Pet Foodo Aqua Culture
PACKAGING	Tanker Truck (bulk)
ANTIOXIDANT	None
ORDERING INFORMATION	FOB Arion, IA – Huron, SD SKU 38010

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