



Turkey Fat

Turkey Fat is obtained in commercial processes of rendering or extracting of turkey products.

INGREDIENT DECLARATION

Turkey 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	0.1%
Calories	3,951 kcal/lb
Crude Fat	99.6%

FEATURES / BENEFITS

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

APPLICATIONS

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

PACKAGING

Tanker Truck (Bulk)

ORDERING INFORMATION

FOB Huron, South Dakota
SKU 39001

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