



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	8% max.
Unsaponifiable Matter	1% max.
Moisture	1% max.
Insoluble Impurities	0.5% max.

TYPICAL CHEMICAL ATTRIBUTES

Moisture	0.2%
Calories	3,942 calories per lb.
Crude Fat	98.6%

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 Animal Feed
- o Pet Food
- o Aqua Culture

PACKAGING Tanker Truck (bulk)

ANTIOXIDANT None

ORDERING INFORMATION FOB Arion, IA – Huron, SD
SKU 39020

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