



# TECHNICAL DATA

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## EDIBLE BEEF FAT

### GENERAL SPECIFICATIONS

Edible Beef Fat is obtained by heat rendering of tissues (cuttings and trimmings) from beef, which is then refined, bleached and deodorized.

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TEST	METHOD	RANGE
Iodine value	USP	37 - 55
Free fatty acid	AOCS Ca 5a-40	0.1% max
Peroxide value	USP	2.0 max
Moisture & volatiles	AOCS Ca 2b-38	0.05% max
Melting point	AOCS Cc2-38	109 - 114øF
Color Gardner	AOCS Td 1a-64	3 max
Appearance	white to off-white solid fat	
Flavor/odor	bland, characteristic	

Contains < 0.01% BHA,BHT & Propyl Gallate to preserve flavor

Because of natural variations in raw materials, chemical and physical constants cannot be guaranteed at all times.

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