



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.

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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