

Lipitalia 2000 S.p.A.	ANIMAL FAT 4%	
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Data sheet – Animal fat			
Product characteristics: Fatty substance deriving from the fusion from the fusion of adipose tissues from materials of category 3			
Chemical characteristics			
Description	Method	Un. Mis.	Value
Free fatty acid (% oleic acid)	NGD C10	%	max 4
N. Jodio	NGD C32	gl ₂ /100g	52-62
moisture	NGD C3	%	Max 0.50
impurities	NGD C7	%	Max 0.15
Melting point	NGD 27	°C	Min 40
Fatty acid composition	NGD C41-C42		
C12		%	0-0.2
C14		%	2.5-4.5
C16		%	25-29
C16:1		%	2.5-3.5
C17		%	0-1.5
C17:1		%	0-1
C18		%	20-28
C18:1		%	30-35
C18:2		%	0-6
C18:3		%	0-0.8
C20		%	0-0.3

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Physical characteristics			
Concrete fat at room temperature if heated beyond the melting point appears as oily liquid free from foreign material			
Organoleptic characteristics			
Odor : caratteristico del prodotto			
color FAC	NGD C21		Max 9 - 11
Microbiological characteristics			
Description	Rif.	Un.mis	Value
CBT	In 1 g	u.f.c.	Max 1000
Coliform	In 1 g	u.f.c.	Max 100
Reducing sulphite anaerobic microorganisms	In 1 g	u.f.c.	ass
salmonella	In 25 g	u.f.c.	ass
Terms of delivery			
Sold tanks			
T° storage		C°	T°amb. - 70°C
T° delivery		C°	50 - 70



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