

**Data sheet – Animal fat**

**Product characteristics:**

Fatty substance deriving from the fusion of adipose tissues from materials of category 3

**Chemical characteristics**

<b>Description</b>	<b>Method</b>	<b>Un. Mis.</b>	<b>Value</b>
Free fatty acid (% oleic acid)	NGD C10	%	max 5
N. Jodio	NGD C32	gl <sub>2</sub> /100g	52-62
moisture	NGD C3	%	Max 0.50
impurities	NGD C7	%	Max 0.15
Melting point	NGD 27	°C	Min 40
<b>Fatty acid composition</b>	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

<b>Lipitalia 2000 S.p.A.</b>	<b>ANIMAL FAT 5%</b>		
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<b>Physical characteristics</b>			
Concrete fat at room temperature if heated beyond the melting point appears as oily liquid free from foreign material			
<b>Organoleptic characteristics</b>			
<u>Odor</u> : caratteristico del prodotto			
color FAC	NGD C21		Max 9 - 11
<b>Microbiological characteristics</b>			
<b>Description</b>	<b>Rif.</b>	<b>Un.mis</b>	<b>Value</b>
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
<b>Terms of delivery</b>			
Sold tanks			
T° storage		C°	T°amb. - 70°C
T° delivery		C°	50 - 70



**LIPITALIA 2000**  
 Strada Comunale di Rio  
**Lipitalia2000 spa**  
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