



**West Coast Reduction Ltd.**

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## Product Specification Sheet

Product: **POULTRY FAT**

Description: Poultry Fat is the component remaining after solids and moisture has been extracted in the normal rendering process.

Analysis:	<u>Guaranteed</u>	<u>Typical</u>
Free Fatty Acid (Max.)	10%	5%
Moisture & Impurities (Max.)	2%	.5%

Processing: The process is a Dupps continuous falling film two stage evaporator system. The process operates under vacuum with the initial stage operating at about 120° F and the second stage at about 266° F. The product takes about 30 to 40 minutes to pass through the evaporators and is exposed to temperatures as high as 310° F. No ingredients, chemical or other, are added to the finished product.

The finished product is tested monthly by an independent lab for MIU, FAC, FFA, Titre, Iodine value, Peroxide value and A.O.M.

West Coast Reduction Ltd. operates under a permit issued by the Canadian Food Inspection Agency.