

# ANIMAL VEGETABLE BLENDS

## TYPICAL ANALYSIS

Moisture	0.75%
Total Fatty Acids	90.00%
Free Fatty Acids	15.00%
Impurities (I)	0.10%
Unsaponifiabiles (U)	0.75%
Total MIU	2.50%
Viscosity	35.0 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	2.68:1
Iodine Value	79.00
Titre	32.50°C
Metabolizable Energy	4,000 Kcal/lb=8,8187 Kcal/kg
Stability	Stabilized per Customer Request
FAC Color	39

## FATTY ACID PROFILE

C8	Caprylic Acid	--
C10	Capric Acid	--
C12	Lauric Acid	--
C12:1	Lauroleic Acid	--
C13	Tridecanoic Acid	--
C14	Myristic Acid	0.71%
C14:1	Myristoleic Acid	0.15 %
C15	Pentadecanoic Acid	0.01%
C16	Palmitic Acid	15.18%
C16:1	Palmitoleic Acid	1.36%
C16:2	Hexadecadienoic Acid	0.36%
C17	Margaric Acid	0.15%
C18	Stearic Acid	10.78%
C18:1	Oleic Acid	51.03%
C18:2	Linoleic Acid	17.86%
C18:3	Linolenic Acid	1.25%
C20	Archidic Acid	0.27%
C20:1	Eiscosenoic	0.45%
C22	Behenic Acid	0.08%
C22:1	Erucic Acid	0.08%
C24	Lignoceric Acid	0.01%
C24:1	Tetracosenoic Acid	0.26%

Analysis are updated periodically and may vary slightly from previous versions.

- Participant of the Animal Protein Producers Institute (APPI) Code of Practice
- Facilities registered with Food & Drug Administration (FDA)

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