

BACON FAT

TYPICAL ANALYSIS

| | |
|--------------------------------|---------|
| Moisture | 0.50% |
| Impurities (I) | 0.15% |
| Unsaponifiables (U) | 0.50% |
| Total MIU | 1.00% |
| Unsaturated to Saturated Ratio | 2.89:1 |
| Unsaturated | 63.37% |
| Saturated | 35.51% |
| Iodine Value | 69.37% |
| A.O.C.S.Cd1c-85 | |
| Iodine Value-WIJS Method | 72.38% |
| FFA | 4.0%max |
| FAC | 5 to 11 |

FATTY ACID PROFILE

| | | |
|-------|----------------------|--------|
| C8 | Caprylic Acid | -- |
| C10 | Capric Acid | -- |
| C12 | Lauric Acid | -- |
| C12:1 | Lauroleic Acid | -- |
| C13 | Tridecanoic Acid | -- |
| C14 | Myristic Acid | 1.30% |
| C14:1 | Myristoleic Acid | -- |
| C15 | Pentadecanoic Acid | -- |
| C16 | Palmitic Acid | 22.48% |
| C16:1 | Palmitoleic Acid | 2.75% |
| C16:2 | Hexadecadienoic Acid | 0.64% |
| C17 | Margaric Acid | 0.29% |
| C18 | Stearic Acid | 10.83% |
| C18:1 | Oleic Acid | 42.76% |
| C18:2 | Linoleic Acid | 16.13% |
| C18:3 | Linolenic Acid | 0.50% |
| C20 | Archidic Acid | 0.37% |
| C20:1 | Eiscosenoic | 0.94% |
| C20:4 | Arachidonic | 0.25% |
| C21 | Heneicosanoic | -- |
| C22 | Behenic Acid | 0.24% |
| C22:1 | Erucic Acid | -- |
| C24 | Lignoceric Acid | -- |
| C24:1 | Tetracosenoic Acid | -- |
| | Unknown | 0.52% |

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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