

# YELLOW GREASE

## TYPICAL ANALYSIS

Moisture	0.60%
Total Fatty Acids	90.00%
Free Fatty Acids	15.00%
Impurities (I)	0.25%
Unsaponifiables (U)	0.50%
Total MIU	1.35%
Viscosity	35.0 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	2.89:1
Iodine Value	86.18
Titre	32.40°C
Metabolizable Energy	4,000 Kcal/lb=8,818 Kcal/kg

## FATTY ACID PROFILE

C8	Caprylic Acid	--
C10	Capric Acid	--
C12	Lauric Acid	0.07%
C12:1	Lauroleic Acid	--
C13	Tridecanoic Acid	--
C14	Myristic Acid	0.74%
C14:1	Myristoleic Acid	0.20%
C15	Pentadecanoic Acid	0.20%
C16	Palmitic Acid	14.95%
C16:1	Palmitoleic Acid	1.97%
C16:2	Hexadecadienoic Acid	--
C17	Margaric Acid	--
C18	Stearic Acid	9.05%
C18:1	Oleic Acid	48.99%
C18:2	Linoleic Acid	21.33%
C18:3	Linolenic Acid	2.00%
C20	Archidic Acid	0.45%
C20:1	Eiscosenoic	--
C22	Behenic Acid	0.25%
C22:1	Erucic Acid	--
C24	Lignoceric Acid	--
C24:1	Tetracosenoic Acid	--

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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