

CHICKEN FAT

TYPICAL ANALYSIS

Moisture	0.60%
Total Fatty Acids	90.00%
Free Fatty Acids	4.00%
Impurities (I)	0.10%
Unsaponifiabiles (U)	0.65%
Total MIU	1.35%
Viscosity	35.0 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	2.44:1
Iodine Value	80.20%
Titre	33.50°C
Metabolizable Energy	3,800 Kcal/lb=8,377 Kcal/kg
Stability	Properly Stabilized Upon Request
FAC Color	11A
Peroxide Value	<4%
Contamination	PCB and Pesticide Tested

FATTY ACID PROFILE

C8	Caprylic Acid	<0.10%
C10	Capric Acid	<0.10%
C12	Lauric Acid	<0.10%
C12:1	Lauroleic Acid	<0.10%
C13	Tridecanoic Acid	<0.10%
C14	Myristic Acid	0.58%
C14:1	Myristoleic Acid	0.21%
C15	Pentadecanoic Acid	<0.10%
C16	Palmitic Acid	22.21%
C16:1	Palmitoleic Acid	7.09%
C16:2	Hexadecadienoic Acid	0.11%
C17	Margaric Acid	0.11%
C18	Stearic Acid	5.99%
C18:1	Oleic Acid	43.04%
C18:2	Linoleic Acid	18.97%
C18:3	Linolenic Acid	0.56%
C20	Archidic Acid	<0.10%
C20:1	Eiscosenoic	0.40%
C22	Behenic Acid	0.12%
C22:1	Erucic Acid	0.10%
C24	Lignoceric Acid	0.10%
C24:1	Tetracosenoic Acid	0.37%

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

Approved plant of:

- Animal Protein Producers Institute (APPI) Code of Practice Voluntary Salmonella Reduction Program
- Food & Drug Administration (FDA) Registered

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INGREDIENTS INC.

MATERIAL SAFETY DATA SHEET: CHICKEN FAT

Preparer's Name: Darling Ingredients Inc. / Griffin Industries LLC

Date Prepared: July 10, 2012

Synonyms:

CAS#: N/A

Section I: General Information				
Manufacturer's Name:	Darling Ingredients Inc.	Griffin Industries LLC	Phone Numbers:	
Address:	251 O'Connor Ridge Blvd. Suite 300 Irving, TX 75038	4221 Alexandria Pike Cold Spring, KY 41076	General Information & Emergency Contact:	(515) 289-3718 (859) 472-7363
Substance:	Rendered Chicken Fat			
Chemical Family:	Triglyceride: Triacylglycerol			
Molecular Formula:	N/A			
Molecular Weight:	N/A			
CAS Number	68188-81-8			

Section II: Hazardous Ingredients	
Hazardous Liquids, Solids, or Gases:	This product contains no Hazardous Components as described in the Hazard Communication Standard. This product has trade name of Chicken Fat. This product has components of triglycerides at 100 percent.
Other Contaminants:	None
Exposure Limits:	N/A

Section III: Physical Data	
Boiling Point:	Decomposes
Vapor Pressure:	N/A
Vapor Density:	N/A
Solubility in Water:	Insoluble
Appearance and Odor:	Light brown liquid to pale brown solid, bland odor
Specific Gravity (H ₂ O = 1):	0.84 average
Melting Point:	35.0 C
Percent Volatile by Volume:	Not determined
Evaporation Rate:	0
Butyl Acetate:	1

Section IV: Fire and Explosion Hazard Data	
Flash Point:	525 F, Open Cup
Flammable Limits:	N/A
LEL:	N/A
UEL:	N/A
Extinguishing Media:	Type B (Flammable liquids) or ABC
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None

Section V: Health Hazard Data	
Emergency and First Aid Procedures:	Wash skin with soap and water; treat for possible heat burns; flush eyes with water and seek medical attention if discomfort is encountered.
OSHA Regulated	No
Carcinogenicity:	None
IARC Monographs:	N/A

Section VI: Reactivity Data	
Unstable or Stable:	Stable
Incompatibility (Materials to Avoid):	None
Hazardous Decomposition Products:	None
Hazardous Polymerization:	Will not occur
Conditions to avoid:	None

Section VII: Spill or Leak Procedures	
Steps to be taken in case material is released or spilled:	Contain and contact DAR PRO Solutions concerning reprocessing.
Waste disposal method:	Rendering (reprocessing). Do not flush to sewer. Dispose in accordance with all local, state and federal regulations.
Precautions to be taken in handling and storing:	Standard precautions for handling hot liquids are recommended.
Other precautions:	None

Section VIII: Special Protection Information	
Respiratory Protection:	None
Ventilation:	Ventilate confined spaces before entering
Protective Gloves:	Recommended
Eye Protection:	Recommended
Other Protective Equipment:	N/A
Work/Hygienic Practices:	After handling wash hands with soap and warm water.

The information provided is believed to be accurate and represents the best information currently available. However we make no warranty of merchantability or any other warranty, express or implied, with respect to such information, and assume no liability resulting from its use. Users should make their own investigations to determine the suitability of the information for their particular purposes.