



PR•TAGR•

 PET

 FOOD GRADE

DEDICATED POULTRY

EMP'OIL

Premium poultry fat

PRODUCT DATA SHEET

EMP'OIL

COMPOSITION

Fat:	>99,5%
Moisture:	<0,5%
Metabolisable energy:	±35 MJ/kg = 8375 kcal

FATTY ACIDS COMPOSITION

MUFA 43,56%

Palmitoleic Acid 16:1	4,76%
Oleic Acid 18:1 n9	36,36%
Other	3%

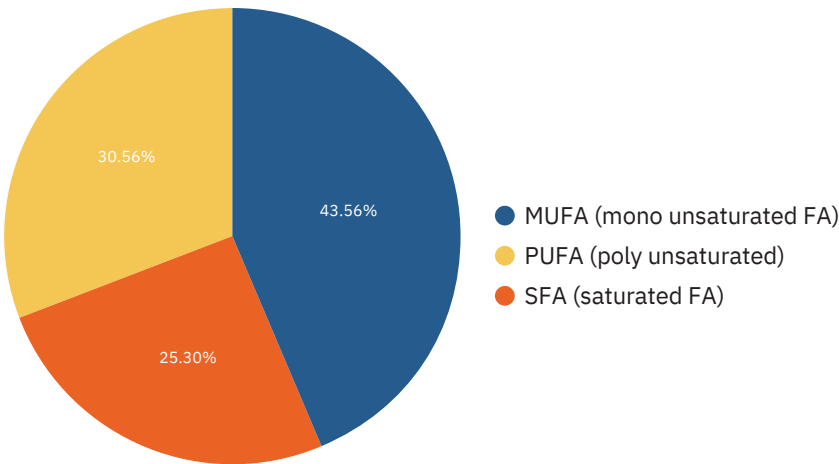
PUFA 25,30%

Linoleic Acid 18:2 n6	22,69% omega 6
Linolenic Acid 18:3 n3	2,10% omega 3

Ratio omega 6/omega 3	10,80

SFA 30,56%

Lauric Acid 12:0	1,57%
Myristic Acid 14:0	1,33%
Palmitic Acid 16:0	22,15%
Stearic Acid 18:0	5,34%



QUALITY ASSURANCE

Microbiological

- Salmonella: absent in 25 mg
- S. aureus: absent in 0.1 g
- Enterobacteriaceae: <10 cfu/ g
- Molds: <100 cfu/ g

Free of contaminants such:

- dioxins/PCB's
- heavy metals
- mycotoxins
- pesticides
- GMO's
- Allergens

CHARACTERISTICS

Peroxide Value: <2 mEq O₂/kg

Free Fatty Acids: <2%

Antioxidants:

- BHA/BHT
- Propyl gallate
- Citric Acid (on demand)
- Rosemary extract, δ-tocopherol (on demand)

Structure: viscous liquid

Density: 900 mg/l

Taste/Smell: mild chicken

Color: brown

SOURCE AND PROCESS

Freshly processed chicken skin and meat, gently melted and purified.

ADVANTAGES

Food Grade

Flavour enhancer

High digestible caloric energy

Considerable amount of omega 3 and omega 6 fatty acids

PACKAGING & REGISTRATION

Bulk or IBC's (900 kg)

To be stored in a dry, cool and dark place. Shelf life: to be determined



Produced in Belgium by Empro Europe NV, according to European legislation, approval number 114513/1-709 registration number 2.207.157.202



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