



EMANATION OF PROTEINS

PR•TAGR•



PET

DEDICATED POULTRY
DRY RENDERING

EMP'OIL

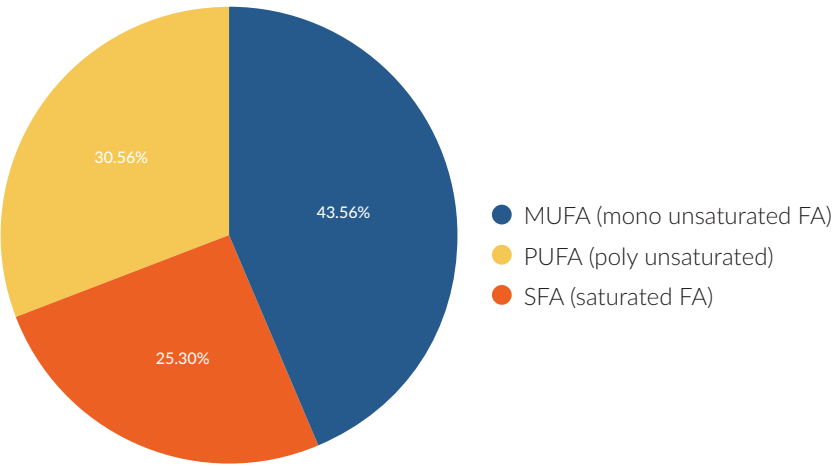
Premium poultry fat

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%
Others 3%

SFA 30,56%

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

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

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

QUALITY ASSURANCE

Microbiological

- ⌘ Salmonella: absent in 25 g
- ⌘ Enterobacteriaceae: <10 cfu/g

Free of contaminants such as:

- ⌘ dioxins/PCB's
- ⌘ heavy metals

SOURCE AND PROCESS

Freshly processed chicken skin and meat, gently cooked, pressed and purified via a dry rendering process for maximum palatability.

ADVANTAGES

Flavour enhancer which is highly digestible with considerable amount of omega 3 and omega 6 fatty acids.

PACKAGING & REGISTRATION

Bulk (26.000 kg) or IBC's (900 kg)
To be stored in a dry, cool and dark place.
Shelf life: 9 months.



PROTAGRO B.V.
Chaussée d'Alseberg 897
B-1180 Uccle
Belgium
Tel: +32 469 41 80 20
E-mail: contact@protagro.com
www.protagro.com