

Noblesse Poultry Fat

Specification version: February 2021



Noblesse poultry fat is a high digestible fat source and is 100% originated from poultry by-products. Analysis of contaminants is carried out and available on request.

Nutrients	Min	Typical	Max
Moisture & Impurities	-	0.1 %	0.75 %
Free fatty acids (FFA)	-	5.7 %	10.0 %
Mol. Weight for FFA-calc	-	280	-
Sum elutable F.A.	90.0 %	-	-
Unsaponifiable matter	-	2.5 %	-
Peroxide-value	-	< 0.2 meq O ₂ /kg	6 meq O ₂ /kg
Iodine value	70 g/100g	84.5 g/100g	-

Fatty acid	Min	Typical	Max
Lauric acid C12:0	1.5 %	2.0 %	3.0 %
Myristic acid C14:0	1.5 %	2.0 %	3.0 %
Palmitic acid C16:0	21.0 %	22.0 %	23.0 %
Palmitoleic acid C16:1	5.0 %	5.5 %	6.0 %
Stearic acid C18:0	5.0 %	5.5 %	6.0 %
Oleic acid C18:1	36.0 %	38 %	40.0 %
Linoleic acid C18:2	19.0 %	21 %	22.0 %
α-Linolenic acid C18:3	1.5 %	2.0 %	2.0 %
>=C20	0.9%	1.0 %	1.4 %
Docosahexaenoic acid C22:6	-		0.3 %

The data in the specification, which are not specified specifically (“>” or “<”) represent mean values. These data should be considered as typical values, without any commitment.

Microbiology

Salmonella	Negative in 25g	
Enterobacteria	< 10 CFU/g	

Energy values

Parameter		MJ/kg	kcal/kg
Gross energy	-	39.0	9321
NE pigs	-	33.4	7987
EW pigs	3.80	-	-
OE broiler CVB	-	34.1	8139
OE layer	-	43.0	10276
VEM	3500	-	-
VEVI	4170	-	-

Colour

Dark brown

Flavour

Fresh

Contamination

Technical free from insects, pesticides, lumps, and other foreign bodies

Storage / Shelf life

Noblesse poultry fat has a shelf life of 6 months in a dark place.

Melting point is 26 °C.

Preferred storage temperature is 45 °C

Legislation / health certificate

Noblesse poultry fat is manufactured from low risk poultry by-products only, derived from the slaughtering process, classified as “category 3 material” under EU Regulation 1069/2009, 999/2001, 142/2011 and amendments.

Noblesse Proteins B.V. is GMP+FSA certified.

Veterinary number: EG 06801

GMP+ FSA number: GMP006183

