



# noblesse

## PROTEINS



### Noblesse Poultry Fat

Specification version: February 2022

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. Noblesse poultry fat is in high demand for use in petfood, animal feed, and bio fuel applications.

Nutrients	Min	Typical	Max
Moisture & Impurities	-	0.17 %	0.75 %
Free fatty acids (FFA)	-	5.7 %	10.0 %
Mol. Weight for FFA-calc	-	280	-
Sum elutable F.A.	90.0 %	-	-
Unsaponifiable matter	-	2.4 %	-
Peroxide-value	-	< 0.2 meq O <sub>2</sub> /kg	6 meq O <sub>2</sub> /kg

Volume elements	Min	Typical	Max
Iodine value	70 g/100g	80.7 g/100g	-
Sulfur (S)	-	90 mg/kg	-
Phosphorus (P)	-	500 mg/kg	-
Non-Hydratable Phosphorus	-	50 mg/kg	-
Potassium (K)	-	210 mg/kg	-
Calcium (Ca)	-	<10 mg/kg	-
Nitrogen (N)	-	0.11%	-

Fatty acid	Min	Typical	Max
Lauric acid C12:0	1.5 %	2.5 %	4.0 %
Myristic acid C14:0	1.5 %	2.0 %	4.0 %
Palmitic acid C16:0	19.0 %	23 %	25.0 %
Palmitoleic acid C16:1	5.0 %	5.5 %	7.5 %
Stearic acid C18:0	5.0 %	5.5 %	7.5 %
Oleic acid C18:1	36.0 %	38 %	40.0 %
Linoleic acid C18:2	17.0 %	21 %	24.0 %
α-Linolenic acid C18:3	1.5 %	2.0 %	4.0 %
>=C20	0.9%	1.0 %	4.0 %
Docosahexaenoic acid C22:6	-	<0.05%	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.

Noblesse Proteins B.V.  
Ambachtsweg 7 | 9418 TW  
Wijster | The Netherlands  
info@noblesseproteins.nl  
+31 88 7755300

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	-	-

<b>Colour</b>	Dark brown
---------------	------------

<b>Flavour</b>	Fresh
----------------	-------

<b>Contamination</b>	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

