



PREMIUM BEEF

Premium Beef

Edible Tallow



PRODUCT DESCRIPTION:

Premium Edible grade Beef Tallow derived from pure beef tallow obtained by rendering the clean, sound, fatty tissue, including trimming and cutting fats, attendant muscles, and bones of the highest quality beef species in good health and fit for human consumption at the time of slaughter. Transferred internally from vertically integrated processing facility to create premium animal fat.

COUNTRY OF ORIGIN:

Australia

PACKAGING:

Bulk tanker or ISO tanker or other as advised by customer.

QUANTITATIVE AND QUALITATIVE REQUIREMENTS:

| Chemical Analysis | Typical |
|-------------------------|----------------|
| Free Fatty Acid | <1.0% |
| Peroxide Value (MEQ/KG) | <10.0 max |
| FAC | 11A Max |
| Moisture | <0.5% |
| Impurities | <0.5% |
| Titre | 41.5°C minimum |

STORAGE REQUIREMENTS:

Encouraged to store Tallow above 65 degrees Celsius to ensure the quality is optimized and guaranteed. Tallow may be transported and stored without the requirement of refrigeration.

SHELF LIFE:

Guaranteed 6 months minimum or greater by agreement with customer.

REGISTRATIONS:

Australian Renders Association – accreditation No 101
Export Approved- Est No 1753
HALAL ICCV certified



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