

EMANATION OF PROTEINS

empro 

 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%

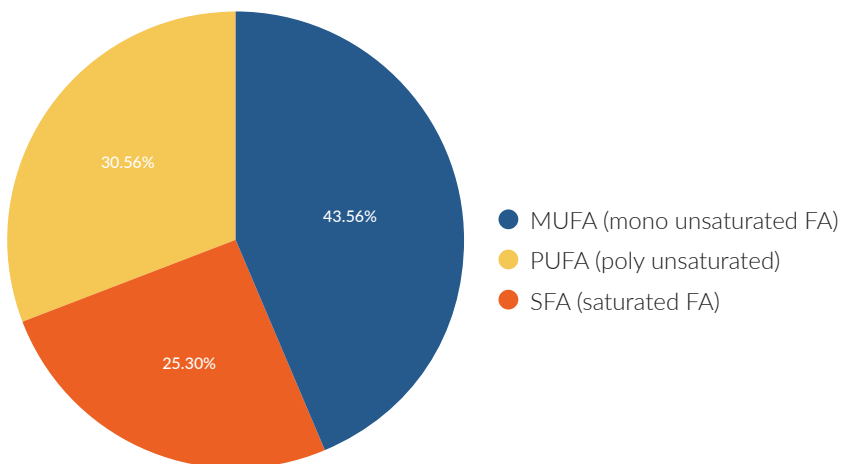
Palmitoleic Acid 16:1	4,76%
Oleic Acid 18:1 n9	36,36%
Other	3%

### PUFA 25,30%

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

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

## CHARACTERISTICS

**Peroxide Value:** <2 mEq O<sub>2</sub>/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



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