



Fats and Oils

Chicken Fat

Definition: Chicken fat is obtained from the tissues of chickens in the commercial processes of rendering or extracting. It consists predominantly of glyceride esters of fatty acids or other materials obtained from fats.

Ingredient Analysis:

Moisture	.20%
Free Fatty Acids	5.0% (Maximum)
Insoluble matter	1.0% (Maximum)
Unsaponifiable Matter	2.5% (Maximum)
Original Peroxide	2.0

Ingredient Physical Description:

Color: Light yellow to medium brown
Odor: Typical odor of fresh chicken fat