



Technical Form

Date :

TF

Page :

POULTRY FAT

IE : 01

1/ Definition of the product : Fat obtained by transformation of by-products from slaughterhouses of poultry on category 3 except feathers and blood. The co-products are cooked then pressed and filtered.

2/ Origin : Rendering Factory

3/ Destination : Animal Feed Factory

4/ Characteristics :

a/ Organoleptic :

Taste : characteristic of the product

Aspect : characteristic of the product

b/ Microbiological :

Salmonella	Absence/ 25 gr	n=5, c=0	NF 08052
Enterobacteria	10/1g	M=300 n=5, c=2	NF 08053

c/ Texture : liquid

5/ Physico-chemical characteristics :

	Min	Medium	Max	Standards
Oleic acidity	/	/	6 %	NFT 60204
unsaponifiables	/	/	1%	NFT 60205
Triglycerides	/	/	1%	NFT 60247
Iodine value (g/100g)	78	/	85	NFT 60203
Addition of antioxidant	/	300 ppm on raw material	/	/
Humidity	/	/	0.5%	NFT 60201
Impurity	/	0.5%	1%	NF EN 663
Density (à 60 °C)	/	0.90	/	/
Charging Temperature	/	60°C	/	/

6/ Conservation :

a/ Storage : Place : tank

Temperature : ambient

b/ Date Limit : 6 months

7/ Identification : Designation, composition, made by, made in Tunisia, Production date, Date limit.

8 / Trademarks : EL MAZRAA

9/ Regulatory references :

AM July 09, 2009 laying down the list of products whose use is authorised for the manufacture of feeds.

Regulation (EU) No 142/2011 COMMISSION on February 25, 2011, on the application of Regulation (EC) No 1069/2009 of the European Parliament and the Council laying down health rules concerning products and animal by-products derived not intended for human consumption and on the implementation of directive 97/78/EC of the Council concerning certain samples and articles exempt from veterinary checks carried out at border under this directive.

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