



Armour Specialty Marketing
2080 N Hwy 360, Suite 200
Grand Prairie, Texas 75050
Telephone (972) 660-9980
Fax (972) 660-3176

PRODUCT: BEEF FAT

PRODUCT NUMBER: 79595 (50 LB. CUBE)

INGREDIENTS: BEEF TALLOW (99.99%) AND BHT (0.01%) ADDED TO IMPROVE STABILITY.

PRODUCT CHARACTERISTICS: CLASSIC FILTERED TALLOW. CREAMY WHITE APPEARANCE AND SOLID TEXTURE.

KOSHER SUPERVISION: NONE

CODE DATE: OPEN CODE DATE

SHIPPING AND STORAGE TEMPERATURE: 45 – 80°F

ANALYTICAL:

Moisture	0.05% max
Free Fatty Acid	0.5% oleic max.
Peroxide Value	1.0 mEq/kg max.
AOM Stability	120 hrs. min.
Odor and Flavor	Typical beef tallow
Color (Lovibond)	1.0 red max.
Melting Point (Wiley)	106-110°F
Smoke Point	450°F

MICROBIOLOGICAL:

Aerobic Plate Count	Negative
E. Coli	Negative
Salmonella	Negative
Staph. Aureus (coag +)	Negative
Mold & Yeast	Negative
Coliform	Negative

SHELF LIFE: 365 days



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NUTRITIONAL INFORMATION PER SERVING:

Serving Size (grams per tablespoon)	100
Calories	930
Total Dietary Fiber (g)	Less than 0.2
Protein (g)	Less than 0.1
Total Carbohydrates (g)	0
Total Fat (g)	100
Trans Fatty Acid (g)	7.3
Polyunsaturated (g)	2.75
Monounsaturated (g)	41
Saturated (g)	48.9
Cholesterol (mg)	109
Sugars (g)	Less than 0.2
Sodium (mg)	Less than 2.0
Moisture (g)	Less than .02
Ash (g)	Less than 0.2

PERCENTAGE OF U.S. DAILY INTAKE VALUES:

Vitamin A	Less than 44 I.U.
Vitamin C	Less than .44 mg
Iron	Less than 0.2 mg
Calcium	Less than 0.00075 mg
Sodium	Less than 2.0 mg