



Armour Specialty Marketing
2080 N Hwy 360, Suite 200
Grand Prairie, Texas 75050
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PRODUCT: LARD

PRODUCT NUMBER: ALL RETAIL SIZES – 50345, 50354, 50350, 50360, 50388, 51725, 50365, 50438, 50436, 50435, 50437, 50511, 50628, 50491

INGREDIENTS: LARD AND FULLY HYDROGENATED LARD, BHA, PROPYL GALLATE AND CITRIC ACID ADDED TO PROTECT FLAVOR.

PRODUCT CHARACTERISTICS: REFINED LARD THAT IS MANUFACTURED UNDER USDA SUPERVISION.

KOSHER SUPERVISION: NONE

CODE DATE: BEST BUY DATE

SHIPPING AND STORAGE TEMPERATURE: 45 – 80°F

ANALYTICAL:

| | |
|------------------------|------------------|
| Moisture | 0.10% max |
| Free Fatty Acid | 0.50% oleic max. |
| Peroxide Value | 4.0 mEq/kg max. |
| Iodine Value | 60-68 |
| Solid Fat Index @ 50°F | 28-33% |
| Solid Fat Index @ 70°F | 19-24% |
| Solid Fat Index @ 92° | 4-8% |
| Extraneous | none |

MICROBIOLOGICAL:

| | |
|------------------------|---------------|
| Aerobic Plate Count | <1000/gram |
| Mold & Yeast | <100/gram |
| Coliform | <1/gram |
| Staph. Aureus (coag +) | <10/gram |
| Salmonella | 0 in 25 grams |

SHELF LIFE: 730 days