



PALMIT 80 DRY-FAT

PALMIT 80 DRY-FAT is a pure vegetable fat derived through several processing steps from non-GM Palm Oil. It is produced in a modern (ISO and GMP certified) plant in South East Asia and in close proximity to the natural raw material, thereby securing a homogeneous and completely traceable product of high quality. A clearly defined co-operation agreement with the producer ensures a reliable and safe production, giving the customer a cost-effective source of energy with important nutritional, physiological and health benefits.

PALMIT 80 DRY-FAT consists of predominantly long-chain saturated fatty acids which makes it resistant to fast oxidation and spoilage. The high melting point of approximately 58°C gives it high rumen by-pass qualities and it is nearly completely absorbed in the small intestine.

PALMIT 80 DRY-FAT has a very high energy content, and combined with its high digestibility as well as the outstanding technological qualities of a spray-dried fat powder, it is also recommended for use as an energy-rich supplement in pig & poultry diets.

Specification of PALMIT 80 DRY-FAT

Total fatty matter	min. 99.0 %
Myristic acid C14:0	< 2.0 %
Palmitic acid C16:0	min. 85.0 %
Stearic acid C18:0	3.0-7.0 %
Oleic Acid C18:1	7.0-12.0 %
Linoleic acid C18:2	< 3.0 %
Moisture + impurities	< 0.5 %
Iodine value	8 - 14
Melting point	58° C
Colour	White to cream
Structure	Powder-Beads
Metabolic Energy	38 MJ/kg

PALMIT 80 DRY-FAT is delivered as prills in 25kg bags or in 650kg totes. It can also be delivered as a liquid fat in isotanks of 20 metric tons but it is necessary to have proper storage facility to store it at a minimum of 75°C. With appropriate dry, clean storage in temperatures not exceeding 45°C the product is fit for use up to 12 months from the production date.