

## Palmit 80 Dry-Fat

### Description:

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       |

### **Packaging and Storage:**

Palmit 80 Dry-Fat is delivered as prills in 25 kg bags or in 650 kg 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.