

Product info

Fapro MAX 5

Pure Pork Fat
Typical Characteristics*
1 - Organoleptic

Appearance	Liquid
Odour	Neutral
Colour	Light Yellow / Beige

2 - Fysical

Density	0.92 Kg/L
Melting Point	25 - 30°C
Flash Point	338°C
Dynamic Viscosity	2544 cP (Brookfield 25°C)

3 - Chemical

FFA	Max 5%
Peroxide Value	0-10 meq/Kg
Moisture	Max 0.5%
Impurities	Max 0.15%
Saponifiability	Min 97%

Packing & Transport

Bulk

Storage Life

+/- 6 months

Options

Adding anti-oxidants on demand

Use

Animal Feed, Pet Food, Bio Fuel, Oleo Chemistry

* Analysis are updated periodically and may vary slightly from previous versions.

