

# PACKERS LARD SB353

## Product Specification

Our lard is pure wet melted fat made from quality pork tissue.  
 The raw materials are sourced exclusively from EU-registered slaughterhouses and are food grade.

### Ingredients

Pork fat

### Intended Use

Food

### EU National food regulations

The product is in accordance with all known legal and regulatory requirements. The product is manufactured in a by the Dutch Food and Consumer Product Safety Authority approved factory. Veterinary registration number: NL 149 EC.

### Free From

Genetically Modified Ingredients	Yes
Allergens	Yes
FMD Virus	Yes
Irradiation	Yes

### Physical Properties

Form	Solid
Colour	White
Odour	Product own
Taste	Product own

### Nutritional Value

### Typical Value

Energy per 100 g.	900 kCal / 3700 kJ
Total Fat	100 %
Saturated Fat	44 - 47 %
Trans Fat	< 1 %
Carbohydrates	0 %
Protein	0 %
Salt (NaCl)	< 1 %

### Method

### Chemical Property

### Value

ISO 660:2009	Free Fatty Acids	≤ 0.50 %
ISO 3960:2008	Peroxide Value	≤ 4 meq/kg
ISO 3961:1999	Iodine Value	56 – 64 g I2/100g
ISO 8534:2008	Moisture	≤ 0.2 %

### Fatty Acid Profile

### Typical Value

Myristic Acid	C-14:0	2 %
Palmitic Acid	C-16:0	24 %
Palmitoleic Acid	C-16:1	3 %
Stearic Acid	C-18:0	13 %
Oleic Acid	C-18:1	42 %
Linoleic Acid	C-18:2	11 %
Linolic Acid	C-18:3	1 %
Eicosenoic Acid	C-20:1	1 %

### Shelf Life

At least 1 year from production date, if stored in dry and dark conditions. Store at approximately 7 °C, in a dry place and in original, unopened packaging.