

Lipitalia 2000 S.p.A.	LARD 1%	
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Data Sheet – CRUDE LARD

Product description:
 Fat substance resulting from the fusion of adipose tissues exclusively of porcine origin downgraded for commercial reasons to CATEGORY 3 according to Art. 10 EC Reg. No. 1069/2009.
 Product NOT FOR HUMAN CONSUMPTION

Chemical features

Description	Method	Un. Mis.	Value
FFA (m/m % oleic acid) maximum	NGD C10	%	Max 1
Number of Peroxide	NGD C35	mEqO ₂ /KG	Max 4
N. Jodio	NGD C32	gl ₂ /100g	60-70
Moisture	NGD C3	%	Max 1
Melting point	NGD C27	°C	32-37
Total Insoluble Impurities	NGD C7	%	Max 0.5
Fatty acid composition (G.L.C.)	NGD C41-C42		
C12 lauric acid		%	0-0.2
C14 myristic acid		%	1.3- 1.8
C16 palmitic acid		%	20-27
C16:1 palmitoleic acid		%	2.3-3.5
C17 heptadecanoic acid		%	0-0.5
C17:1 heptadecenoic acid		%	0-0.3
C18 stearic acid		%	13-19
C18:1 oleic acid		%	37-45
C18:2 linoleic acid		%	6-10
C18:3 linolenic acid		%	0-1
C20 arachic acid		%	0-0.5

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Physical characteristics			
Solid fat at room temperature when heated above the melting point presents as an oily liquid free of foreign material			
Organoleptic characteristics			
Odor: characteristic of product			
Color (5 ¼")		Lovibond method 15y-1.5r Max	
Microbiological features			
Description	Rif.	Un.mis	Valore
Aerobic mesophile bacteria	In 1 g	u.f.c.	Max 1000
Total coliform	In 1 g	u.f.c.	Max 100
Sulfite-reducing anaerobic microorganisms	In 1 g	u.f.c.	abs
salmonella	In 25 g	u.f.c.	abs
Terms of delivery			
Sold in Tanks			
T° storage		C°	T°amb. – 65°C
T° delivery		C°	60-65°C



Lipitalia2000 spa