	Dossier technique et réglementaire / <i>technical and regularoty document</i> <b>SUIF DURCI</b>	Juillet 2018 / July 2018
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INCI: **Adeps bovis**  
N° CAS: 61789-97-7  
N°EINECS/ELINCS: 263-099-1

**DESCRIPTION / DESCRIPTION :**

Suif raffiné et stérilisé, issu de la fonte des tissus adipeux, exclusivement d'origine bovine / *Refined and sterilized tallow, derived from fat melt, exclusively of bovine origin*

Pâte grasse de couleur blanche / *Fatty paste of white color*

Suif alimentaire / *Food tallow*

**CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS:**

CARACTERISTIQUES	SPECIFICATIONS	METHODES / METHODS
Odeur / <i>Odour</i>	Neutre / <i>Neutral</i>	Olfactif / <i>Olfactory</i>
Acidité oléique / <i>Oleic acidity</i>	≤ 1 %	-
Indice de peroxyde / <i>Peroxide value</i>	≤ 3 meq O <sub>2</sub> / kg	NFT 60-220
Couleur Lovibond 5 ¼ / <i>Lovibond 5 ¼ color</i>	≤ 0.5 R / ≤ 4 Y	-

**Ces éléments seront repris sur nos BA / *these elements will be on our CoA***

**Ces caractéristiques sont conformes aux précédentes spécifications datées de Juillet 2015 / *These features are in accordance with previous specifications dated on July 2015***

**CARACTERISTIQUES A TITRE D'INFORMATION / ADDITIONAL INFORMATION:**

Solubilité : moins de 10 mg/L / *Solubility: less than 10mg/L*

Indice d'iode / *Iodine value: 40 – 48 %*

Point de fusion / *Melting point: 40 – 45 %*

Humidité / *humidity: 0.2 – 0.5 %*

Impuretés / *Impurities: 0.15 %*

Densité à 20°C / *Density at 20°C: 0.92 – 0.93*

Viscosité à 60°C / *Viscosity at 60°C: 17 cP*

Température / *Temperature: 55 – 65°C*

Point de fumée / *Smoke point: 210 - 220°C*

Point d'inflammation / *Flash point: 250°C*

Combustion spontanée : environ 315°C / *Spontaneous combustion: about 315°C*

**Composition en acides gras / *Fatty acid composition :***

C 16, Acide palmitique / *Palmitic acid: 25 %*


C 18, Acide stéarique / *Stearic acid: 23 %*

C'18, Acide oléique / *Oleic acid: 36 %*

C''18, Acide linoléique / *Linoleic acid: 3 %*

**APPLICATIONS :**

La graisse de bœuf raffinée est un produit issu du terroir, de haute qualité, essentiellement utilisée comme graisse de friture / *The refined beef fat is a product of the terroir, of high quality, mainly used as a frying fat*

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**CONDITIONNEMENT STANDARD / STANDARD PACKAGING :**

Carton (pain) de 10 kg / *Cardboard (bread) of 10 kg*

A stocker sous abri à l'écart de la chaleur et des sources d'ignition / *Store under shelter away from heat and sources of ignition*

Matière première non classifiée comme substance dangereuse / *Raw material not classified as dangerous substance*

<b>Additives</b>	Doesn't contain antioxidant
<b>Allergen</b>	No known allergens
<b>Animal Testing</b>	<i>No data available</i>
<b>BSE - Bovine Spongiform Encephalopathy</b>	Doesn't contain BSE
<b>California Prop 65</b>	This product (CAS: 61789-97-7) is not listed
<b>Carcinogenic, Mutagenic and Reprotoxic (CMR)</b>	<i>No data available</i>
<b>Composition</b>	Triglycerides of different animal fatty acids
<b>Cosmetic</b>	<i>No data available</i>
<b>Cosmos / Ecocert</b>	<i>No data available</i>
<b>Danger</b>	This product is not classified as dangerous in accordance with CLP and ADR
<b>Dioxane</b>	<i>No data available</i>
<b>Ecolabel</b>	<i>No data available</i>
<b>European Pharmacopeia</b>	<i>No data available</i>
<b>Food</b>	Is a food grade product
<b>Genetically Modified Organisms (GMO)</b>	<i>No data available</i>
<b>Inventories</b>	IECSC China, TSCA USA, NZIoC New Zealand, PICCS Philippines, AICS Australia, DSL Canada, KECl Korea
<b>Geographic origin (for plant)</b>	<i>No data available</i>
<b>Glycol ether</b>	<i>No data available</i>
<b>Halal</b>	<i>No data available</i>
<b>Heavy Metals</b>	<i>No data available</i>
<b>HS code</b>	15020010
<b>Irradiation / ionization</b>	<i>No data available</i>
<b>Kosher</b>	<i>No data available</i>
<b>Latex</b>	<i>No data available</i>
<b>Manufacturing location</b>	France
<b>Microbiological data</b>	Absence of salmonellae, coliform search (at 30°C), staphylococci coag.+ and sulphitoreductors. Contain enteric beetles (max.10 CFU / g), aerobics micro-organism at 30°C <100 CFU / g
<b>Nanomaterials</b>	Doesn't contain nanoparticles
<b>Nutritional data</b>	This product contain these nutritional data: Energy: 2275kj, Fat:100g, Saturated fat: 56g, Mono-saturated fatty acids: 40g, Polyunsaturated fatty acids:4g, Carbohydrates: 0g, Dietary fiber: 0g, Protein: 0g, Salt: 0g
<b>Origin</b>	100% animal

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<b>Pesticide</b>	<i>No data available</i>
<b>Phthalate</b>	<i>No data available</i>
<b>Preservative</b>	<i>No data available</i>
<b>Process</b>	Following the application of the decree of 06 June 2001, tallow collected in slaughterhouses before the slit of the animal is melted and then sterilized at 133 ° C under 3 bars of pressure for 20 minutes. The tallow is then refined and deodorized at a temperature of 260 ° C for at least 90 minutes, and is free of protein
<b>REACH</b>	<i>No data available</i>
<b>Residual Solvents</b>	<i>No data available</i>
<b>RSPO</b>	<i>No data available</i>
<b>Shelf Life</b>	12 months
<b>Substances of Very High Concern (SVHC)</b>	Doesn't contain SHVC
<b>Volatiles organic compounds (VOC)</b>	Doesn't contain VOC

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Ce document annule et remplace tous documents techniques et réglementaires précédents / *This document cancel and replace all technical and regulatory previous documents.*