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	SEAN COX	Date of Revision	5/19/2025

Raw Material

Fresh or frozen Boneless Grass-Fed Beef Fat, Grass-Fed Beef Fat with Visible Lean and/or Grass-Fed Beef Trimmings.

All raw materials are inspected for wholesomeness by manufacturer and USDA personnel.

Process

Raw material is ground and desinewed. Lean meat is separated from the fat through a low temperature processing system, utilizing a series of centrifuges. Once separated, the tallow is further clarified and reaches a temperature of $\geq 160^{\circ}\text{F}$.

Appearance

In its liquid state, edible beef tallow is a yellow and translucent oil. As a solid, the tallow turns white and opaque.

Chemical Characteristics/Product Quality Attributes

Titer	$\approx 43.0^{\circ}\text{C}$	e.coli	<10 CFU (negative, non-detectable)
FFA	$\approx 0.35\%$	Aerobic Spec	<10 CFU (negative, non-detectable)
Moisture	$\approx 0.05\%$	Salmonella	<10 CFU (negative, non-detectable)
Insoluble Impurities	$\approx 0.01\%$	S. aureus	<10 CFU (negative, non-detectable)
Unsaponifiable	$\approx 0.10\%$	Yeast/Mold	<10 CFU (negative, non-detectable)
Saponification Value (#)	≈ 200	Smoke Point	420°F to 450°F
Peroxide Value	$\leq 1 \text{ mEq/kg}$		

Edible Grass-Fed Beef Tallow is produced under the HACCP Designation of “Heat Treated, Shelf Stable”, meaning that it will not support microbial growth based on historical water activity testing and treating the beef tallow to temperatures $\geq 160^{\circ}\text{F}$.

Packaging

Shipped in sealed tank wagons, food grade containers, glass jars, or bulk drums with a USDA approved poly bag.

Labeling

For Further Processing Only (For cooking); Heat Treated, Shelf Stable Product

Shelf Life

365 Days from manufacture

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HISTORY OF CHANGES:

Revised	Replaces	Nature of Change	Approved/Verified By
03/27/2025	New	• New Specification	Aaron Esposito
5/19/2025	03/27/2025	• Adjusted Chemical Characteristics	Aaron Esposito

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