

TECHNICAL DATA SHEET

STABILIZED YELLOW GREASE

High quality blend of reclaimed and reprocessed used cooking oil / restaurant grease.

Typical Analysis

Free Fatty Acids	15 % Maximum
Total Fatty Acids	90 % Minimum
M,I,U	2 % Maximum
Iodine Value	75 % Minimum

Typical Fatty Acid Profile

C : 14	Myristic	1.0%
C : 16	Palmitic	16.1%
C : 16 : 1	Palmitoleic	1.0%
C : 18	Steric	10.0%
C : 18 : 1	Oleic	49.0%
C : 18 : 2	Linoleic	18.0%

This product is thoroughly screened prior to shipment by gas chromatography and stabilized with an antioxidant.