GRAIN TRADE AUSTRALIA

Section 10

FATS & OILS

Commodity	Standard Reference
Acid Oil	CSOF-1
Fish Oil	CSOF-7
Poultry Oil	CSOF-8
Dried Milk Products – Feed Grade	CSOF-9

TALLOWS & GREASES
Definitions
Standard Grades, Specifications and Quality Tolerances
CSOF-11 to CSOF-23
Settlement for Deficiency of Specifications

ACID OIL
CSOF-1

PRODUCT:	Acidulated soapstock
DESCRIPTION:	The fatty acid material obtained by the acidulation of the soap recovered in the alkali refining of vegetable oils. The parent oils may be derived from cottonseed, linseed, rapeseed, canola, safflower, soybean or sunflower or any mixture of these.
PHYSICAL PROPERTIES:	**Colour** Dark tan to almost black. **Texture** Must not be frothy or bubbly. Should be free of solid particles or gritty material. **Odour** Characteristic, sour.
CHEMICAL PROPERTIES:	**Moisture** Maximum 1% PH – (10% suspension in water) 3-4 **Free Fatty Acids (FFA)** Maximum 45% **Ash** Maximum 0.5% **Total Gossypol** Maximum 0.5% **Unsaponifiable Matter** Maximum 5% **Lauric Acid** Maximum 2.5% **Palmitic Acid** Maximum 12% **Oleic Acid** Minimum 30% **Linoleic Acid** Minimum 25%

FISH OIL

CSOF-7

DESCRIPTION:

Fish oil is obtained by cooking and pressing whole fish and/or fish scraps. All fish material used in the production of fish oil must be either fresh, or have been adequately preserved during storage, so that no decomposition has occurred prior to processing.

PHYSICAL PROPERTIES:

Colour
Light brown to yellow to red.

Texture
Material shall be free from adulterants and harmful material.

Odour
Fishy, fresh, not rancid or burnt.

CHEMICAL PROPERTIES:

Moisture
Maximum 1%

Free Fatty Acids (FFA)
Maximum 7%

Peroxide Value
Maximum 8 meq/kg

Unsaponifiable Matter
Maximum 4%

Saponification Value
184-190

Antioxidant
As per contract with supplier

POULTRY OIL

CSOF-8

DESCRIPTION:

Poultry oil is a product of the rendering of parts of the carcass of slaughtered poultry.

PHYSICAL PROPERTIES:

Colour
Light brown.

Texture
Smooth, oily feel.

Odour
Must not be rancid.

CHEMICAL PROPERTIES:

Moisture
Maximum 1%

Free Fatty Acids (FFA)
Maximum 2%

Total Fatty Acids
Minimum 99%

Unsaponifiable Matter
Maximum 1%

Peroxide Value
Maximum 10 meq/kg

Linoleic Acid
Maximum 25%

DRIED MILK PRODUCTS
FEED GRADE
CSOF-9

The products covered by this specification are:

SKIMMED MILK POWDER
BUTTERMILK POWDER
WHEY POWDER
FULL CREAM MILK POWDER

DESCRIPTION:

SKIM MILK POWDER/BUTTERMILK POWDER

Pure fresh milk separated of its fat, pasteurised and spray dried under vacuum.

Identical with non fat milk solids and non fat dried milk.

For formulation purposes, Skim Milk Powder and Buttermilk Powder are considered to be identical.

WHEY POWDER

After removal of cream the skim milk is acidified to pH4.7 which precipitates the casein leaving the supernatant fluid whey. This is then spray dried under vacuum.

FULL CREAM MILK POWDER

Pure fresh milk pasteurised and spray dried under vacuum.

Identical with dried full cream milk and whole milk powder.

PHYSICAL PROPERTIES:

All are free flowing powders ranging in colour from white to cream. They should all be free from lumps and have a sweet smell.

CHEMICAL PROPERTIES:

	Protein	Moisture	Fat
Skim milk powder	Min.33%	Max 5%	N/A
Butter milk powder	Min 33%	Max 5%	N/A
Whey powder	Min 12.5%	Max 5%	N/A
Full Cream Milk pdr	Min 25%	Max 5%	Min 25%

NIL ACCEPTANCE:

Toxic matter or chemicals prohibited by State Law against inclusion in stockfeeds, gravel, stones or other injurious matter such as glass, metal or any substances harmful to animal health.

Salmonella must be absent.

A.F.O.A. STANDARDS

DEFINITIONS OF TALLOW AND GREASE SPECIFICATIONS

All analytical tests are to be performed in accordance with the American Oil Chemists' Society (AOCS) methods.

TITRE: The Titre determines the solidification point of fatty acids and is expressed in degrees centigrade (^{o}C). For practical purposes the Titre can be considered as a measure of the hardness or softness of the material in question.

F.F.A.: Means Free Fatty Acid. It is customarily reported in percentage of Oleic Acid.

FAC: Stands for Fat Analysis Committee. This method determines the colour of Fats and Oils by comparison with AOCS FAC colour standards.

R & B Colour: Is the colour after Refining and Bleaching and is expressed in terms of Red on a 5 ¼ inch cell or tube of AOCS methods.

M.E./K: Peroxide Value is expressed in Milli Equivalents per Kilo and is a measure of Fat Oxidation.

M.I.U.: These common tests often grouped together and referred to as MIU content are:

(M) Moisture and Volatile Matter
(I) Insoluble Impurities
(U) Unsaponifiable Matter

All three are reported as percentages and serve to measure the amount of non-fatty matter present.

I.V.: Stands for Iodine Value. The iodine value is a measure of the unsaturation of fats and oils and is expressed in terms of the number of centigrams of iodine absorbed per gram of sample. The iodine value of fat is another method of measuring the hardness or softness of fat.

This data has been supplied by the Australian Renderers Association and relates to the American Fats and Oils Association Standards which in turn is used as a basis for trading in Australia.

STANDARD GRADES, SPECIFICATIONS AND QUALITY TOLERANCES FOR TALLOWS AND GREASES

The standard grades of tallows and greases as set forth below are the official American Fats and Oils Association export and domestic grades. The specifications therefore shall govern trading in tallow and greases under these rules unless the written contract specifically states otherwise.

Commodity Standard Reference	GRADE	SPECIFICATIONS				
		TITRE Min.	FFA Max.	FAC Max.	R&B Max.	MIU
CSOF-11	Edible Tallow	41.0	0.75	3	None	*
CSOF-12	Lard (Edible)	38.0	0.50	**	None	*
CSOF-13	Top White Tallow	41.0	2	5	0.5	1
CSOF-14	All Beef Packer Tallow	42.0	2	None	0.5	1
CSOF-15	Extra Fancy Tallow	41.0	3	5	None	1
CSOF-16	Fancy Tallow	40.5	4	7	None	1
CSOF-17	Bleachable Fancy Tallow	40.5	4	None	1.5	1
CSOF-18	Prime Tallow	40.5	6	13-11B	None	1
CSOF-19	Special Tallow	40.0	10	21	None	1
CSOF-20	No.2 Tallow	40.0	35	None	None	2
CSOF-21	“A” Tallow	39.0	15	39	None	2
CSOF-22	Choice White Grease	36.0	4	13-11B	None	1
CSOF-23	Yellow Grease	***	15	39	None	2

*Moisture maximum 0.20% Insoluble Impurities maximum 0.05%

** Lovibond Colour 5¼ inch cell – Max 1.5 Red. Lard Peroxide Value 4.0 ME/K Max.

*** Titre minimum, when required, to be negotiated between buyer and seller on a contract by contract basis.

SETTLEMENT FOR DEFICIENCY OF SPECIFICATIONS

Should any tender, other than a tender of Top White Tallow, or All Beef Packer Tallow, not meet contractual specifications, the following adjustments will be made, unless otherwise provided in the contract.

TITRE:	The seller shall allow the buyer 0.2% of contract price for each 0.1^{O}C titre deficiency, fractions in proportion. The buyer may reject the tender when titre deficiency exceeds 0.5^{O}C.
F.F.A.:	A) Where a contract specifies an FFA maximum of less than 10%, the seller shall allow the buyer 2% of contract price for each 1% of excess FFA, fractions in proportion, however, the buyer may reject the tender if the FFA exceeds the contractual limit by more than 2.0% FFA. B) Where the contract specifies an FFA maximum of 10% or more, the seller shall allow the buyer 1% of contract price for each 1% of excess FFA, fractions in proportion, however, the buyer may reject the tender if the FFA exceeds the contractual limit by more than 5.0% FFA.
FAC Colour:	The seller shall allow the buyer 2% of contract price should the FAC colour be one shade darker than the FAC colour specified in the contract, however, if the FAC colour is darker by 2 shades or more, the buyer may reject the tender.
R & B Colour:	The seller shall allow the buyer 2% of contract price for each excessive 0.5 Red, fractions in proportion, however, if the R&B Colour exceeds the contractual limit by more than 0.5 Red, the buyer may reject the tender.
M.I.U.:	The seller shall allow the buyer 1% of contract price for each 1% excess M.I.U., fractions in proportion, however, the buyer may reject the tender should the M.I.U. exceed 2% when the contractual limit is 1% and 4% when the contractual limit is 2%. No premium will be due to the seller for analytical results below the contractual limits.

Top White Tallow and All Beef Packer Tallow:

Should any tender be deficient in contractual quality specifications, settlement shall be made in accordance with provisions set forth under "Settlement for Deficiency of Specifications", however the tender may be rejected if the titre deficiency exceeds 0.5°C from contract specifications, or if the FFA exceeds 2.5%; or if the R&B Colour exceeds 0.6 Red; or if the total M.I.U. exceeds 1%.

Edible Tallow and Lard (Edible):

Should any tender be deficient in contractual quality specifications, settlement shall be made in accordance with provisions set forth under "Settlement for Deficiency of Specifications", however, the tender may be rejected if:

Edible Tallow

Titre deficiency exceeds 0.5°C, or
FFA exceeds 1%, or
FAC colour exceeds 3, or
Insoluble impurities exceed 0.10%, or
Moisture exceeds 0.20%

Lard (Edible)

Titre deficiency exceeds 0.5°C, or
FFA exceeds 0.5%, or
Lovibond colour exceeds 1.5 Red, or
Peroxide Value exceeds 4.0 ME/K, or
Insoluble impurities exceed 0.05%, or
Moisture exceeds 0.20%.

No claim for deficiency in specifications or weights need be recognised unless made within thirty (30) days after the date of the applicable survey report on initial claims, and if the transaction is part of a chain, within fifteen (15) days after receipt of the survey report by each subsequent buyer.

All uncontested claims shall be paid or settled within thirty (30) days of the receipt of the claim by the original shipper, and if the transaction is part of a chain, within fifteen (15) days of the receipt of a claim by any intermediate seller or buyer.

When animal tallow and grease tendered are rejectable in accordance with these rules, the buyer, at his option, may reject the material or may accept the material at an allowance to be agreed upon, or, if not agreed upon, then as may be fixed by arbitration.

Replacement in Case of Rejection

When any tender is rejected in accordance with these rules, the seller shall have the right to re-tender within the original contract period. This Rule shall apply on cost and freight and cost and insurance and freight contracts only.