



VIVA LARD

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Supersedes Date	Version No.
10/16/2019	7.0

SPECIFICATION CODE  
AEEZZA90A0XX

**I. GENERAL DESCRIPTION**

Lard is derived from killing and cutting room pork fat and processed through continuous rendering system.  
Lard is white and smooth texture, free from extraneous matters. Lard is semi-solid at room temperature.

**II. PRODUCT SPECIFICATIONS**

**II.A. Physical characteristics**

	<u>Standard - Tolerance</u>	<u>Method</u>
Lovibond color	3.0 Red Max.	AOCS Cc 13b-45
Moisture	0.20 % Max.	Karl Fischer (AOCS Ca 2e-84)
Flavor and Aroma	Bland	Sensory
Mettler Dropping Point	90° - 100°F	Mettler (AOCS Cc 18-80)
Smoke point	365°F Min.	AOCS Cc 9a-48

**II. B. Chemical characteristics**

Free fatty acid (expressed as % oleic)	0.50 Max.	AOCS Ca 5a-40
Peroxide value (meq/kg)	5.0 Max.	AOCS Cd 8b-90

**II. C. Extraneous matter**

Foreign Material	None	Filtration
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**III. PACKAGING**

48 lb. packed in polyethylene lined corrugated cubes. 12 per tier; 3 tier; 36 per pallet and 12 per tier; 4 tier; 48 per pallet.  
Plastic white pail 25 lb., 5 tiers (4 tiers of 12 pails and 1 tier of 2 pails); 50 pails per pallet.  
Plastic white tub 8 lb., 6 tubs/box; 3 boxes per tier; 7 tiers per pallet; 21 boxes per pallet  
Plastic white tub 4 lb., 12 tubs/box; 7 boxes per tier; 4 tiers per pallet; 28 boxes per pallet.  
Plastic white tub 2.5 lb., 12 tubs/box; 7 boxes per tier; 7 tier per pallet; 1 tier of 1 box; 50 boxes per pallet  
Plastic white tub 1.0 lb., 24 tubs/box; 12 boxes per tier; 4 tier per pallet; 1 tier of 2 boxes; 50 boxes per pallet

**IV. SHELF LIFE**

9 months from date of packing

**V. INGREDIENT STATEMENT**

Lard, BHT and Citric Acid to improve stability

**VI. SHIPPING AND STORAGE CONDITIONS**

Protect from extreme heat and cold temperatures over 90 degrees Fahrenheit and under 40 degrees Fahrenheit.  
For best results store and use at 65 - 75 degrees Fahrenheit