



July 31, 2020
To: Cargill Customers
Re: Beef Animal Fat (Tallow) For Biodiesel

Dear Valued Customer

Thank you for requesting information on Cargill's products sold for Biodiesel. This letter covers all Beef Tallow (Animal Fat) from the following Beef Rendering locations:

<u>Facility Location</u>	<u>City, State</u>	<u>FDA Registered</u>
1530 US Highway 60	Friona, TX	Yes
3201 E. Trail Street	Dodge City, KS	Yes
490 Road 9	Schuyler, NE	Yes
1505 E. Burlington Ave.	Fort Morgan, CO	Yes
1252 Route 706	Wyalusing, PA	Yes

According to the North American Renderers Association (NARA), rendering is the recycling of raw animal tissue from food animals, and waste cooking fats and oils from all types of eating establishments into a variety of value-added products. Beef Tallow goes through the normal rendering process. During the rendering process, heat, separation technology, and filtering are applied to the material to destroy microbial populations, remove moisture, extract fat from the protein, and remove moisture and proteinaceous material from the fat¹.

Cargill's Animal Fats (Beef Inedible Tallow, Bleachable Fancy Tallow, and Beef Technical Tallow) products are considered by the Environment Protection Agency (EPA) to be a "food waste", with an energy of 16,200 BTU / lb, listed as renewable biomass/fuel materials and animal biproducts according to 40 CFR 80.1401. These products fully meet all regulations and requirements set forth under 40 CFR 80.1401, 40 CFR 80.1426(f)(5)(i), and 40 CFR Subpart M.

Cargill's Animal Fats (Beef Inedible Tallow, Bleachable Fancy Tallow, and Beef Technical Tallow) products are listed as a Specified Source Feedstocks according to Title 17 CCR § 95481(9) and § 95488.8(g)(1)(A). Cargill also complies with FSMA's Sanitary Transportation Rule to prevent any contamination and guarantee the Chain of Custody during transportation which meets all criteria of § 95488.8(g)(1)(B). Bill of Landing (BOL) contains information to fully meet all Feedstock Transfer required documents per § 95488.8(g)(1)(C). Records are maintained following Cargill's RIM policies which meet and exceeds § 95488.8(g)(1)(B)(1).

Cargill will continue to strive for excellence in providing our customers with high-quality product manufactured under strict food safety standards. For additional information and/or updates please visit our website: <https://www.cargill.com/meat-poultry/feed-safety-documents>. However, should you have any specific questions please contact us at Techsvs_Requests@cargill.com. As a valued customer, we appreciate your partnership and are pleased to help meet your needs.

Sincerely,

Erika Suppe
Technical Services
Cargill Protein Group

¹ http://assets.nationalrenderers.org/essential_rendering_book.pdf.

Contact