



WHOLESALE TALLOW SOAP USA

WTS Tallow Test Results: Lot 26190

Our summary of the laboratory results for one lot of the edible rendered beef tallow we use in our tallow body care and sell as Bulk Grass-Fed Grass-Finished Suet Tallow. Our bar and liquid soap use a separate tallow, covered by our soap tallow fact sheet.

LABORATORY

Light Labs, Ann Arbor, MI

LOT TESTED

26190

SAMPLE RECEIVED

July 17, 2026

RESULTS RELEASED

July 31, 2026

Results

TEST	METHOD	TESTED	RESULT	OUR SPECIFICATION
FRESHNESS AND QUALITY				
Acid value	AOCS Ca-5a-40	Jul 31	1.15 mg KOH/g	Free fatty acids 0.80% max (this result is about 0.58%, as oleic acid)
Peroxide value	UV/Vis	Jul 23	7.4 meq/kg	10.0 meq/kg max
Moisture	AOAC 925.10, loss on drying	Jul 21	0.17% (dry matter 99.83%)	0.2% max
Melting point	USP 741	Jul 31	44.7 °C (112 °F)	Listed at 46.55 °C
MICROBIOLOGY (USP MICRO PANEL)				
E. coli	USP	Jul 22	Not detected	Negative
Salmonella	USP	Jul 22	Not detected	Negative
Staphylococcus aureus	USP	Jul 22	Not detected	Negative
Total coliforms	USP	Jul 22	<10 CFU/g	Negative
Total plate count	USP	Jul 22	<10 CFU/g	Aerobic plate count negative
Total yeast	USP	Jul 22	<10 CFU/g	Mold and yeast negative
Total mold	USP	Jul 22	<10 CFU/g	Mold and yeast negative
ORGANOLEPTICS (LOOK, SMELL, TEXTURE)				
Color, look, texture	Sensory	Jul 24	White, opaque waxy solid; waxy, granular texture	White appearance, solid texture
Aroma and flavor	Sensory	Jul 24	Beef or grill grease	Not deodorized

About this test. Tested by Light Labs, an ISO/IEC 17025:2019 accredited laboratory in Ann Arbor, Michigan. The certificate notes that these particular tests sit outside the lab's current scope of accreditation, and that some were performed at an outsourced location. Not detected means below the lab's limit of quantitation; the microbial counts were below its 10 CFU/g limit. The values relate only to the lot tested: this is a dated result for one representative lot, not a guarantee for every batch. This document is our own summary, not the laboratory's certificate. The full certificate is available to wholesale and brand customers on request: wholesaleallowsoapusa.com/contact-us/.

What these numbers mean

Moisture 0.17%. Very little water left after rendering, a sign of a clean, well-rendered fat.

Acid value 1.15 mg KOH/g. Measures free fatty acids from fat breakdown. About 0.58%, under our 0.80% maximum.

Melting point 44.7 °C. Why tallow stays firm at room temperature.

Peroxide value 7.4 meq/kg. Measures early oxidation. Lower means fresher fat; this lot is under our 10.0 maximum.

Micro panel. No E. coli, Salmonella, or Staph aureus detected, and every count below the lab's reporting limit.

White, opaque, waxy. Unbleached tallow that is white on its own, with the natural beef aroma of tallow that is not deodorized.