

## **Producing Mono-glyceride from Poultry Slaughterhouse Fat Waste**

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There is increasing interest in manufacturing value added products from different slaughterhouse waste and byproducts. One of these materials is abdominal fat waste. According to the usual practice, the fat is separated from the containing tissue using heat through hot water and some alkaline agents. The current end use of the obtained fat is for soap making and animal feed supplement. In this research a different approach was applied and kind of texturing product containing a mixture of mono-, di-, and tri-glyceride was produced by reacting the extracted fat with glycerin.

Results: The extracted fat samples from the poultry slaughterhouse through three different methods were successfully converted to an emulsifier mixture containing mono-, di- and triglyceride agents.

Conclusion: Considering the vast application areas of emulsifiers including mono-glyceride and di-glycerides, obtaining a fat mixture containing these agents means turning a usual food industry waste or by-product into a product whose values and applications are a lot more expanded.