BATH AND BODY BASE

Ours is fully refined Tallow, suitable for all types of cosmetic use with documented CofAs confirming acceptable levels of yeasts and moulds and the absence of specific pathogens. The criteria for cosmetic suitability is more stringent than for food use, where any active contaminants can be expected to be destroyed by heat in cooking.

The nature of the supply chain - the demand for tallow versus availability of grass fed animals - means that it is not currently possible to source commercial quantities of cosmetic suitable product.

Rendering takes place in an approved facility to a specified process. Beef kidney and caul (internal) fat is visually inspected for any foreign material before being minced and passed through a melting tube. The product is then held in a heated holding tank where it must reach a minimum temperature of 85°C.

The melted fat is processed through a tricanter, which separates the material into three streams: solids, stick water and oil (beef dripping). The oil then passes through a separator to remove any remaining impurities before being transferred via a closed pipeline to the bleaching (refining) department.

During refining, the oil passes through a bleaching vessel where a natural bleaching clay is added to remove colour. The oil is then filtered before entering a stripping vessel, where it is heated to approximately 210°C under vacuum for around five hours. This stage removes residual odours, volatile compounds and any remaining impurities to produce a refined, deodorised product.

The current CofAs are on site, available to download and inspect.

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