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CLEA Japan Co., Ltd.
Tokyo AD Department
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Notice Regarding Raw Materials Used in HFD32

We would like to express our sincere gratitude for your continued support of our High Fat Diet 32 (HFD32). We inform you that the current powdered beef tallow, one of the raw materials used in HFD32, will be discontinued. As a result, we will need to replace it with an alternative. Since the fat content of the current product and the alternative differ, we will adjust the blending ratio to maintain the nutritional composition of HFD32.

We appreciate your understanding and look forward to your continued support.

1. Replacement of Powdered Beef Tallow

HFD32 has traditionally used powdered beef tallow for food applications. However, due to the discontinuation of our current supplier, we will be replacing it with an alternative that has a similar nutritional profile.

Current product: Fat content: 80%
Replacement: Fat content: 75%

2. Reason for Adjusting the Blending Ratio

There is a 5% difference in fat content between the current and replacement powdered beef tallow. To maintain the nutritional composition of HFD32 as a feed, we must adjust the blending ratio. Please refer to Table 1 for specific changes.

3. Adjusted Blending Ratio and Nutritional Values

Since the alternative powdered beef tallow has a lower fat content, we will increase its proportion in the blend. This adjustment will allow us to maintain the fat content of HFD32 at the current level. We have confirmed that the nutritional design values between the current and alternative products are the same (Table 2).

Additionally, we compared the actual feed produced and analyzed using the alternative blending ratio (Tables 3-4). We confirmed that the general components and fatty acids are equivalent between the current and alternative products.

4. Timing of Change

From November 2024 onwards, products will be manufactured using the alternative ingredient.

5. Please refer to the attached tables for details.

Comparison of Blending Ratios in HFD32 with Replacement of Powdered Beef Tallow (%)

	Current	Replacement
Milk casein	24.5	24.5
Egg white powder	5.0	5.0
L-cystine	0.43	0.43
Powdered beef tallow	15.88	0.00
Powdered beef tallow	0.00	16.72
High oleic safflower oil	20.0	20.0
Crystalline cellulose	5.5	5.5
Maltodextrin	8.25	7.65
Lactose	6.93	6.69
Sucrose	6.75	6.75
AIN-93 vitamin mix	1.4	1.4
AIN-93G mineral mix	5.0	5.0
Choline bitartrate	0.36	0.36
Tertiary butylhydroquinone	0.002	0.002
	100.000	100.000

Table 1

Comparison of Nutritional Design Values in HFD32 with Replacement of Powdered Beef Tallow (%)

	Current	Replacement
Crude protein	27.2	27.3
Crude fat	32.7	32.7
Nitrogen-free extract (NFE)	26.3	26.2
Crude fiber	5.3	5.3
Crude ash	4.6	4.6

Table 2

Maltodextrin and lactose were adjusted in their blending ratios, considering the amount contained in the powdered beef tallow, to ensure that the nutritional design values were the same between the current and alternative products.

Comparison of General Component Analysis Results in HFD32 with Replacement of Powdered Beef Tallow (g per 100 g of feed)

	Current	Replacement
Moisture	6.2	6.0
Crude protein	25.5	25.7
Crude fat	32.0	31.3
Crude fiber	2.9	2.6
Crude ash	4.0	3.7
Nitrogen-free extract	29.4	30.7
Calories* (kcal/100g)	507.6	507.2
Fat kcal **(%)	56.7	55.5
Protein kcal ***(%)	20.1	20.2

Table 3

*Calories were calculated by multiplying crude protein: crude fat: nitrogen-free extract by 4:9:4.

**Percentage of total calories derived from fat.

*** Percentage of total calories derived from protein.

Comparison of Fatty Acid Composition Analysis Results in HFD32 with Replacement of Powdered Beef Tallow (g per 100 g of feed)

	Current		Replacement	
Total	31.9	(100.0)	31.2	(100.0)
Saturated	7.1	(22.3)	6.5	(20.8)
Monounsaturated	21.18	(66.5)	21.80	(69.9)
Polyunsaturated	3.3	(10.4)	2.7	(8.7)
Myristic acid 14:0	0.35	(1.1)	0.31	(1.0)
Myristoleic acid 14:1	0.10	(0.3)	0.09	(0.3)
Pentadecanoic acid 15:0	0.03	(0.1)	0.03	(0.1)
Palmitic acid 16:0	4.03	(12.6)	3.56	(11.4)
Palmitoleic acid 16:1	0.38	(1.2)	0.37	(1.2)
Heptadecanoic acid 17:0	0.13	(0.4)	0.09	(0.3)
Heptadecenoic acid 17:1	0.10	(0.3)	0.09	(0.3)
Stearic acid 18:0	2.40	(7.5)	2.15	(6.9)
Oleic acid 18:1	20.50	(64.3)	21.17	(67.9)
Linoleic acid 18:2	3.26	(10.2)	2.56	(8.2)
Linolenic acid 18:3	0.06	(0.2)	0.12	(0.4)
Arachidic acid 20:0	0.10	(0.3)	0.09	(0.3)
Eicosenoic acid 20:1	0.10	(0.3)	0.12	(0.4)
Behenic acid 22:0	0.06	(0.2)	0.06	(0.2)
Unknown	0.26	(0.8)	0.19	(0.6)

Table 4

*Values in parentheses are relative values (%) when total fatty acids are 100%.

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If you would like more information about the topic, please contact us by using contact form at our website.