

WHAT IS BEEF DRIPPING?

Beef Dripping, also known as Tallow, is an animal fat produced from the fatty tissue from healthy bovine animals in approved processing plants. It has been used for centuries in cooking and industrial applications due to its unique flavour, high heat stability, and versatility. Historically it has also been used in making candles, soap, and printing inks.

Nutritional Values

Saturates 43g Monounsaturates 50g Polyunsaturates 3g

BEEF DRIPPING INSIGHTS

Beef fat is processed in rendering plants. The tallow is rendered by heating, to separate the fat from the protein and water, which leaves the pure fat. The fat is then refined, bleached, and deodorised to produce a neutral-tasting, clear product with a long shelf life.

Each processing plant is operated under strict supervision of Government Veterinary inspectors to guarantee that every aspect of the operation, from raw material sourcing through processing to end product quality, meets the complex and stringent legal requirements.

Beef dripping is especially used in British cuisine, significantly so in the Midlands and Northern parts of the UK. Whilst there are a variety of oils used in Fish and Chip shops throughout the UK, beef dripping is used in many fish and chip outlets across the North of the UK and Ireland.

Quick Facts



USA, BRAZIL & AUSTRALIA

are the biggest producers



80 KILOS

of tallow from a single cow



5.2% OF MARKET SHARE

KEY FEATURES

- Known for imparting a rich, savory flavour to fried foods, especially in fish and chips.
- Often lower costs due to having a high fry life.
- Since it is a by-product of the meat industry, it can help to reduce waste.

USES AND APPLICATIONS

- Popular for deep frying and shallow frying due to the high smoke point and long frying life.
- Often used to make pastry crusts flakier and more flavourful.
- Used in the production of bio-diesel and aviation fuel due to its renewable nature.
- Tallow has also been used in printing inks, candles and soap.