

Method for refining animal fat involves mixing the fats with chemical reagents and subsequently separating the reaction products from the fat. The chemical reagents used include an aqueous solution of a coagulant reagent in the form of a complex solution of nonionic surfactants and sodium chloride, a 20% NaOH solution, and a 20% citric acid solution. First, the animal fat is heated to 60-65 °C, after which an aqueous solution of the coagulant reagent is added to the animal fat at a concentration of 1% water and 350-500 g of coagulant reagent per 1 metric ton of fat, while mixing continuously, and mixing is continued for 25-50 minutes. Next, a 20% NaOH alkali solution is added, and mixing is continued for 25-50 minutes; after that, a 20% citric acid solution is added, and mixing is continued for 15-35 minutes. Next, the resulting mixture is pumped into a separation tank and allowed to settle for 12-24 hours; after settling, the sediment is pumped into a settling tank, and the refined fat is pumped through a 1-micron filter for storage; all procedures are carried out at a fat temperature of 60-65 °C.