

RIVERBEND RANCH® PREMIUM BEEF TALLOW

Why Do We Package Our Tallow in a Plastic Container Versus Glass?

We use science and proven technology rather than social media folklore to make packaging decisions.

There are legitimate concerns that high temperatures can cause some types of plastic to leach microplastics into the product. However, Melaleuca does not use those types of plastic.

Instead, Melaleuca uses a specially formulated, heavy-walled, polypropylene jar using a high-performance thermal resin that is rated for extremely high heat and specifically for the manufacture of tallow. This superior form of polypropylene has been proven to not leach microplastics at the temperature that we manufacture our tallow. In fact, it is proven safe at 265°F, which is almost 100 degrees hotter than the temperature of our tallow when we fill the container.

Concerning Fact

Manufacturers that package their tallow in glass almost always use a metal lid that, if you look closely, has a ring of plastic inside the lid to create the seal. That plastic, typically polyvinyl chloride, is designed to melt from the heat of the hot tallow to create the seal. What the public does not know is that USDA regulations for manufacturing tallow require that the container be flipped on its lid while it is at high temperature (above 170°F). This causes the hot tallow to come in contact with the polyvinyl chloride seal in order to kill any existing pathogens on the lid. It takes at least 170°F to kill the pathogens and to melt the polyvinyl chloride plastic to form the seal between the lid and the glass. Polyvinyl chloride can begin to leach microplastics at 122°F! Therefore, Melaleuca does not use that technology in packaging its tallow.

Instead, Melaleuca uses a foil seal in its lid which protects from any microplastics leaching into the product.

In Summary

Our competitors may tout the fact that they use a glass jar—yet they do not explain that they are required to tip the product upside down using the extremely hot tallow to sanitize the lid and melt the plastic ring to form the seal to the lid. **Food touching plastic while it is in a melted state greatly increases the danger of leaching microplastics!**

Additional Concerns with Using Glass

- There are strict USDA regulations restricting the use of glass in a beef processing facility. Therefore, if your tallow is in a glass jar, you can be assured that the fat was transported from the beef processing facility to a different facility for making it into tallow. In those operations, fat is often stored and manufactured into tallow several months after harvesting the beef.
- Our tallow is manufactured right in the beef processing facility, within a few hours of harvesting the beef. That is one reason why it tastes and smells much fresher than other tallows.
- Clear glass exposes the tallow to UV light and can cause more rapid oxidation of the tallow. That's why tallow packaged in glass bottles often has a rancid smell.