

**Instructions and Definitions**  
**Animal and Vegetable Fats and Oils (Warehouse Stocks) (M311H)**

**1. Scope of survey**

- a. This survey covers public or private warehouses storing major edible and inedible fats and oils.

**2. Figures to be reported**

- a. Companies with more than one establishment manufacturing the products covered by this survey are requested to complete a separate report form for each location. If you have not received a separate form for each of your establishments, please call the contact shown on the report form, or write to the National Agricultural Statistics Service for additional forms.
- b. If you cannot report your stocks as of the inventory date specified, please enter the inventory date you used in Section X, remarks.
- c. If you are not holding stocks of an oil which is prelisted on your report form, please enter "0" or "NONE" for the month. This will avoid any misunderstanding on our part.
- d. **Stocks held in private warehouses operated at plants either processing oilseeds or producing or consuming oils should be included on Form M311J, "Oilseeds, Beans, and Nuts: Monthly Report of Primary Processors," or M311N, "Monthly Report of Producers or Consumers of Animal and Vegetable Fats and Oils."**

**3. Units of measure** – Report all figures in thousands of pounds.

*Include –*

- a. Stocks of the individual oils on a consolidated basis regardless of ownership including those of government agencies. It is not necessary to report the names of the individual owners of these stocks.
- b. Stocks in transit to this warehouse on the last day of the month should be reported as stocks of this warehouse.

**4. Definitions**

- a. *Refined edible oils* – Oils which have been alkali or caustic washed. Include hydrogenated oils and vegetable oil winter stearin.
- b. *Baking or frying fat (Shortening)* – Fats which meet all the following conditions:
1. Have been made from vegetable oils or meat fats or combinations thereof
  2. Have been deodorized, or hydrogenated and deodorized
  3. Exhibit consistencies which may be fluid, plastic, or solid at room temperatures
  4. Are produced and sold entirely or primarily for baking and frying. Include mono- and di-glycerides
- c. *Salad or cooking oils* – Oils which meet all of the following conditions:
1. Have been made from vegetable oils
  2. Have been deodorized, or winterized and deodorized

3. Are completely liquid at room temperature