

FISH OIL - SILAGE ORIGIN

PRODUCTION PROCESS

Fish Oil Silage Origin is produced from by-products from herring which have been added formic acid + antioxidant for preservation before final production.

SPECIFICATIONS	MIN	TYPICAL	MAX
Free fatty acids		6,0	12,0
Moisture			0,5 %
Impurities			0,5 %
Totox (anisidine + 2 x peroxide)			35,0
Contaminants		EU limits	
Antioxidant		ethoxyquin	

APPLICATIONS

The fish oil is recommended used as ingredient in feed for farmed fish.

TYPICAL COMPOSITION	
FATTY ACID	%
14:0	7,0
16:0	12,0
18:0	1,4
16:1 n-7	4,2
18:1 (n-9)+(n-7)+(n-5)	13,0
20:1 (n-9)+(n-7)	11,0
22:1 (n-11)+(n-9)+(n-7)	17,0
24:1 n-9	0,7
18:2 n-6	1,5
18:3 n-3	1,0
18:4 n-3	2,5
20:4 n-3	0,5
20:5 n-3	7,0
22:5 n-3	0,6
22:6 n-3	9,5

Sum saturated fatty acids	20,5
Sum monoenoic fatty acids	45,0
Sum PUFA (n-6) fatty acids	2,0
Sum PUFA (n-3) fatty acids	21,0
Sum PUFA fatty acids total	24,0
Sum fatty acid total	90,0