

NORSENAOIL

PRODUCTION PROCESS

NorseNatOil is an unrefined special quality crude fish oil with a fresh and characteristic odour. The oil is produced from high quality raw material. NorseNatOil is produced without synthetic preservatives and is added a natural antioxidant. NorseNatOil is produced in factories with high technical and hygienic conditions.

SPECIFICATIONS	MIN	TYPICAL	MAX
Free fatty acids		3,0 %	5,0 %
Moisture and impurities		0,2 %	0,5 %
Totox (anisidine + 2 x peroxide)		15	25
Antioxidant	natural		
Contaminants	EU limits		

APPLICATIONS

According to Norwegian regulations/Debio and Naturland, NorseNatOil is accepted as ingredient in fish feed for organic production.

TYPICAL COMPOSITION	
FATTY ACID	%
14:0	7,6
16:0	11,9
18:0	1,1
16:1 n-7	6,0
18:1 (n-9)+(n-7)+(n-5)	12,3
20:1 (n-9)+(n-7)	15,0
22:1 (n-11)+(n-9)+(n-7)	20,0
24:1 n-9	0,8
18:2 n-6	1,3
18:3 n-6	1,0
20:2 n-6	0,2
20:4 n-6	0,4
18:3 n-3	0,9
18:4 n-3	2,5

20:4 n-3	0,5
20:5 n-3	5,8
22:5 n-3	0,6
22:6 n-3	6,7
Sum saturated fatty acids	20,7
Sum monoenoic fatty acids	50,0
Sum PUFA (n-6) fatty acids	1,9
Sum PUFA (n-3) fatty acids	17,4
Sum PUFA fatty acids total	19,8
Sum fatty acid total	90,5