

## NORWEGIAN SALMON OIL

### PRODUCTION PROCESS

Salmon Oil is an oil based on category 3 by-product of salmon, mixed with 2 % formic acid and antioxidant. The Salmon Oil is separated from the protein by centrifugation and polishing, resulting in a Salmon Oil of high quality.

SPECIFICATIONS	MIN	TYPICAL	MAX
Free fatty acids		6,0 %	10,0 %
Moisture		0,2 %	0,5 %
Impurities		0,1 %	0,5 %
Totox (anisidine + 2 x peroxide)		25,0	35,0
Contaminants		EU limits	
Antioxidant		ethoxyquin	

### APPLICATIONS

Salmon Oil is used as a feeding ingredient for fish, but can also be used in feed for pigs, poultry, pets and fur animals.

TYPICAL COMPOSITION	
FATTY ACID	%
14:0	1,8
16:0	8,0
18:0	2,5
16:1 n-7	2,8
18:1 (n-9)+(n-7)+(n-5)	41,6
20:1 (n-9)+(n-7)	4,8
22:1 (n-11)+(n-9)+(n-7)	4,2
18:2 n-6	13,1
20:2 n-6	1,1
18:3 n-3	5,0
18:4 n-3	0,7
20:4 n-3	0,5
20:5 n-3	3,6
22:5 n-3	1,8
22:6 n-3	3,9

Sum saturated fatty acids	15
Sum monoenoic fatty acids	53
Sum PUFA (n-6) fatty acids	14
Sum PUFA (n-3) fatty acids	17
Sum PUFA fatty acids total	31