

SOUTH AMERICAN FISH OIL

PRODUCTION PROCESS

South American Fish Oil is mostly produced from the pelagic fish specie Anchovy. The Fish Oil is especially rich in longchained W-3 fatty acids (PUFA).

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

APPLICATIONS

The Fish Oil is recommended used as ingredient in fish feed.

TYPICAL COMPOSITION	
FATTY ACID	%
14:0	8,5
16:0	18,3
18:0	3,4
16:1 n-7	7,6
18:1 (n-9)+(n-7)+(n-5)	10,3
20:1 (n-9)+(n-7)	1,7
22:1 (n-11)+(n-9)+(n-7)	1,7
16:2 n-4	1,4
16:3 n-4	1,0
16:4 n-1	1,8
18:2 n-6	1,1
20:4 n-6	1,0
18:3 n-3	0,7
18:4 n-3	2,8
20:4 n-3	0,7
20:5 n-3	14,3
21:5 n-3	0,6
22:5 n-3	1,5
22:6 n-3	13,9

Sum saturated fatty acids	30,5
Sum monoenoic fatty acids	21,8
Sum PUFA (n-6) fatty acids	2,5
Sum PUFA (n-3) fatty acids	34,5
Sum PUFA fatty acids total	41,4
Sum fatty acid total	93,6