

## NORSE-LT

### PRODUCTION PROCESS

Norse-LT is a special quality fishmeal produced from fresh, chilled raw material. Norse-LT is a whole meal produced with low drying temperatures with all solubles included. All factories have been subjected to an extensive and strict program of approval. The most effective chemical, biological and salmonella control is carried out through and after the production process, ensuring that the meal is of approved quality before shipment.

SPECIFICATIONS	MIN	TYPICAL	MAX
Protein	68,0 %	71,0 %	
Moisture	6,0 %		10,0 %
Fat (Soxhlet)			13,0 %
Ash, without salt			14,0 %
Salt (NaCl)			4,0 %
Total Volatile Nitrogen (TVN)			0,18 %
Cadaverine			1,0 g/kg
Histamine			0,5 g/kg
Water-soluble protein	18,0 % of protein		32,0 % of protein
Salmonella	not detected		
Contaminants	EU limits		
Antioxidant	ethoxyquin		

### APPLICATIONS

A significant growth increase by the use of Norse-LT in mink, early weaned pigs, small and large salmon, turbot and halibut has been documented.

MINERALS, AVERAGE VALUES	% OF PROTEIN
Lysine	8,1
Methionine	3,1
Cystine	1,3
Arginine	6,1
Threonine	4,4
Thryptophan	1,1
Aspartic acid	9,0
Glutamic acid	13,6
Glycine	6,5
Histidine	2,0
Alanine	6,5
Proline	4,2
Tyrosine	3,2
Valine	4,8
Isoleucine	4,3
Leucine	7,8
Phenylalanine	4,0

MINERALS, AVERAGE VALUES	% IN DM
Calcium	3,3
Phosphorus	1,9
Sodium	1,2
Potassium	1,5