

Fish Oil

Product Description:

Product Name	Fish Oil
Composition	Produced from pelagic fish. Does not contain allergens.
Intended use	For the manufacturing of animal/fish feed
Aspect	Fish Fluid
Color	Light to Dark Brown
Foreign matters	Absence of products, by-products, of animal origin (e.g animal fat) and anything outside of the description

Technological treatment

Cooking & Pressing	Whole fish or fish by-products are steamed and cooked to break down proteins and release oil. The mixture is then pressed , separating liquid (oil & water) from solid fish meal.
Separation & Purification	The liquid is sent to centrifuges , where oil is separated from water and impurities. Further refining removes free fatty acids, heavy metals, and contaminants .
Stabilization & Storage	The purified oil is stabilized with antioxidants (e.g., BHT, tocopherols) to prevent oxidation. It is then stored in stainless steel tanks or Flexitanks for transport.

Technical specifications

EPA & DHA	> 20%
Free Fatty Acids (FFA):	Max. 6%
Dioxins (PCCD & PCDF)	Max. 5.0 ng WHO-PCCD/F-TEQ/kg
Dioxins and PCB-like compounds	Max. 20.0 ng WHO-PCCD/F-TEQ/kg
Mercury (Hg)	Max. 0.5 mg/kg (ppm)
Lead (Pd)	Max. 10 mg/kg (ppm)
Arsenic (As)	Max. 25 mg/kg (ppm)
Cadmium (Cd)	Max. 2 mg/kg (ppm)
Fluoride (F)	Max. 500 mg/kg (ppm)
Peroxide Value	≤ 10 meq O ₂ /kg of oil
Anisidine Value	≤ 10
TOTOX (Peroxide x2 + Anisidine)	≤ 30
Moisture & Impurities	Max. 1%
Salmonella	Absence in 25 grams Regulation (EU) 142/2011
Unsaponifiable Matters	Max. 2.5%

Storage and transportation:

Packaging	Flexi Tank (20 MT-22MT) ,Heater Pad available
Labelling	Description/Production date/Expiry date/Batch number/Name of producer/Agreement number

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