

FISH OIL

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



DESCRIPTION:

Fish Oil is derived from the fresh cuttings of fish processed for human consumption at inspected, domestic fish processing facilities. The raw material is cooked; and the oil is separated, purified, and stabilized with synthetic antioxidants. Fish Oil is a blended product containing oil from marine whitefish, marine bottomfish, and salmon. It is a crude oil and retains a complete profile of all naturally-occurring fatty acids. It has applications in a variety of animal feeds to provide dietary energy and critical omega-3 fatty acids. Fish Oil is a natural, sustainable feed ingredient. Wild Pacific whiting (*Merluccius productus*) and bottomfish harvested by the Pacific Seafood Group are certified as “sustainable” by the Marine Stewardship Council. Fish Oil is a product of the United States of America. It is traceable with documentation showing source and disposition of all raw material utilized in manufacturing.

GUARANTEED ANALYSIS :

| PERAMETER | MIN | MAX |
|---------------------|-------|------|
| CRUDE FAT | 98.5% | |
| MOISTURE/IMPURITIES | | 1.5% |
| FREE FATTY ACIDS | | 4.5% |

FATTY ACID PROFILE :

| PERAMETER | TYPICAL % OIL | RANGE % OIL |
|-------------------------|---------------|-------------|
| MYRISTIC C14:0 | 4.0 | 3.0 – 5.0 |
| PALMITIC C16:0 | 18.5 | 16.0 – 22.0 |
| PALMITOLEIC C16:1 | 9.0 | 8.0 – 11.0 |
| STEARIC C18:0 | 4.0 | 2.5 – 4.5 |
| CIS-OLEIC C18:1 n-9 | 32.5 | 25.0 - 35.0 |
| α – LINOLENIC C18-3 n-3 | 1.0 | 0.5 - 2.0 |
| CIS LINOLEIC 18:2 n-6 | 2.0 | 1.5 – 5.0 |

| | | |
|---|------|-------------|
| CIS – 11, 14, 17 – EICOSATRIENOIC C20:3 n-3 | 0.5 | 0.2 – 1.0 |
| ARACHIDONIC C20:4 n-6 | 1.5 | 0.5 – 3.5 |
| EICOPENTAENOIC (EPA) C20:5 n-3 | 8.5 | 6.0 – 14.0 |
| ERUCIC C22:1 n-9 | 1.0 | 0.5 – 2.0 |
| DOCOSAHEXAENOIC (DHA) C22:6 n-3 | 4.5 | 4.0 – 7.5 |
| SATURATED | 30.0 | 23.0 – 30.0 |
| MONO-UNSATURATED | 40.0 | 35.0 – 47.0 |
| POLY-UNSATURATED | 25.0 | 20.0 – 30.0 |
| OMEGA-3 | 14.0 | 12.0 – 24.0 |
| OMEGA-6 | 6.5 | 3.5 – 10.0 |

FAT STABILITY :

| PERAMETER | VALUE |
|-------------------------------|--------------|
| ETHOXYQUIN | 600 PPM |
| PEROXIDE VALUE | 1.5 mEq/kg |
| OXYGEN STABILITY INDEX (80°C) | 45 HOURS |

PRODUUCT CHARACTERISTICS :

COLOR: TAN TO AMBER

ODOR: MILD FISH

PHYSICAL: LIQUID AT ROOM TEMPERATURE

DENSITY: 7.25 – 7.75 LB/GAL

PH: 6.0 – 6.25

STORAGE: STORE IN A COOL, DRY LOCATION

STABILITY: 6 MONTHS WHEN APPROPRIATELY STORED

PACKAGING: 2,000 LB LIQUID TOTES OR BULK TANKERS

INGREDIENT LABEL: "FISH OIL"

*Values for typical composition, fatty acids, fat stability, and product characteristics are typical values

**OUR PRODUCT OFFERING IS IN NO WAY LIMITED TO THOSE LISTED ON OUR WEBSITE. CALL
OUR OFFICE AT (480)664-7553 IF YOU ARE SEEKING ALTERNATIVE GRADES OR
SPECIFICATIONS FOR THIS COMMODITY.**