

Premium Fish Oil

"From sea to sea"

Our Fish Oil comes from only fresh raw material Food grade.

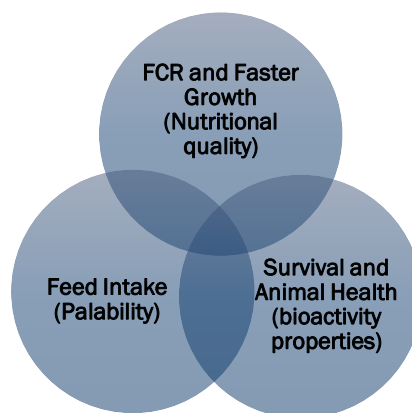
100% traceability on its raw materials (from fishing to transformation). The raw materials are immediately collected after filleting and sent to be transformed, guarantying the complete cold chain under control.

The totality of our products is standardized (controlled process and quality).

PRODUCT OBTAINED FROM FRESH RAW MATERIALS AND FROM SUSTAINABLE FISHING

Our fish oil is a natural source of omega-3 and omega-6 to use in the formulation of super premium foods for feed and aquafeed. Omega 3 and Omega 6 are well known to be efficient on key-biological mechanisms: anti stress, enhance immune function, prevent early mortality and increase the feed intake.

PRODUCT BENEFITS



PRODUCT DESCRIPTION

Fatty substance deriving from the fusion from the fusion of adipose tissues from fish by-product of category 3 (Art. 10 Reg. CE n° 1069/2009).
NOT INTENDED FOR HUMAN CONSUMPTION

Analytical characteristics

Description	Method	Value
Free Fatty Acid (%oleic Acid)	NGD C10	<5 %
Moisture	NGD C3	<1 %
EPA	AOCS CE 1H-05	24-30 mg/g
DHA	AOCS CE 1H-05	30-60 mg/g
Omega-3	AOCS CE 1H-05	≥140 mg/g
Omega-6	AOCS CE 1H-05	≥120mg/g
Number of peroxides	ISO 3960:2017	<8 meqO2/Kg

Microbiological specification

Description	Unit	Value
Enterobacteria	UFC/g	<LQ
Salmonella	/25g	absence

Product characteristics

Aspect:	Liquid
Smell	Fish
Colour	Orange

Feed safety

Conform to European Directive	
NDL-PCB	< 175 µg/kg
WHO-PCDD/F-TEQ	< 5.0 ng WHO-PCDD/F-TEQ/kg
WHO-PCB-TEQ	< 11.0 ng WHO-PCB-TEQ/kg
WHO-PCDD/F-PCB-TEQ	< 20.0 ng WHO-PCDD/F-PCB-TEQ/kg
Lead	<10ppm
Arsenic	≤ 25ppm
Mercury	≤ 0,5ppm
Cadmium	≤ 2ppm

Sede e Stabilimento: Strada Comunale di Rivoli n. 5 – 10090 Rosta (TO) – Tel. 011.956.79.00 – Fax 011.956.79.94 – E-mail:

lipitalia2000@lipitalia2000.it Direzione e coordinamento ex art. 2497 c.c.: LIPITALIA SpA

C.F. e P.IVA Registro Imprese di Torino 07807170019 – R.E.A. Torino 922100 – Cap. Soc. €. 6.266.000 i.v. – V.A.T. Identification number IT 07807170019

N. di riconoscimento ai sensi del Regolamento CE 1069/2009 ABP11PROCP3

Composition

Raw materials: Salmonoids (*Salmo salar*), Swordfish (*Xiphias gladius*), Yellowfin Tuna (*Thunnus albacares*) and other ones

Antioxidant: BHT, tocopherols

Origin: farming in Norway and sustainable fishing from Indian and Pacific Ocean

Sell Conditioning

Liquid Product:
1100kg – IBC

Bulk

Recommendations:

Avoid direct sunlight.

We recommend nitrogen purging tanks

Recommended room temperature (20 °C)

Shelf-life: 18 months

Recommended Use

Fish Oil should be used in inclusion from 1 to 25% concentration feed.

