

# Pacific Whiting Meal- MSC

## Natural Pacific Whiting Meal

**Pacific Whiting Meal- MSC** is derived from the fresh cuttings of Pacific whiting (*Merluccius productus*) originally harvested and processed for human consumption. All processing is domestic and shore-based. All facilities are federally inspected. It is a quality feed ingredient and certified as sustainable by the [Marine Stewardship Council](#). Achieving these standards reflects our commitment to worldwide marine resource management that is responsible and sustainable, and to best manufacturing practices.

**Pacific Whiting Meal- MSC** is a product of the United States of America. It is a source of highly digestible fish protein and provides a supplemental level of omega-3 fatty acids including docosahexaenoic (DHA) and eicosapentaenoic (EPA). This complete fishmeal contains soluble fish components and is stabilized with natural antioxidants.

**Pacific Whiting Meal- MSC** is traceable with documentation showing source and processing of raw material utilized in production. Our company benefits from vertical integration within a human seafood company, [Pacific Seafood Group](#), through access to their electronic tracking of fish catch, landings and processing, and the subsequent disposition of fresh fish cuttings. Pacific Seafood Group maintains strict quality standards based on scientifically derived FSMA/HACCP systems at all our locations to ensure that the product you receive is the highest quality.

Customers are always welcome to visit our facilities and review our practices. Our definition of excellence, “*consistently doing your best and always striving to do better*”, demonstrates our commitment to providing a traceable, sustainable and wholesome product to our customers and yours.

### Guaranteed Analysis

Crude Protein (min)	64.0 %
Crude Fat (min)	7.0 %
Crude Fiber (max)	1.5 %
Ash (max)	23.0 %
Moisture (max)	10.0 %
Calcium (min/max)	4.5 / 7.5 %
Phosphorus (min)	2.7 %
Salt (max)	3.0 %

### Typical Analysis

#### Freshness

Histamine	< 50 mg / kg meal
Total Volatile Nitrogen	110 mg N / 100 g meal

<b>Amino Acids</b>	<b>(% meal)</b>
Alanine	4.0
Arginine	4.5
Aspartic acid	5.3
Cystine	0.5
Glutamic acid	8.0
Glycine	5.4
Histidine	1.4
Isoleucine	2.6
Leucine	4.9
Lysine	5.0
Methionine	1.6
Phenylalanine	2.7
Proline	3.6
Serine	3.0
Threonine	2.0
Tryptophan	0.5
Tyrosine	2.1
Valine	3.2

**Protein Digestibility**

Pepsin Digestibility (0.0002% pepsin)	96.0 %
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<b>Fatty Acids</b>		<b>(%meal)</b>
Myristic	C 14:0	0.2
Palmitic	C 16:0	1.6
Palmitoleic	C 16:1	0.5
Stearic	C 18:0	0.3
cis-Oleic	C 18:1 n-9	1.9
cis-Linoleic	C 18:2 n-6	0.1
gamma-Linolenic	C 18:3 n-6	BDL
α-Linolenic	C 18:3 n-3	0.1
cis-11-Eicosenoic	C 20:1 n-9	0.1
cis-11,14,17-Eicosatrienoic	C 20:3 n-3	0.1
Arachidonic	C 20:4 n-6	0.1
Eicosapentaenoic (EPA)	C 20:5 n-3	0.9
Erucic	C 22:1 n-9	0.1
Docosahexaenoic (DHA)	C 22:6 n-3	0.8
Total omega-3		2.0
Total omega-6		0.2

**Fat Stability**

Preserved with mixed tocopherols 800 ppm  
 Peroxide Value 10.0 mEq / kg fat

**Minerals (% meal)**

Calcium 6.0  
 Phosphorus 3.5  
 Potassium 1.0  
 Sodium 1.1  
 Sulfur 0.8  
 Magnesium 0.2

**(mg / kg meal)**

Iron 100  
 Zinc 85  
 Aluminum 40  
 Copper 5  
 Manganese 13  
 Chromium 1  
 Vanadium BDL  
 Cadmium BDL  
 Lead BDL  
 Cobalt BDL  
 Nickel BDL  
 Molybdenum BDL

**Vitamins (IU / kg meal)**

Vitamin A 64,500  
 Vitamin D 1,100  
 Vitamin E --

**Microbial Analysis**

Aerobic Plate Count 10,000 cfu / g

**Product Characteristics**

Color Light brown  
 Odor Mild fish  
 Physical Free-flowing, 100% through 2.5 mm screen  
 Density Approximately 25 - 28 lb / ft<sup>3</sup>



pH	7.0 – 7.5
Storage	Store in a cool, dry place in original packaging
Stability	6 months when appropriately stored
<b>Packaging</b>	1,500 lb bulk bags
<b>AAFCO Ingredient Name</b>	Fish Meal
<b>Certification</b>	Marine Stewardship Council (MSC-C-50472-OR)

### **Processing Statements**

Allergen: This product contains fish and is processed in a facility that processes crustacean shellfish.

This product is not intended for human consumption.

The values for freshness, amino acids, fatty acids, minerals, vitamins, aerobic plate count, and product characteristics are typical and expected.

The value for peroxide is a typical value for the product at the time of shipping.

### **Manufacturer**

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