

Pacific Whiting Oil

Pacific Whiting Oil Preserved with BHT

Pacific Whiting Oil is derived from the fresh cuttings of Pacific whiting (*Merluccius productus*) harvested and processed for human consumption. All processing is domestic and shore-based. All facilities are federally inspected. The fishery for Pacific whiting conforms to [Marine Stewardship Council](#) standards, and reflects our “Sustainability Mission” to promote socially and ecologically responsible marine resource management worldwide. Utilizing only fish cuttings from established fisheries managed as sustainable natural resources is the best way to ensure our product is wholesome, renewable and consistently available.

Pacific Whiting Oil is a crude oil that retains a complete profile of all naturally-occurring fatty acids. It has applications in a variety of animal feeds to provide dietary energy and supply critical omega-3 docosahexaenoic (DHA) and eicosapentaenoic (EPA) fatty acids. This ingredient is stabilized with butylated hydroxytoluene (BHT).

Pacific Whiting Oil is a product of the United States of America. 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 Fat (min)	98.0 %
Moisture/Impurities (max)	2.0 %
Free Fatty Acid (max)	5.0 %

Typical Composition

Free Fatty Acid (as oleic)	3.0 %
Iodine Value (Wijs)	115-160
Moisture Impurities	0.5 %
Vitamin A	900,000 IU / kg
Vitamin D	15,000 IU / kg

Fat Stability

Preserved with BHT	150 ppm
Peroxide Value	4.5 mEq / kg

Fatty Acid Profile

		% Oil
Myristic	C14:0	3.3
Palmitic	C16:0	21.8
Palmitoleic	C16:1	7.3
Stearic	C18:0	3.5
Cis-Oleic	C18:1 n-9	28.7
Cis-Linoleic	C18:2 n-6	1.3
α -Linolenic	C18:3 n-3	0.8
Cis-11,14,17-Eicosatrienoic	C20:3 n-3	0.2
Arachidonic	C20:4 n-6	1.1
Eicopentaenoic (EPA)	C20:5 n-3	14.6
Erucic	C22:1 n-9	1.0
Docosahexaenoic (DHA)	C22:6 n-3	9.9
Saturated		30.0
Mono-unsaturated		38.5
Poly-unsaturated		29.5
Omega-3		26.6
Omega-6		2.8

Product 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

Bulk tankers or 2,000 lb liquid totes

AAFCO Ingredient Name

Fish Oil

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.

Typical Values

The value for BHT is a residual and typical content for the product at the time of shipping.
The value for peroxide is a typical value for the product at the time of shipping.
The values for fatty acids, iodine, vitamins, and product characteristics are typical and expected.

Manufacturer

Pacific Bio Products- Newport, LLC
1310 SW Bay Blvd
Newport, OR 97365
w: www.pacificbioproducts.com
e: biooregonmarketing@pacseafood.com
p: 541-265-8764

Technical and Sales Inquiries

Bing Brackeen
Technical Product and Market Development Manager
e: bbrackeen@pacseafood.com
p: 503-861-2256 ext. 8808 | c: 971-601-0793

Sales

Gary Acker
International and Domestic Sales/ Global Logistics Manager
e: gacker@pacseafood.com
p: 503-905-4589 | c. 503-260-4127