

SeaPro[®] AQ De-Boned Natural Pacific White Fish Meal

SeaPro[®] **AQ** is a de-boned, high-protein, low-ash fish meal derived mainly 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. Commercial fisheries targeting Pacific whiting and other groundfish species on the West Coast of the United States conform to Marine Stewardship Council standards and reflect our "Sustainability Mission" to promote socially and ecologically responsible marine resource management practices worldwide. Utilizing only fish cuttings from established marine fisheries managed as sustainable natural resources is the best way to ensure our product is wholesome, renewable and consistently available.

SeaPro[®] **AQ** is a consistent feed ingredient. Product specifications do not vary seasonally and each production lot is formulated and blended to standard nutrient levels. Our ingredient is a concentrated source of highly digestible fish protein, provides a supplemental level of omega-3 fatty acids including docosahexaenoic (DHA) and eicosapentaenoic (EPA), is extremely low in ash, and is stabilized with natural antioxidants. It is ideal for improving feed protein quality, reducing dietary ash and phosphorus discharge, and validating flavor, label and natural claims.

SeaPro[®] **AQ** is a product of the United States of America. It is traceable with documentation showing source and processing of raw material utilized in production and final product formulation. Our company benefits from vertical integration within a human seafood company, <u>Pacific Seafood Group</u>, 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 <u>always striving to do better"</u>, demonstrates our commitment to providing a traceable, sustainable and wholesome product to our customers and yours.*

Guaranteed Analysis

Crude Protein (min)	74.0 %
Crude Fat (min)	9.0 %
Crude Fiber (max)	1.5 %
Ash (max)	6.0 %
Moisture (max)	10.0 %
Calcium (min/max)	0.5 / 1.3 %
Phosphorus (min)	0.7 %
Salt (max)	1.5 %



Amino Acids	(% meal)	(g / 100 g pro	tein) (%	digestible)
Alanine	4.1	5.3		95.9
Arginine	5.6	7.3		88.4
Aspartic acid	7.3	9.5		93.5
Cystine	0.7	0.9		86.8
Glutamic acid	10.1	13.2		94.8
Glycine	3.4	4.5		N/A
Histidine	1.8	2.3		83.8
Isoleucine	3.7	4.8		96.1
Leucine	6.4	8.4		96.3
Lysine	6.6	8.6		85.7
Methionine	2.2	2.9		96.6
Phenylalanine	3.7	4.8		95.4
Proline	2.8	3.6		93.6
Serine	3.2	4.2		94.1
Taurine	0.2	0.3		N/A
Threonine	3.6	4.7		94.2
Tryptophan	1.2	1.6		99.7
Tyrosine	3.3	4.3		95.1
Valine	4.4	5.8		94.1
Protein Digest	hility			(% protein)
Protein Digest Pepsin Digestibili	v	psin)		(% protein) 96.0
0	v	psin)		· • /
0	v	• ´	(% meal)	96.0
Pepsin Digestibili	v	• ´	(% meal) 0.3	96.0
Pepsin Digestibili Fatty Acids	v		. ,	96.0 (g / 100 g fat)
Pepsin Digestibili Fatty Acids Myristic	v	C 14:0	0.3	96.0 (g / 100 g fat) 3.0
Pepsin Digestibili Fatty Acids Myristic Palmitic	v	C 14:0 C 16:0	0.3 1.8	96.0 (g / 100 g fat) 3.0 19.0
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic	v	C 14:0 C 16:0 C 16:1	0.3 1.8 0.7	96.0 (g / 100 g fat) 3.0 19.0 7.0
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic	v	C 14:0 C 16:0 C 16:1 C 18:0	0.3 1.8 0.7 0.5	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic	ity (0.0002% pe	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9	0.3 1.8 0.7 0.5 2.4	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic cis-Linoleic	ity (0.0002% pe	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6	0.3 1.8 0.7 0.5 2.4 0.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic cis-Linoleic gamma-Linolenic	ity (0.0002% pe	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6	0.3 1.8 0.7 0.5 2.4 0.2 N/A	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic cis-Linoleic gamma-Linolenic α-Linolenic	ity (0.0002% pe	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-3	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5
Pepsin Digestibili Fatty Acids Myristic Palmitoleic Palmitoleic Stearic cis-Oleic cis-Linoleic gamma-Linolenic cis-11-Eicosenoid	ity (0.0002% pe	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-3 C 20:1 n-9	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2 0.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5 2.5
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic cis-Linoleic gamma-Linolenic α -Linolenic cis-11-Eicosenoid cis-11,14,17-Eico	ity (0.0002% pe c osatrienoic	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-3 C 20:1 n-9 C 20:3 n-3	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2 0.2 0.2 0.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5 2.5 2.0
Pepsin Digestibili Fatty Acids Myristic Palmitoleic Stearic cis-Oleic cis-Cleic cis-Linoleic gamma-Linolenic cis-11-Eicosenoid cis-11,14,17-Eico Arachidonic	ity (0.0002% pe c osatrienoic	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-3 C 20:1 n-9 C 20:3 n-3 C 20:4 n-6	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2 0.2 0.2 0.2 0.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5 2.5 2.0 1.5
Pepsin Digestibili Fatty Acids Myristic Palmitic Palmitoleic Stearic cis-Oleic cis-Linoleic gamma-Linolenic α -Linolenic cis-11-Eicosenoic cis-11,14,17-Eico Arachidonic	ity (0.0002% pe c osatrienoic f (EPA)	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-3 C 20:1 n-9 C 20:3 n-3 C 20:4 n-6 C 20:5 n-3	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2 0.2 0.2 0.2 1.2	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5 2.5 2.0 1.5 12.3
Pepsin Digestibili Fatty Acids Myristic Palmitoleic Stearic cis-Oleic cis-Oleic cis-Linoleic gamma-Linolenic cis-11-Eicosenoid cis-11,14,17-Eico Arachidonic Eicosapentaenoic Erucic	ity (0.0002% pe c osatrienoic f (EPA)	C 14:0 C 16:0 C 16:1 C 18:0 C 18:1 n-9 C 18:2 n-6 C 18:3 n-6 C 18:3 n-6 C 18:3 n-3 C 20:1 n-9 C 20:3 n-3 C 20:4 n-6 C 20:5 n-3 C 22:1 n-9	0.3 1.8 0.7 0.5 2.4 0.2 N/A 0.2 0.2 0.2 0.2 0.2 1.2 0.1	96.0 (g / 100 g fat) 3.0 19.0 7.0 5.0 25.0 1.8 0.4 1.5 2.5 2.0 1.5 12.3 1.5

Total omega-6

0.4

2.5



Freshness

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

Fat Stability

Preserved with mixed tocopherols	1250 ppm
Peroxide Value	12.5 mEq / kg fat

Minerals	(% meal)
Calcium	0.8
Phosphorus	0.9
Potassium	0.5
Sodium	0.4
Sulfur	0.9
Magnesium	0.15
	(mg / kg meal)
Iron	250
Zinc	100
Aluminum	30
Copper	5
Manganese	5
Chromium	1
Vanadium	BDL
Cadmium	BDL
Lead	1
Cobalt	BDL

Molybdenum	BDL
Vitamins	(IU / kg meal)
Vitamin A	86,500
Vitamin D	1,500
Vitamin E	N/A

Microbial Analysis

Nickel

Aerobic Plate Count	100,000 cfu / g
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BDL



Product Characteristics

Color Odor Physical Density pH Storage Stability	Light brown Mild fish Free-flowing, 100% through US sieve # 28 Approximately 23 - 27 lb / ft ³ 7.0 - 7.5 Store in a cool, dry place in original packaging 9 months when appropriately stored
Packaging	1,800 lb bulk bags
AAFCO Ingredient Name	Fish Meal, Fish Protein Concentrate
Certification	Canada Export

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 mixed tocopherols 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 freshness, amino acids, fatty acids, minerals, vitamins, aerobic plate count, and product characteristics are typical and expected.

Manufacturer

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