

SeaPro® 75- MSC

De-Boned Natural Pacific Whiting Meal

SeaPro® 75- MSC is a de-boned, high-protein, low-ash fishmeal derived from 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. It is a novel feed ingredient that is certified as sustainable by the [Marine Stewardship Council](#). Achieving these quality standards reflects our commitment to worldwide marine resource management that is responsible and sustainable, and to best manufacturing practices.

SeaPro® 75- MSC 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 and extremely low in ash and magnesium. It provides a supplemental level of omega-3 fatty acids including docosahexaenoic (DHA) and eicosapentaenoic (EPA), and is stabilized with natural antioxidants. This premium product is ideal for improving feed protein quality, reducing dietary ash and magnesium content, and validating flavor, label and natural claims.

SeaPro® 75- MSC is produced solely in 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, [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) | 75.0 % |
| Crude Fat (min) | 8.5 % |
| Crude Fiber (max) | 1.0 % |
| Ash (max) | 5.5 % |
| Moisture (max) | 10.0 % |
| Calcium (min/max) | 0.5 / 1.0 % |
| Phosphorus (min) | 0.7 % |
| Salt (max) | 1.5 % |

Freshness

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

Protein Digestibility

| | |
|-------------------------|--------|
| Pepsin (0.0002% pepsin) | 96.0 % |
| Rainbow Trout | 92.1 % |

| Amino Acids | (% meal) | (g / 100 g protein) | (% 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 |

| Fatty Acids | | (% meal) | (g / 100 g fat) |
|-----------------------------|------------|-----------------|------------------------|
| Myristic | C 14:0 | 0.3 | 3.0 |
| Palmitic | C 16:0 | 1.8 | 19.0 |
| Palmitoleic | C 16:1 | 0.7 | 7.0 |
| Stearic | C 18:0 | 0.5 | 5.0 |
| cis-Oleic | C 18:1 n-9 | 2.4 | 25.0 |
| cis-Linoleic | C 18:2 n-6 | 0.2 | 1.8 |
| gamma-Linolenic | C 18:3 n-6 | N/A | 0.4 |
| α-Linolenic | C 18:3 n-3 | 0.2 | 1.5 |
| cis-11-Eicosenoic | C 20:1 n-9 | 0.2 | 2.5 |
| cis-11,14,17-Eicosatrienoic | C 20:3 n-3 | 0.2 | 2.0 |
| Arachidonic | C 20:4 n-6 | 0.2 | 1.5 |
| Eicosapentaenoic (EPA) | C 20:5 n-3 | 1.2 | 12.3 |
| Erucic | C 22:1 n-9 | 0.1 | 1.5 |
| Docosahexaenoic (DHA) | C 22:6 n-3 | 1.1 | 12.0 |
| Total omega-3 | | 2.8 | 28.5 |
| Total omega-6 | | 0.4 | 2.5 |

Fat Stability

| | |
|----------------------------------|-------------------|
| Preserved with mixed tocopherols | 1250 ppm |
| Peroxide Value | 10.0 mEq / kg fat |

Minerals

| | (% meal) |
|------------|----------------|
| Calcium | 0.8 |
| Phosphorus | 0.9 |
| Potassium | 0.5 |
| Sodium | 0.4 |
| Sulfur | 0.9 |
| Magnesium | 0.13 |
| | (mg / kg meal) |
| Iron | 250 |
| Zinc | 100 |
| Aluminum | 30 |
| Copper | 4 |
| Manganese | 5 |
| Chromium | 1 |
| Vanadium | BDL |
| Cadmium | BDL |
| Lead | 1 |
| Cobalt | BDL |
| Nickel | BDL |
| Molybdenum | BDL |

Vitamins

| | (IU / kg meal) |
|-----------|----------------|
| Vitamin A | 86,500 |
| Vitamin D | 1,500 |
| Vitamin E | N/A |

Microbial Analysis

| | |
|---------------------|-----------------|
| Aerobic Plate Count | 100,000 cfu / g |
|---------------------|-----------------|

Product Characteristics

| | |
|----------|--|
| Color | Light brown |
| Odor | Mild fish |
| Physical | Free-flowing, 100% through 1.9 mm screen |
| Density | Approximately 25 - 28 lb / ft ³ |
| pH | 7.0 – 7.5 |



| | |
|------------------------------|--|
| Storage | Store in a cool, dry place in original packaging |
| Stability | 6 months when appropriately stored |
| Packaging | 1,800 lb bulk bags |
| AAFCO Ingredient Name | Fish Meal, Fish Protein Concentrate |
| Certification | Marine Stewardship Council (MSC-C-50472-WA) 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 peroxide value 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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