

## 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 %
Magnesium (max)	0.145 %
Salt (max)	1.5 %

#### Freshness

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

<b>Amino Acids</b>	<b>(% meal)</b>	<b>(g / 100 g protein)</b>	<b>(% digestible)</b>
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

<b>Protein Digestibility</b>	<b>(% protein)</b>
Pepsin (0.0002% pepsin)	96.0
Rainbow Trout	92.1

<b>Fatty Acids</b>		<b>(% meal)</b>	<b>(g / 100 g fat)</b>
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
Docosaheptaenoic (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<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>	1,800 lb bulk bags
<b>AAFCO Definition</b>	Pacific Whiting Meal, Whitefish Meal, Fishmeal
<b>Certification</b>	Marine Stewardship Council (MSC-C-50472) 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 time of shipping.

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

### Manufacturer

BioOregon Protein, Inc.

P.O. Box 429

1935 NW Warrenton Drive

Warrenton, OR 97146

w: [www.biooregonprotein.com](http://www.biooregonprotein.com)

e: [biooregonmarketing@pacseafood.com](mailto:biooregonmarketing@pacseafood.com)

p: 1-503-861-2256

### Technical and Sales Inquiries

Bing Brackeen

*Technical Product and Market Specialist*

e: [bbrackeen@pacseafood.com](mailto:bbrackeen@pacseafood.com)

p: 503-861-2256 ext. 8808 | c: 971-601-0793

Annette Takko

*Technical Product and Quality Assurance Specialist*

e: [atakko@pacseafood.com](mailto:atakko@pacseafood.com)

p: 503-861-2256 ext. 8811 | c: 503-440-8998

### Sales

Gary Acker

*International and Domestic Sales/ Global Logistics Manager*

e: [gacker@pacseafood.com](mailto:gacker@pacseafood.com)

p: 503-905-4589 | c. 503-260-4127

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