

# SeaPro® Shrimp

## Natural Ocean Pink Shrimp Meal

**SeaPro® Shrimp** is derived from the fresh cuttings of Ocean Pink Shrimp (*Pandalus jordani*) processed for human consumption at inspected, domestic fish processing facilities. Wild Ocean Pink Shrimp harvested by the Pacific Seafood Group is certified as sustainable by the [Marine Stewardship Council](#) and is the sole source of our raw material. Fresh shrimp cuttings are cooked and dehydrated under low-temperature conditions, and stabilized with natural antioxidants.

**SeaPro® Shrimp** is a concentrated source of minerals and contains supplemental levels of protein, astaxanthin pigment and chitin. It has applications in animal feeds and petfood to balance nutrient profiles, and to validate flavor and label claims.

**SeaPro® Shrimp** is a product of the United States of America. It is traceable with documentation showing source and processing of raw material utilized in manufacturing. 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 shellfish 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)	34.5 %
Crude Fat (min)	1.0 %
Crude Fiber (max)	25.0 %
Ash (max)	35.0 %
Moisture (max)	10.0 %
Calcium (min/max)	13.5 / 16.0 %
Phosphorus (min)	1.0 %

### Fat Stability

Preserved with mixed tocopherols	250 ppm
Peroxide Value	6.0 mEq / kg fat

<b>Amino Acids</b>	<b>(% meal)</b>
Alanine	1.7
Arginine	1.8
Aspartic acid	3.1
Cystine	0.4
Glutamic acid	4.0
Glycine	1.4
Histidine	0.6
Isoleucine	1.2
Leucine	1.8
Lysine	1.7
Methionine	0.6
Phenylalanine	1.3
Proline	1.2
Serine	1.5
Taurine	
Threonine	1.0
Tryptophan	0.3
Tyrosine	1.1
Valine	1.4

**Chitin**                                      Approximately 23.5 %

**Microbial Analysis**

Aerobic Plate Count                      100,000 cfu / g

<b>Minerals</b>	<b>(% meal)</b>
Calcium	14.0
Phosphorus	3.3
Potassium	1.0
Sodium	0.3
Sulfur	0.2
Magnesium	0.7

<b>Minerals</b>	<b>(mg/kg meal)</b>
Iron	83
Zinc	38
Copper	12
Manganese	12
Boron	47
Barium	36
Arsenic	BDL
Cadmium	BDL
Chromium	BDL
Cobalt	BDL
Mercury	BDL
Molybdenum	BDL
Lead	BDL
Nickel	BDL
Selenium	BDL
Silver	BDL

### **Product Characteristics**

Color	Pink
Odor	Mild shrimp
Physical	Free-flowing, 100% through 2.5 mm screen
Density	Approximately 13 - 18 lb / ft <sup>3</sup>
pH	9.5 – 10.0
Storage	Store in a cool, dry place in original packaging
Stability	12 months when appropriately stored

### **Packaging**

1,300 lb bulk bags

### **AAFCO Definition**

Shrimp Shell Meal

## Processing Statements

Allergen: This product is processed in a facility that contains and 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 amino acids, minerals, microbial analysis, and product characteristics are typical and expected.

## Manufacturer

BioOregon Protein, Inc.

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