

Whitefish Meal- MSC

Whitefish Meal- MSC is derived from the fresh cuttings of Pacific Whiting (*Merluccius productus*) originally harvested and processed for human consumption. All processing is domestic and shore-based. All facilities are federally inspected. It is a quality feed ingredient and certified as sustainable by the [Marine Stewardship Council](#). Achieving these standards reflects our commitment to worldwide marine resource management that is responsible and sustainable, and to best manufacturing practices.

Whitefish Meal- MSC is a product of the United States of America. It is a source of highly digestible fish protein and provides a supplemental level of omega-3 fatty acids including docosahexaenoic (DHA) and eicosapentaenoic (EPA). Our ingredient is a whole fishmeal containing soluble fish components and is stabilized with natural antioxidants.

Whitefish Meal- MSC is traceable with documentation showing source and processing of raw material utilized in production. 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)	65.0 %
Crude Fat (min)	6.0 %
Crude Fiber (max)	1.5 %
Ash (max)	23.0 %
Moisture (max)	10.0 %
Calcium (min/max)	5.3 / 7.0 %
Phosphorus (min)	3.1 %
Salt (max)	3.0 %

Freshness

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

Protein Digestibility

Pepsin Digestibility (0.0002% pepsin)	96.0 %
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Amino Acids (% meal)

Alanine	4.0
Arginine	4.5
Aspartic acid	5.3
Cystine	0.5
Glutamic acid	8.0
Glycine	5.4
Histidine	1.4
Isoleucine	2.6
Leucine	4.9
Lysine	5.0
Methionine	1.6
Phenylalanine	2.7
Proline	3.6
Serine	3.0
Threonine	2.0
Tryptophan	0.5
Tyrosine	2.1
Valine	3.2

Fatty Acids (%meal)

Myristic	C 14:0	0.2
Palmitic	C 16:0	1.6
Palmitoleic	C 16:1	0.5
Stearic	C 18:0	0.3
cis-Oleic	C 18:1 n-9	1.9
cis-Linoleic	C 18:2 n-6	0.1
gamma-Linolenic	C 18:3 n-6	BDL
α -Linolenic	C 18:3 n-3	0.1
cis-11-Eicosenoic	C 20:1 n-9	0.1
cis-11,14,17-Eicosatrienoic	C 20:3 n-3	0.1
Arachidonic	C 20:4 n-6	0.1
Eicosapentaenoic (EPA)	C 20:5 n-3	1.1
Erucic	C 22:1 n-9	0.1
Docosahexaenoic (DHA)	C 22:6 n-3	1.0
Total omega-3		2.3
Total omega-6		0.3

Fat Stability

Preserved with mixed tocopherols 1000 ppm
 Peroxide Value 10.0 mEq / kg fat

Minerals (% meal)

Calcium 6.0
 Phosphorus 3.5
 Potassium 1.0
 Sodium 1.1
 Sulfur 0.8
 Magnesium 0.2

(mg / kg meal)

Iron 100
 Zinc 85
 Aluminum 40
 Copper 5
 Manganese 13
 Chromium 1
 Vanadium BDL
 Cadmium BDL
 Lead BDL
 Cobalt BDL
 Nickel BDL
 Molybdenum BDL

Vitamins (IU / kg meal)

Vitamin A 86,500
 Vitamin D 1,500
 Vitamin E --

Microbial Analysis

Aerobic Plate Count 100,000 cfu / g

Product Characteristics

Color Light brown
 Odor Mild fish
 Physical Free-flowing, 100% through 2.5 mm screen
 Density Approximately 25 - 28 lb / ft³
 pH 7.0 – 7.5

Storage Store in a cool, dry place in original packaging
Stability 6 months when appropriately stored

Packaging

1,500 lb bulk bags

AAFCO Definition

Whitefish Meal, Pacific Whiting Meal, Fishmeal

Certification

Marine Stewardship Council (MSC-C-50472)

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.

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

The value for peroxide is a typical value for the product at the time of shipping.

Manufacturer

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