Whiting Oil
Pacific Whiting Oil

Whiting Oil is derived 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. The fishery for Pacific whiting conforms to Marine Stewardship Council standards, and reflects our “Sustainability Mission” to promote socially and ecologically responsible marine resource management worldwide. Utilizing only fish cuttings from established fisheries managed as sustainable natural resources is the best way to ensure our product is wholesome, renewable and consistently available.

Whiting Oil is a crude oil that retains a complete profile of all naturally-occurring fatty acids. It has applications in a variety of animal feeds to provide dietary energy and supply critical omega-3 docosahexaenoic (DHA) and eicosapentaenoic (EPA) fatty acids. This ingredient is stabilized with butylated hydroxytoluene (BHT).

Whiting Oil is a product of the United States of America. 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 Fat (min) 98.5 %
Moisture/Impurities (max) 1.5 %
Free Fatty Acid (max) 5.0 %

Typical Composition
Free Fatty Acid (as oleic) 3.0 %
Iodine Value (Wijs) 115-160
Moisture Impurities 0.5 %
Vitamin A 900,000 IU / kg
Vitamin D 15,000 IU / kg
**Fat Stability**
Preserved with BHT 500 ppm
Peroxide Value 4.5 mEq / kg

**Fatty Acid Profile**

<table>
<thead>
<tr>
<th>Fatty Acid Profile</th>
<th>% Oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Myristic C14:0</td>
<td>3.3</td>
</tr>
<tr>
<td>Palmitic C16:0</td>
<td>21.8</td>
</tr>
<tr>
<td>Palmitoleic C16:1</td>
<td>7.3</td>
</tr>
<tr>
<td>Stearic C18:0</td>
<td>3.5</td>
</tr>
<tr>
<td>Cis-Oleic C18:1 n-9</td>
<td>28.7</td>
</tr>
<tr>
<td>Cis-Linoleic C18:2 n-6</td>
<td>1.3</td>
</tr>
<tr>
<td>α-Linolenic C18-3 n-3</td>
<td>0.8</td>
</tr>
<tr>
<td>Cis-11,14,17-Eicosatrienoic C20:3 n-3</td>
<td>0.2</td>
</tr>
<tr>
<td>Arachidonic C20:4 n-6</td>
<td>1.1</td>
</tr>
<tr>
<td>Eicopentaenoic (EPA) C20:5 n-3</td>
<td>14.6</td>
</tr>
<tr>
<td>Erucic C22:1 n-9</td>
<td>1.0</td>
</tr>
<tr>
<td>Docosahexaenoic (DHA) C22:6 n-3</td>
<td>9.9</td>
</tr>
<tr>
<td>Saturated</td>
<td>30.0</td>
</tr>
<tr>
<td>Mono-unsaturated</td>
<td>38.5</td>
</tr>
<tr>
<td>Poly-unsaturated</td>
<td>29.5</td>
</tr>
<tr>
<td>Omega-3</td>
<td>26.6</td>
</tr>
<tr>
<td>Omega-6</td>
<td>2.8</td>
</tr>
</tbody>
</table>

**Product Characteristics**

Color Tan to amber
Odor Mild fish
Physical Liquid at room temperature
Density 7.25 – 7.75 lb / gal
pH 6.0 – 6.25
Storage Store in a cool, dry location
Stability 6 months when appropriately stored

**Packaging**
Bulk tankers or 2,000 lb liquid totes

**AAFCO Definition**
Pacific Whiting Oil, Fish Oil
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 BHT 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 fatty acids, iodine, vitamins, and product characteristics are typical and expected.

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