



Pacific Whiting 64- MSC

Natural Pacific Whiting Meal

Pacific Whiting 64- MSC is a natural fishmeal certified as sustainable by the Marine Stewardship Council (MSC). It is derived solely 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. Utilizing only fish cuttings from marine fisheries that conform to MSC standards reflects our "Sustainability Mission" to promote ecologically responsible marine resource management practices worldwide. It is the best way to ensure our product is wholesome, renewable and reliably available.

Pacific Whiting 64- MSC is a consistent feed ingredient. Specifications do not vary seasonally and each production lot is formulated and blended to standard nutrient levels. It is a source of highly digestible fish protein, provides a supplemental level of omega-3 fatty acids including docosahexaenoic (DHA) and eicosapentaenoic (EPA), and is stabilized with natural antioxidants. This fishmeal is species-specific and can validate flavor, label and natural claims.

Pacific Whiting 64- MSC is produced solely in the United States of America. It is traceable with documentation showing source and disposition 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 cuttings. Pacific Seafood Group maintains strict quality standards based on scientifically-derived FSMA/HACCP systems at all our locations to ensure the product you receive is 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)	64.0 %
Crude Fat (min)	5.5 %
Crude Fiber (max)	1.5 %
Ash (max)	21.0 %
Moisture (max)	10.0 %
Calcium (min/max)	4.8 / 7.0 %
Phosphorus (min)	2.8 %
Salt (max)	2.5 %

Freshness

Histamine 50 mg / kg meal

Total Volatile Nitrogen 100 mg N / 100 g meal

Protein Digestibility

Pepsin Digestibility (0.0002% pepsin) 96 %





Amino Acids	(% meal)
Alanine	3.7
Arginine	4.8
Aspartic acid	6.0
Cystine	0.6
Glutamic acid	8.5
Glycine	3.0
Histidine	1.5
Isoleucine	3.1
Leucine	5.4
Lysine	5.7
Methionine	1.8
Phenylalanine	2.9
Proline	2.4
Serine	2.7
Threonine	3.1
Tryptophan	1.0
Tyrosine	2.6
Valine	3.7

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	0.8
Erucic	C 22:1 n-9	0.1
Docosahexaenoic (DHA)	C 22:6 n-3	0.7
Total omega-3		1.8
Total omega-6		0.2





Fat Stability

Preserved with Mixed Tocopherols 750 ppm

Peroxide Value 10.0 mEq / kg fat

Minerals	(% meal)
Calcium	5.4
Phosphorus	3.1
Potassium	0.9
Sodium	1.0
Sulfur	0.7
Magnesium	0.2

(mg / kg meal)

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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 64,500
Vitamin D 1,100
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 2.5 mm screen





Density Approximately 25 - 28 lbs / ft³

pH 7.0 - 7.5

Storage Store in a cool, dry place in original packaging

Stability 9 months when appropriately stored

Packaging 2,000 lb bulk bags

AAFCO Ingredient Name Fish Meal

Certification Marine Stewardship Council (MSC-C-54072)

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

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

Manufacturer

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