

# H-Oil® – Salmon Oil



## Description

Feed-material produced of produced of by-products and trimmings from farmed Atlantic salmon and Rainbow trout slaughtered for human consumption (Category 3).

Processed according to method 7 of directory (EC) 1069/2009. The product is produced in Norway.

## Product Information

### Characteristic

|                           |        |
|---------------------------|--------|
| Colour                    | Red    |
| Basic Sediments and Water | <1.0 % |
| Viscosity (at 20oC)       | 92 cP  |
| Specific weight (at 20oC) | 0.92   |
| Free fatty acids (FFA)    | <5.0 % |

### Fatty Acids

|                                  |         |
|----------------------------------|---------|
| Sum saturated fatty acids        | 13.61 % |
| Sum mono-unsaturated fatty acids | 50.84 % |
| Sum poly-unsaturated fatty acids | 32.12 % |
| Sum of Omega 6                   | 15.84 % |
| Sum of Omega 3                   | 17.43 % |

### Nutritional values

|               |        |
|---------------|--------|
| Dry matter    | 56-60% |
| Crude protein | 46-48% |
| Crude ash     | 6-7%   |
| Crude fat     | >1%    |

### Microbiology

|                      |           |
|----------------------|-----------|
| Salmonella per 25 g: | Negative  |
| Enterobacteriaceae:  | <10 CFU/g |

### Shelf life

12 months, provided the tank is cleaned before filling

## Product application

Not for human consumption  
Feed-material

## Storage and packaging

In closed tank at ambient temperature

**Fatty Acids**

|                                           |       |                                                   |      |
|-------------------------------------------|-------|---------------------------------------------------|------|
| C14:0 Myristic acid                       | 1.87  | C20:1 Gondoic acid                                | 3.52 |
| C15:0 Pentadecanic acid                   | 0.16  | C20:2 Eicosadienoic acid $\omega$ 6               | 0.99 |
| C16:0 Palmitic acid                       | 8.05  | C20:3 Eicosatrienoic acid $\omega$ 3              | 0.66 |
| C16:1 Palmitoleic acid $\omega$ 7         | 2.22  | C20:3 Dihomo- $\gamma$ -linolenic acid $\omega$ 6 | 0.20 |
| C17:0 Margaric acid                       | 0.11  | C20:4 Eicosatetraenoic acid $\omega$ 3 (ETA)      | 0.79 |
| C18:0 Stearic acid                        | 2.38  | C20:4 Arachidonic acid (AA)                       | 0.20 |
| C18:1 Oleic acid $\omega$ 9               | 40.99 | C20:5 Eicosapentaenoic acid $\omega$ 3            | 2.23 |
| C18:2 Linoleic acid $\omega$ 6            | 13.80 | C22:0 Behenic acid                                | 0.14 |
| C18:3 $\alpha$ -Linolenic acid $\omega$ 3 | 7.69  | C22:1 Erucic acid $\omega$ 9                      | 0.42 |
| C18:3 $\gamma$ -Linolenic acid $\omega$ 6 | 0.10  | C22:5 Docosapentaenoic acid $\omega$ 3 DPA        | 1.12 |
| C18:4 Stearidonic acid $\omega$ 3         | 0.59  | C22:5 Docosapentaenoic acid $\omega$ 6            | 0.29 |
| C20:0 Arachidic acid                      | 0.30  | C22:6 Docosahexanoic acid $\omega$ 3 DHA          | 4.26 |
|                                           |       | C24:1 Nervonic acid C24:1 $\omega$ 9              | 0.34 |

