

FISH OIL ATLANTE®

This crude fish oil is obtained by mechanical pressure during the production of fishmeal, produced from fish by products coming from industrial fisheries.

Nutrient composition and nutritional values	
Oleic acidity	NFT 60204 Maxi 7
Colour	Gardner..... 12 - 14
Moisture	NFT 60201 0 - 0,10
Impurities	NFT 60202 0 - 0,05
Insaponifiable.....	NFT 60205 0,80 - 1
Iodine value (g/100g)	NFT 60203 150 - 165
Viscosity at 60 °C (cP) 18 - 19
Shelf life 1 year

Fatty acids profile (% crude matter)	
Indicative values (NFT 60234)	
C14	Myristic 4.3 - 5,7
C16	Palmitic 14,4 - 16,2
C16:1	Palmitoleic 5,6 - 6
C18	Stearic 3,3 - 3,6
C18:1	Oléic 19,3 - 25,7
C18:2	Linoleic 4,1 - 5,8
C18:3	Linolenic 1,4 - 2,6
C 18	Total 37 - 40
C20:5	EPA 5 - 7,5
C20	Total 15 - 18
C22:6	DHA..... 6 - 10
C22	Total 18 - 20
C24	Total 0,6 - 1
Total ω3 18 - 25
Total ω6 8 - 12

Uses and advantages

Recommended storage temperature: room temperature, minimum 10 °C

Regulation

- This product is processed from category 3 raw materials according to Regulations (EC) N° 1069/2009 and (EU) N° 142/2011.
- Veterinary agreement: FR 29.039.001 CE
- This product is in conformity with European Directive 2002/32/CE.
- **This product must not be incorporated in ruminant feed and in human food**

Production unit: Concarneau (29)

The technical information above is only indicative value and has been drafted in order to help our customers. It cannot be considered beyond our company's contractual guarantees. Do not hesitate to contact us for any further information