Enviro Fish Oil



Product characteristic

Marine ingredient

Enviro fish oil is a natural raw oil produced from wild caught marine fish.

Fresh

The oil is produced from fresh raw materials which makes a greater palatability.

Essential fatty acids

Enviro fish oil has good amounts of EPA and DHA.

Nutritional advantages

Besides Omega-3, Enviro fish oil contains good amount of long chain fatty acids that is believed to increase the digestibility of the oil



Premium Quality

The oil is produced at factories with state of art technology and highest hygienic conditions. Enough care has been taken during processing to retain optimal nutrients in the final product.

Extensively Controlled

All our factories are subjected to an extensive and strict program of approval. We carry out chemical, microbial tests through and after production.

Organic

Enviro fish oil is accepted as organic feed ingredient according to Regulation (EC) No 834/2007 and No 889/2008. The oil is produced without synthetic preservatives and is added natural antioxidants.

Fully traceable

The product is fully traceable till the day and site of catching.

PRODUCT APPLICATION

Enviro fish oil is ideal for applications within organic feed for aqua and animal diets.

STORAGE AND PACKING

Product can be shipped in bulk or IBC containers. To To be stored away from light and heat.

Contact us for detailed information.







Typical composition

Fatty acid profile	Typical (% of fatty acids)	General specification Free fatty acids %	Typical 3,0-5,0
14:0	7,6	Moisture and impurities	0,5-1,0
16:0	11,9	Totox	15-25
18:0	1,1	Antioxidants	Natural
16:1 n-7	6,0	Contaminants	EU limits
18:1 (n-9) + (n-7) + (n-5)	12,3		
20:1 (n-9) + (n-7)	15,0	Others	
22:1 (n-11) + (n-9) + (n-7)	20,0	Others	
24:1 n-9	0,8	Colour	Characteristic
18:2 n-6	1,3	Odour	Characteristic
18:3 n-6	1,0	Viscosity	55-80 m Pa.s/20°C
20:2 n-6	0,2		
20:4 n-6	0,4		Tunical
18:3 n-3	0,9	Fatty acid summary	Typical (% of fatty acids)
18:4 n-3	2,5	Sum saturated fatty acids	20,7
20:4 n-3	0,5	Sum monoenoic fatty acids	
20:5 n-3 EPA	5,8	Sum PUFA (n-6) fatty acids	2,9
22:5 n-3	0,6	Sum PUFA (n-3) fatty acids	17,0
22:6 n-3 DHA	6,7	Sum PUFA fatty acids total	19,8
Sum EPA DHA	12,5	Jum For A factly acids total	13,0
Sum fatty acids Total	90,5		













