ANALYSIS:

Liquid Krill Hydrolysate

GENERAL DESCRIPTION:

Highly pigmented, protein rich liquid made from 100% Euphausia Superba krill (zooplankton).

USAGE:

Provides a stimulating flavour and valuable source of carotenoid pigments in all types of diets. Inclusion rates of 10-20% of total formulation. Less if using as top coat for taste enhancement.

PHYSICAL APPEARANCE:

Appearance: Red/orange liquid

Odour: Fresh seafood, shrimplike Taste: Sweet, seafood flavor

PIGMENTATION:

Astaxanthin – Range 30-40 ppm

STABILIZATION:

Acid stabilized to pH<3.5

STANDARD PACKAGING:

Packaged in 20 litre pails

STORAGE:

Store in a cool, protected environment in closed containers with little oxygen present. Keep away from direct sunlight and heat.

MICROBIOLOGY:

Salmonella - Negative

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TYPICAL ANALYSIS (E. SUPERBA)

(Depending on seasonal variation)

CRUDE PROTEIN	11-13% MIN
CRUDE FAT	1.5-4% MIN
ASH	3.5% MAX
MOISTURE	82.5% MAX
FIBER	0.5% MAX

AMINO ACID PROFILE % OF DRY WEIGHT

THREONINE	2.14	ISOLEUCINE	2.07
SERINE	1.90	ASPARTIC ACID	4.66
GLUTAMIC ACID	6.26	LEUCINE	3.26
PROLINE	2.50	TYROSINE	1.48
GLYCINE	3.48	PHENYLALANINE	2.17
ALANINE	2.74	HISTIDINE	1.17
CYSTEINE	0.71	LYSINE	3.69
VALINE	2.38	ARGININE	3.11
METHIONINE	1.18		

FATTY ACID PROFILE

		% OF TOTAL FATTY ACIDS
MYRISTIC ACID	C14:0	5.6
PALMITIC	C16:0	18.0
PALMITOLEIC ACID	C16:1w7	4.2
OLEIC ACID	C18:1w9	15.1
LINOLEIC ACID	C18:2w6	2.0
LINOLENIC ACID	C18:3w3	1.0
OCTADECATETRAENOIC ACID	C18:4w3	1.4
EICOSAPENTAENOIC ACID	C20:5w3	18.1
DOCOSAHEXAENOIC ACID	C22:6w3	14.7

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