



US EXPORT-IMPORT CORPORATION



US REFINED FISH OIL

Marketed by: US Export Import Corporation

Composition

Free fatty Acids (as Oleic), %	0.50 max
Iodine Value (Wijs)	165 min
Color (Gardner Scale)	8 max
Moisture and Impurities, %	0.50 max
Total Omega-3 fatty Acids, %	45 max
Anisidine Value	55.0 max
Peroxide Value	10 max

Storage and Handling

To reduce oxidation of oil, minimize exposure to heat and oxygen sources. Extended storage at temperatures under 45 F could cause stearine crystals to appear. Thaw at room temperature.

Packing

Bulk, drums, totes at seller options

US refined fish oil specially formulated as a palatable feed ingredient. Refined fish oil contains approximately 35% total fatty acids including EPA (Eicosapentaenoic Acid) and DHA (Docosahexaenoic Acid).

Typical Fatty Acid Profile, %

Fatty Acids	Area % of Total Fatty Acids
Myristic, C14:0	08.90
Palmitic, C16:0	18.28
Palmitoleic, C16:1	12.51
Stearic, C18:0	03.08
Oleic, C18:1	09.07
Linolenic, C18:2	01.41
Alpha Linolenic, C18:3 (Omega-3)	01.36
Stearidonic, C18:4 (Omega-3)	02.81
Arachidonic, C20:4 (Omega-6)	01.07
Eicosapentaenoic, C20:5 (Omega-3)	14.67
Docosapentaenoic, C22:5 (Omega-3)	02.50
Docosahexaenoic, C22:6 (Omega-3)	11.51
Other	12.81

Typical Supplemental Information

Refractive Index, at 60 C	1.47
Saponification Value	195
Unsaponifiable Matter, %	1
Titer	32
Specific Gravity	
At 15°C	0.93665
At 30°C	0.92632
At 45°C	0.91609
Specific Heat, Kcal/lb	0.53
Heat of Fusion, Kcal/g	45
Slip Melting Point, °C	13
Boiling Point, °C	>250
Flash Point, °C	360
Viscosity, cps	
At 20°C	75
At 50°C	25
At 90°C	10
Lbs/gal	7.75