

Salmon Oil Xalar ASC



Spe	ecifi	catio	on

Free fatty acids

Peroxide value

Anisidine Value

Unsaponifiable

Total Omega-3

EPA/DHA

Dioxin

Vitamin E

Astaxanthin

Colour

Shelf life

Typical value

Max 1.0%

<5 meq/kg oil

<5 meg/kg oil

<1,5 %

14-17 % of total fatty acid

5-8 %

2-3 ng TEQ/kg

 $> 130 \, \text{mg}$

4-8 mg/kg

Light red, natural salmon color

Depending on packaging









Description

Xalar[™] Salmon Oil by Mowi Nutrition is produced at the Mowi plant from farmed Atlantic Salmon. This approved for food grade production by The Norwegian Food Safety Authority. Our facility is also approved GMP+. The salmon in this product comes from a farm that has been independently certified to the ASC's seafood. www.asc-aqua.org

Country of origin

Norway

Antioxidants

Xalar[™] Salmon Oil is naturally stable due to Vitamin E and Astaxanthin levels.

be added upon request.

Learn more about at our website: www.mowinutrition.com

Packaging

200 liter drum

1.000 liter IBC container

Tank truck

Flexi / ISO container

Tank vessel

Mowi Markets Norway AS

Eivind Sætre, Sales manager