

## Arctic Fish Powder

### Product description

Arctic Fish Powder is a natural fish powder produced from fresh whole white fish from North Atlantic areas. The product is manufactured by boiling, dehydration, micro milling and packing in nitrogen atmosphere.

### Chemical analyses

Chemical parameter	Average	Method of analysis
Moisture	6 % ± 2	ISO 6496
Protein (N x 6.25)	72 % ± 3	ISO 5983/1979
Lipid	8 % ± 2	AOCS Ba3 -38
Ash	15 % ± 2	ISO 5985 -1978
Salt (NaCl)	3,5 % ± 1	AOAC 93709



### Microbiological Standards

Micro organism ( pr g of product )	Target	Max	Method of analysis
Total number of bacteria (aerobic)	< 5000	< 50 000	NCFA 146
Coliform bacteria (37 °C)	< 10	< 100	NCFA 147
Escherichia coli (44 °C)	neg. in 10g	< 10	NCFA 147
Salmonella	-	absent in 25g	AOAC 99138 + NCFA 71
Mould and yeast	< 100	< 1000	AOAC ref

AOAC Association of official Agriculture Chemists  
NCFA Nordic Committee on Food Analysis

### Storage and shelf life

Arctic Fish Powder has a shelf life of 12 months if stored dark below 10°C. Seagarden Arctic Fish Powder is manufactured without adding antioxidant.

### Packaging

Arctic Fish Powder is packed in polyethylene lined paper sacks, 25 kilograms net weight.  
Packed in paper sacks : 20 sacks pr. pallet, i.e. 500 kg net weight.

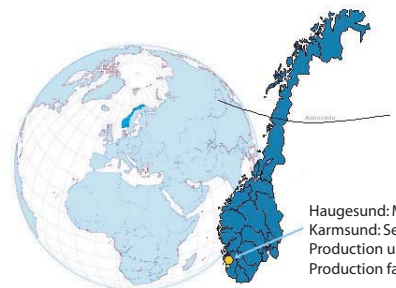
### Application and dosages

Arctic Fish Powder can be used as a natural taste enhancer or protein source in soups, sauces, snacks etc.

Normal dosages could be from 10-30 grams pr litre finished product.



Applications



Haugesund: Main Office  
Karmsund: Seagarden  
Production unit  
Production facilities