



Product Specification Sheet

Product: **FISH OIL**

Description: Fish Oil is the component remaining after fat has been extracted in the normal rendering process.

Analysis:	<u>Guaranteed</u>	<u>Typical</u>
Free Fatty Acid (Max.)	5%	3%
Moisture (Max.)	.5%	.5%
Crude Fat (Min.)	98%	98%

Processing: The process is a Stord Bartz continuous fish rendering system. It consists of a cooker, a twin screw press, two roto disc dryers with related support equipment: automatic raw material feed bin, draining conveyors, centrifuges, tanks, pumps, and waste heat evaporator, etc. The capacity of the system is 40,000 pounds per hour of raw material. The meal is exposed to a maximum disc temperature of 340° F for approximately 30 to 40 minutes.

The finished product is tested monthly by an independent lab for salmonella and coliforms.

West Coast Reduction Ltd. operates under a permit issued by the Canadian Food Inspection Agency.