



Fats and Oils

Fish Oil

Product Specifications

Proximate Composition

	(3 Yr. Avg.)	Range
Free Fatty Acid (as Oleic), (%)	1.68	1 - 3
Moisture (%)	0.17	0.1 - 0.5
Impurities (%)	0.02	0.01-0.08
Iodine Value (Wijs)	167	147 - 180
Color (Gardner Scale)	10.5	10 - 12
Total Omega 3 Fatty Acids, (%)	29.43	24 - 33
Total Omega 6 Fatty Acids (%)	4.35	3 - 5.5
Peroxide Value (PV)	3.30	2.0 - 5.0
Anisidine Value (AV)	14.2	11.0 - 20.0
TOTOX	20.7	13.0 - 29.0

Fish Oil Characteristics

Typical Range

Refractive Index @60oC	1.4608	1.4590-1.4623
Saponification Value, mg KOH/g	196	192-199
Unsaponifiable Matter (%)	1	0.6-1.6
Titer (oC)	32	
Caloric Value (cal/g)	9.5	
Metabolizable Energy, Cal/lb	4199	
Metabolizable Energy, Cal/kg	9257	
Specific Gravity @ 15oC 0.92	@ 30oC 0.91	@ 45oC 0.90
Specific Heat (cal/g)	0.53	
Heat of Fusion (cal/g)	54	
Slip Melting Point, oC	13	
Boiling Point, oC	>250	
Flash Point, oC	360	
Viscosity (cps) @ 20oC 75	@ 50oC 25	@ 90oC 10
Iodine Value, Wijs	150-190	
Phosphorus, mg/Kg	11	

Fatty Acid Composition

(%)3 Year Average

C10:0 Capric	0.00
C12:0 Lauric	0.12
C13:0 Tridecanoic	0.01
C14:0 Myristic	9.78
C14:1 Myristoleic	0.17
C15:0 Pentadecanoic	0.68
C15:1 Pentadecenoic	0.01
C16:0 Palmitic	19.48
C16:1 Palmitoleic	11.98
C16:2 Hexadecadienoic	1.08
C16:3 Hexadectrienoic	1.62
C16:4n3 Hexadecatetraenoic	1.36
C17:0 Heptadecanoic	0.50
C17:1 Heptadecenoic	0.40
C18:0 Stearic	3.27
C18:1 Oleic	9.09
C18:2n3 Linoleic	1.76
C18:3n6 alpha-Linolenic	0.93
C18:3n6 gamma-Linolenic	1.36
C18:4n3 Stearidonic	2.27
C19:0 Nonadecanoic	0.00
C20:0 Arachidic	0.28
C20:1 Gadoleic	1.14
C20:2n6 Eicosadienoic	0.25
C20:3n6 homo-gamma-Linolenic	0.31
C20:3n3 Eicosatrienoic	0.29
C20:4n3 Eicosatetraenoic	1.25
C20:4n6 Arachidonic	1.28
C20:5n3 Eicosapentaenoic	13.42
C21:0 Heneicosanoic	0.00
C22:1 Erucic	0.18
C22:2 Docosadienoic	<0.10
C22:4n6 Adrenic	0.38
C22:5n3 Docosapentaenoic	2.61
C22:6n3 Docosahexaenoic	8.00
C23:0 Tricosanoic	<0.10
C24:0 Lignoceric	0.00
C24:1 Selacholeic	0.31