



Fats and Oils

Gulf Menhaden Fish Oil

USA Gulf caught menhaden fish by vessels with refrigerated cargo holds. Certified by GMP and NOAA Fisheries and is Kosher Certified (OU).

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

Fatty Acid Composition(%) – 3 Year Average

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