

## SeaPro® 75

### De-Boned White Fish Meal

SeaPro® 75 is derived from the fresh cuttings of marine white fish processed for human consumption at inspected, domestic fish processing facilities. The raw material is cooked, de-boned, partially de-oiled, and dried under high temperature – short time conditions. This ingredient is a concentrated source of highly digestible fish protein, provides a supplemental level of fish oil, is extremely low in ash and magnesium, and stabilized with natural antioxidants.

SeaPro® 75 is formulated and blended to strict product specifications, and consistent in all aspects of nutrient content and quality. It is ideal for use in dog and cat foods to improve protein quality, reduce dietary ash and magnesium levels, and validate flavor, label, and natural claims.

SeaPro® 75 is a natural, sustainable feed ingredient. Fisheries targeting Pacific Whiting (*Merluccius productus*) and associated white fish species are the primary sources of our raw material. Harvest of these fisheries is conducted by Pacific Seafood Group, and are certified “sustainable” by the Marine Stewardship Council.

SeaPro® 75 is a product of the United States of America. It is traceable with documentation showing source and disposition of all raw material utilized in formulation and production.

## TECHNICAL DATA

### Guaranteed Analysis

Crude Protein (min)	75.0 %
Crude Fat (min)	8.5 %
Crude Fiber (max)	1.0 %
Ash (max)	5.5 %
Moisture (max)	10.0 %
Calcium (min/max)	0.5 / 1.0 %
Phosphorus (min)	0.7 %
Magnesium (max)	0.135 %
Salmonella	Negative (org/25 g)
Salt (max)	1.0 %

### Freshness

Histamine	50 mg / kg meal
Total Volatile Nitrogen	110 mg N / 100 g meal

<b>Amino Acids</b>	<b>(% meal)</b>	<b>(g / 100 g protein)</b>	<b>(% digestible)</b>
Alanine	4.1	5.3	95.9
Arginine	5.6	7.3	88.4
Aspartic acid	7.3	9.5	93.5
Cystine	0.7	0.9	86.8
Glutamic acid	10.1	13.2	94.8
Glycine	3.4	4.5	N/A
Histidine	1.8	2.3	83.8
Isoleucine	3.7	4.8	96.1
Leucine	6.4	8.4	96.3
Lysine	6.6	8.6	85.7
Methionine	2.2	2.9	96.6
Phenylalanine	3.7	4.8	95.4
Proline	2.8	3.6	93.6
Serine	3.2	4.2	94.1
Taurine	0.2	0.3	N/A
Threonine	3.6	4.7	94.2
Tryptophan	1.2	1.6	99.7
Tyrosine	3.3	4.3	95.1
Valine	4.4	5.8	94.1
Pepsin Digestibility (0.0002% pepsin)			96.0

<b>Fatty Acids</b>		<b>(% meal)</b>	<b>(g / 100 g fat)</b>
Myristic	C 14:0	0.3	3.0
Palmitic	C 16:0	1.8	19.0
Palmitoleic	C 16:1	0.7	7.0
Stearic	C 18:0	0.5	5.0
cis-Oleic	C 18:1 n-9	2.4	25.0
cis-Linoleic	C 18:2 n-6	0.2	1.8
gamma-Linolenic	C 18:3 n-6	N/A	0.4
α-Linolenic	C 18:3 n-3	0.2	1.5
cis-11-Eicosenoic	C 20:1 n-9	0.2	2.5
cis-11,14,17-Eicosatrienoic	C 20:3 n-3	0.2	2.0
Arachidonic	C 20:4 n-6	0.2	1.5
Eicosapentaenoic (EPA)	C 20:5 n-3	1.2	12.3
Erucic	C 22:1 n-9	0.1	1.5
Docosahexaenoic (DHA)	C 22:6 n-3	1.1	12.0
Total omega-3		2.8	28.5
Total omega-6		0.4	2.5

## Fat Stability

Preserved with mixed tocopherols      1250 ppm  
Peroxide Value                              8.5 mEq / kg fat

### Minerals                      (% meal)

Calcium	0.8
Phosphorus	0.9
Potassium	0.5
Sodium	0.4
Sulfur	0.9
Magnesium	0.12

### (mg / kg meal)

Iron	300
Zinc	100
Aluminum	30
Copper	4
Manganese	5
Chromium	1
Vanadium	BDL
Cadmium	BDL
Lead	1
Cobalt	BDL
Nickel	BDL
Molybdenum	BDL

### Vitamins                      (IU / kg meal)

Vitamin A	86,500
Vitamin D	1,500
Vitamin E	N/A

## Microbial Analysis

Aerobic Plate Count	100,000 cfu / g
Salmonella	Negative (org / 25 g)

## **Product Characteristics**

Color	Light brown
Odor	Mild fish
Physical	Free-flowing, 100% through 1.9 mm screen
Density	Approximately 25 - 28 lbs / ft <sup>3</sup>
pH	7.0 – 7.5
Storage	Store in a cool, dry place in original packaging
Stability	6 months when appropriately stored

## **Packaging**

1,800 lb bulk bags

## **AAFCO Definition**

White Fish Meal

## **Processing Statements**

Allergen: This product contains fish and is processed in a facility that processes crustacean shellfish

This product is not intended for human consumption

## **Manufacturer**

BioOregon Protein, Inc.

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## **Technical Inquiries**

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\*Values for freshness, amino acids, fatty acids, peroxide, minerals, vitamins, microbial analysis, and product characteristics are typical values.