

## Product Description

Product Name: **Fish Flour**

### Composition and quality:

Fish Flour natural and sustainable, provide a concentrated source of high quality protein and rich fat in Omega-3 fat acids DHA and EPA Fat - Minerals - Vitamins: such as A and D Omega-6, Omega-3 phosphorus and trace elements of vitamin B complex including choline, vitamin B12 as well as A and D

### Product Description

General Characteristics of the Good

Name of Property: Fish Flour

Technical name: Segment Fish Flour 46/class 18/family 15 UN:

Name of the good the UN catalog

UN code: Unit: Kilogram (Kg) Annexes Attached: Overview: Fish Flour and defatted dried product.

Obtained by cooking pressing, drying and milling of fish or parts of different species.

Characteristics of the good:

Chemical and Physical requirements: Fish Flour is usually made up of fish

Protein - humidity - fat - ash - Impurities - Insects

660% - 72% min 14% max 5% - 12% max 10% -20% max absence

### Sensory Characteristics:

Color: Brown or dark yellow - order: Characteristic for composition and quality

Fish Flour, natural and sustainable, provide a concentrated source of high quality protein and rich in fat omega-3 fat acids DHA and EPA

FAT: Minerals: Vitamins: A and D

Omega-6, Omega-3 phosphorus and trace elements of vitamin B complex including choline, vitamin B12 and vitamins A and D