High Fat Krill Meal- 2015

Maxxam
A Bureau Veritas Group Company

Report Date: 2015/02/23
Report #: R3337684
Version: 1 - Final

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Reference
C. perfringens Count, D1: 10<DL<57000 (1)	1	N/A	2015/02/12	MFHPB-23, Nov-2001	Health Canada
Grav. Fat analysis using Acid Hydrolysis (1)	1	2015/02/17	2015/02/17	CAM SOP-00706	AOAC 922.06, 933.05
Total Metals Analysis in Food by ICP (1)	1	2015/02/17	2015/02/17	CAM SOP-00408	AOAC 984.27 (mod.)
Salmonella, P-A/25g(mL) (1)	1	N/A	2015/02/12	MFHPB-20, Mar-2009	Health Canada
Staph. Count (1)	1	N/A	2015/02/12	MFLP-21, Jul-2004	Health Canada
Protein (1)	1	N/A	2015/02/19	CAM SOP-00711	AOAC 992.15
Ash (1)	1	N/A	2015/02/18	CAM SOP-00713	AOAC 923.03
Crude Fibre (1)	1	N/A	2015/02/18	CAM SOP-00721	AOCS Ba 6a-05
Ethoxyquin (1, 2)	1	2015/02/19	2015/02/19	CAM SOP-00730	AOAC 996.13
Moisture (1)	1	N/A	2015/02/18	CAM SOP-00715	AOAC methodology

RESULTS OF ANALYSES OF FOOD

Maxxam ID		ZM2798	
Sampling Date			
	Units	KRILL MEAL LOT# 03152014	RDL
General Food Parameters			
Ethoxyquin	ug/g	330	1
Nutritional Parameters			
Crude Fibre	g/100g	3.8	0.1
Protein	g/100g	54.18	0.10
Ash	g/100g	10.9	0.1
Fat (gravimetric)	g/100g	24.0	0.1
Moisture	g/100g	6.5	0.1
RDL = Reportable Detection Limit			

MICROBIOLOGY (FOOD)

Maxxam ID		ZU4058	
Sampling Date			
	Units	KRILL MEAL LOT# CAIU8080366	RDL
Enumeration			
Clostridium perfringens	CFU/g(mL)	<10	10
Staphylococcus aureus	CFU/g(mL)	<10	10
Conventional Pathogen			
Salmonella	P-A/25g(mL)	NEG	1
RDL = Reportable Detection Limit NEG = Negative			

Application: For animal nutrition to be used in formulated diets. The product contains phospholipid bound Omega-3 fatty acids, high quality marine protein and Astaxanthin.

Packaging: The product is packed in polypropylene woven bags in two sizes, 20 kg and 550 kg. The bag with net weight of 20 kg is coated with polyethylene. The big bag with net weight of 550 kg contains an inner bag of polyethylene.

Storage: The product is best kept at temperatures <25°C during storage in its original packaging container. Added antioxidant (Ethoxyquin) will ensure stability of important components.

Best Before Date: 2 years from production date when stored in unopened packaging at recommended conditions.