High Protein Krill Meal- 2015

Maxxam
A Bureau Veritas Group Company

CERTIFICATE OF ANALYSIS

MAXXAM JOB #: B540988
Received: 2015/03/09, 10:45

Sample Matrix: FOOD
Samples Received: 1

Report Date: 2015/03/18
Report #: R3358438
Version: 1 - Final

Analyses	Quantity	Date Extracted	Date Analyzed	Labo	
C. perfringens Count, D1: 10<DL<57000 (1)	1	N/A	2015/03/10	MFH	
Grav. Fat analysis using Acid Hydrolysis (1)	1	2015/03/13	2015/03/13	CAM	
Salmonella, P-A/25g(mL) (1)	1	N/A	2015/03/10	MFHPB-20, Mar-2009	Health Canada
Staph. Count (1)	1	N/A	2015/03/10	MFLP-21, Jul-2004	Health Canada
Protein (1)	1	N/A	2015/03/13	CAM SOP-00711	AOAC 992.15
Ash (1)	1	N/A	2015/03/12	CAM SOP-00713	AOAC 923.03
Calories (1)	1	N/A	2015/03/14	CAM WI-00708	Calculation
Carbohydrates (1)	1	N/A	2015/03/14	CAM WI-00708	Calculation
Crude Fibre (1)	1	N/A	2015/03/13	CAM SOP-00721	AOCS Ba 6a-05
KJ (1)	1	N/A	2015/03/14	CAM WI-00708	Calculation
Moisture (1)	1	N/A	2015/03/12	CAM SOP-00715	AOAC methodology

RESULTS OF ANALYSES OF FOOD

Maxxam ID		ZU4058	
Sampling Date			
	Units	KRILL MEAL LOT# CAIU8080366	RDL
Nutritional Parameters			
Crude Fibre	g/100g	2.9	0.1
KJ	/100g	1693	1
Protein	g/100g	67.81	0.10
Ash	g/100g	9.8	0.1
Fat (gravimetric)	g/100g	14.3	0.10
Calories	/100g	405	1
Carbohydrates	g/100g	1.2	0.1
Moisture	g/100g	6.9	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.