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Arctic seafood ingredients

Arctic Fish Powder

Product description

Arctic Fish Powder is a natural fish powder produced from fresh whole white fish from North Atlantic areas. The product is manufactured by boiling, dehydration, micro milling and packing.

Chemical Analyses

Chemical parameter	Average	
Moisture	6 % \pm 2	ISO 6496 - 38
Protein (N x 6.25)	72 % \pm 3	ISO 5983 / 1979
Lipid	8 % \pm 2	AOCS Ba3
Ash	15 % \pm 2	ISO 5985 - 1978
Salt (NaCl)	3.5 % \pm 1	AOAC 93709

Microbiological Standards

Micro organism (pr. g of product)	Target	Max	
Total number of bacteria (aerobic)	< 5000	< 50 000	NCFA 146
Coliform bacteria (37°C)	< 10	< 100	NCFA 147
Escherichia coli (44°C)	neg.in 10 g	< 10	NCFA 147
Salmonella	-	absent in 25g	AOAC 99138 + NCFA 71
Mould and yeast	< 100	< 1 000	AOAC ref

AOAC Association of official Agriculture Chemists
NCFA Nordic Committee on Food Analysis

Storage and shelf life

Arctic Fish Powder has a shelf life of 12 months if stored dark below 10°C.
Seagarden Arctic Fish Powder is manufactured without adding antioxidant.

Packaging

Arctic Fish Powder is packed in cartons and polyethylene liner, 12 kilograms net weight: 30 cartons pr. pallet, i.e. 360 kg net weight.

Application and dosages

Arctic Fish Powder can be used as a natural taste enhancer or protein source in soups, sauces, snacks etc.

Normal dosages could be from 10-30 grams pr litre finished product.

This specification can be changed without prior notice.