



Wild Red Pollock Oil M

Product Name: AlaskOmega® Wild Red Pollock Oil M

Product Code: 300066

Description:

Purified Wild Alaska Pollock Oil, bright and clear reddish oily liquid

Species:

MSC-Certified wild caught Alaska Pollock (*Gadus chalcogrammus*)
FAO Area 67 - Northeast Pacific

Ingredients:

Purified Wild Alaska Pollock Oil, E306 IP Certified natural mixed tocopherols (Natural Vitamin E)

Country of Origin:

Manufactured in the USA from USA wild-caught fish
FEI Approval No. - 1000122503

Exceptionally Pure:

Our manufacturing process ensures that AlaskOmega® products meet or exceed the EU. Ph. monograph and GOED Voluntary monograph for Omega-3 Fatty Acid supplements.

- The unique process purifies while retaining the vibrant red color and important micronutrients.
- Gentle deodorization process results in exceptional sensory (taste and odor) characteristics.
- Bleaching process removes color, heavy metals, including organic and inorganic arsenic.
- Natural source of Vitamins A and D.
- Natural source of carotenoid antioxidants (Astaxanthin).



**AlaskOmega®
Wild Red
Pollock Oil**



Certified Sustainable

Our fish oils are sourced from a truly sustainable fishery. Certified by the Marine Stewardship Council since 2005, the Alaska Pollock fishery has been responsibly managed for over 40 years.

	Description	Specification	Method
FAP as TG	Total Omega-3 ¹ Fatty Acids as TG ²	175 mg/g min	QC-193C
	C20:5 Eicosapentaenoic Acid (EPA) as TG ²	90 mg/g min	QC-193C
	C22:6 Docosahexaenoic Acid (DHA) as TG ²	60 mg/g min	QC-193C
	C16:1 Palmitoleic Acid Omega-7 as TG ²	50 mg/g min	QC-193C
	C18:1 Oleic Acid as TG ²	55 mg/g min	QC-193C
	Other Omega-3 ¹ Fatty Acids as TG ²	25 mg/g min	QC-193C
	EPA + DHA as TG ²	150 mg/g min	QC-193C
FAP as AREA%	Total Omega-3 ¹ Fatty Acids as Area %	18% min	QC-193C
	C20:5 Eicosapentaenoic Acid (EPA) as Area %	10% min	QC-193C
	C22:6 Docosahexaenoic Acid (DHA) as Area%	5% min	QC-193C
	C16:1 Palmitoleic Acid Omega-7 as Area%	5% min	QC-193C
	EPA + DHA as Area%	15% min	QC-193C
Physical	Appearance	Bright, clear, reddish oily liquid	QC-529
	Taste and Odor	Bland to faint or mild fish-like	QC-304B
	Lovibond Color (Red)	7-12 typical	QC-532
	Lovibond Color (Yellow)	12-22 typical	QC-532
	Specific Gravity	0.91-0.92 typical	QC-629
	Moisture Content	0.1% typical	QC-212C
	Cholesterol	7 mg/g max	QC-186M
	Iodine Value	130-160	AOAC Cd1d-92
Oxidation	Acid Value, mg KOH/g	0.50 max	AOCS Cd 3d-63
	p-anisidine Value	20 max	AOCS Cd 18-90
	Peroxide Value	5.0 max	AOCS Cd 8b-90
	Total oxidation, TOTOX (2 x Peroxide Value + p-anisidine Value)	26 max	Calculation

¹Total Omega-3 is sum of n-3 PUFAs, including C18:3 ALA, C18:4 SDA, C20:4 ETA, C20:5 EPA, C21:5 HPA, C22:5 DPA, and C22:6 DHA

²TG - Expressed as Triglyceride

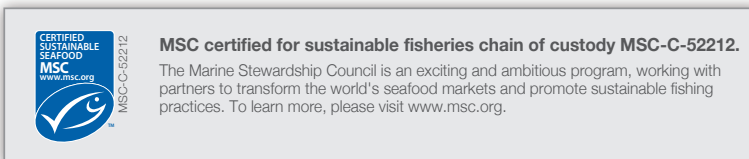
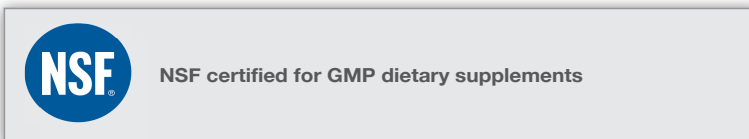


	Description	Limit	Method
Nutrients	Vitamin A	225 mcg/g min	AOAC 2001.13M
	Vitamin D	0-5 IU/g typical	AOAC 982.29M
	Astaxanthin Content	2.5 mcg/g min	QC-9906
Metals	Lead (Pb) by ICP-MS	0.1 mg/kg max	AOAC 993.14
	Cadmium (Cd) by ICP-MS	0.1 mg/kg max	AOAC 993.14
	Mercury (Hg) by ICP-MS	0.1 mg/kg max	AOAC 993.14
	Arsenic (As) by ICP-MS	0.1 mg/kg max	AOAC 993.14
Organopollutants	PCBs (209 Congeners)	0.02 mg/kg max	EPA 1668A
	PCDDs and PCDFs	1.0 pg/g max WHOPCDD/F-TEQ/g	EPA 1613B
	Dioxin-like PCBs	1.5 pg/g max WHOPCDD/F-TEQ/g	EPA 1668A
	Total Dioxins, Furans and dioxin-like PCBs	2.5 pg/g max WHOPCDD/F-TEQ/g	EPA 1668A/1613B
Microbials	Total Microbial Count	<10 cfu/g	USP 61
	E. Coli	Neg/10g	USP 62
	Salmonella	Neg/10g	USP 62
	Staphylococcus aureus	Neg/10g	USP 62
	Yeast	<10 cfu/g	USP 61
	Mold	<10 cfu/g	USP 61

Package Sizes Available:

300066-190KG	55 gal. lined tighthead Steel Drum
300066-27KG*	8 gal. Open-head lined Steel Drum

*Additional lead time may apply.



About the Manufacturer:

AlaskaOmega fish oils are made by Organic Technologies, a family owned and operated company since 1981. Our sustainable EPA and DHA Omega-3 concentrates are manufactured at our cGMP refinery in Eastern Ohio in the United States. Our long Term supply partnerships ensure Omega-3 fish oil is vertically integrated back to the source. With deep roots in manufacturing health & nutrition products, Organic Technologies has been developing innovative solutions for our customers worldwide for over 35 years.

Disclaimer: The information about our ingredients that we have provided herein is accurate and reliable to the best of our knowledge but is intended as a source of information for business-to-business customers only. We disclaim any liability for the application and use of our ingredients in products that we do not formulate or produce. Formulators and producers of products that may wish to incorporate our ingredients have the sole responsibility to make their own determinations about their obligations to comply with all applicable local laws.