

## PRODUCT DESCRIPTION

FISH OIL  
STANDARDIZED

Product no.: HL101  
Producer :

**Description:**

A pale yellow and reddish oil with a fishy but not rancid odour and taste. The fish oil is processed from whole capelin (*Mallotus villosus*) and other available types of fish such as herring (*Clupea harengus harengus*) and red fish (*Sebastes marinus* and *Sebastes viviparus*). The fish oil is refined, bleached and dried. Mixed natural tocopherols are added to the oil.

	SPECIFICATIONS: METHODS *	
Free fatty acids %	max. 0,5	SKL 5-20
Iodine Value	min. 100	SKL 5-22
Saponification value	180 - 190	SKL 5-29
Unsaponifiable matter %	max. 4,0	SKL 5-38
Water and mucilage %	max. 0,15	SKL 5-32
Refractive Index at 20°C	1,470 - 1,482	SKL 5-28
Weight g/ml at 20°C	0,908 - 0,922	SKL 5-30
Colour: Lovibond units(cell 133.4 mm)	max. 8,0 red	SKL 5-35
Microorganisms	not detected	3.7.24
Natural tocopherols (mg/kg)	250	by addition

\*List of methods is available upon request.

**Storage:**

Store at or below room temperature. The product should be protected from light.  
Shelf life: 3 years in sealed original containers.