



Food Grade Krill Meal 2015

CERTIFICATE OF ANALYSIS

Report Date: 2015/06/24

Report #: R3487649

Version: 1 - Final

MAXXAM JOB #: B5B1203
Received: 2015/06/10, 09:00

Sample Matrix: FOOD
Samples Received: 1

Analyses	Quantity	Date	Date	Laboratory Method	Reference
		Extracted	Analyzed		
Grav. Fat analysis using Acid Hydrolysis (1)	1	2015/06/16	2015/06/16	CAM SOP-00706	AOAC 922.06, 933.05
Protein (1)	1	N/A	2015/06/17	CAM SOP-00711	AOAC 992.15
Ash (1)	1	N/A	2015/06/15	CAM SOP-00713	AOAC 923.03
Calories (1)	1	N/A	2015/06/17	CAM WI-00708	Calculation
Carbohydrates (1)	1	N/A	2015/06/17	CAM WI-00708	Calculation
Crude Fibre (1)	1	N/A	2015/06/24	CAM SOP-00721	AOCS Ba 6a-05
KJ (1)	1	N/A	2015/06/17	CAM WI-00708	Calculation
Moisture (1)	1	N/A	2015/06/15	CAM SOP-00715	AOAC methodology

RESULTS OF ANALYSES OF FOOD

Maxxam ID		AKS350	
Sampling Date			
	Units	KRILL MEAL LOT # BOA060915	RDL
Nutritional Parameters			
Crude Fibre	g/100g	3.1	0.1
KJ	/100g	1692	1
Protein	g/100g	55.06	0.10
Ash	g/100g	8.5	0.1
Fat (gravimetric)	g/100g	13.6	0.10
Calories	/100g	404	1
Carbohydrates	g/100g	15.6	0.1
Moisture	g/100g	7.3	0.1
RDL = Reportable Detection Limit			

MICROBIOLOGY (FOOD)

Maxxam ID		AKS350	
Sampling Date			
	Units	KRILL MEAL LOT # BOA060915	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.