

SALMON OIL



Landes salmon oil is produced 100% from Chilean salmon by-products. This natural oil is an excellent ingredient for pet food and aquaculture nutrition.

SATURATED FATTY ACIDS (Only References)

C14:0 Mirístico acid	1.70
C16:0 Palmítico acid	10.83
C18:0 Esteárico acid	3.45
C20:0 Araquídico acid	0.35
Total Saturated Fatty Acids	16.58

POLYUNSATURATED FATTY ACIDS

C16:2n4 cis - 9, 12 - hexadecadienoic acid	0.19
C16:4n1 cis - 6, 9, 12, 15 - hexadecatetraenoic acid	0.20
C18:2n6(c+) Linoleic + linoleláidico acid	18.58
C18:3n6 γ - Linoleni	0.26
C18:3n6 α - Linolenic acid	5.15
C18:4n3 cis - 6, 9, 12, 15 octadecatetraenoic acid	0.59
C20:2n6 cis - 11, 14 eicosadienoic acid	1.16
C20:3n6 cis - 8, 11, 14 Eicosatrienoic acid	0.41
C20:3n3 cis - 11, 14, 17 Eicosatrienoic acid	0.35
C20:4n6 Araquidonic acid	0.32
C20:4n3 cis - 8, 11, 14, 17 Eicosatetraenoic acid	0.60
C20:5n3 cis - 5,8,11,14,17 Eicosapentaenoic acid (EPA)	2.37
C22:5n3 Ac. cis - 7, 10, 13, 16, 19 - docosapentanoic acid (DPA)	1.17
C22:6n3 cis - 4, 7, 10, 13, 16, 19 - docosahexanoic acid (DHA)	3.74
Polyunsaturated Fatty Acids	35.09

GENERAL CHARACTERIZATION

Moisture & Impurities (%) (max)	< 1
Free Fatty Acid (FFA) (max)	3
Peroxide Index (meqO ₂ /kg) (max)	5
Anisidin (IA) (max)	< 20
Colour Gardner (max)	15
BHT ppm (residual, min)	100
Tocopherol ppm (residual, min)	250

MONOUNSATURATED FATTY ACIDS (References)

C16:1 Palmitoleic acid	2.40
C18:1n9 (c+) Palmitic acid	39.88
C18:1n7 cis-11 - octadecanoic acid	3.13
C20:1n11 Gadoleic acid	0.31
C20:1n9 cis - 11 - eicosenoic acid	1.97
C20:1n11 cis - 13 - docosenoic acid	0.43
Total Monounsaturated Fatty Acids	48.12

Results are the averages of usual productions.