CPSP Special G

FISH HYDROLYSATE

Sheet n°4 – November 2012

General description

Raw materials

Fresh whole fish or fresh offals.

Production

The unique process in the world designed by Copalis from Boulogne Sur Mer, is based on a natural enzymatic hydrolysis, a flash pasteurisation and a spray-drying.

The fats from the fish are kept in the C.P.S.P. Special G and protected by an antioxidant against any auto-oxidation of the fatty acids.

Physical aspect

Fine powder, light brown colour and hygroscopic.

Ana lytical characteristics

Chemical analysis

• Crude proteins Kjeldhal (N x 6,25) *European regulation 152/2009*	72.0 – 76.0 %
• Crude fat content *European regulation 152/2009*	< 22.0 %
• Moisture *European regulation 152/2009*	2.0 – 5.0 %
• Crude ashes *European regulation 152/2009*	3.0 – 8.0 %
• Pepsic digestibility	≥ 95.0 %
• Histamine	≤ 200 ppm
• Total of 5 biogenic amine *(putrescine, cadaverine, spermidine, spermine, histamine)*	≤ 1000 ppm
• Peroxide value	< 10 meq O_2/kg
• TVN	< 300 mg/100 g
• Solubility in water	75.0 %

Minerals

• Calcium	0.11 %
• Phosphorus	0.56 %

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Amino-acids profile (in % of total amino acids)

• Lysine	5.05	• Glutamic acid	8.99
• Histidine	1.44	• Threonine	2.94
• Methionine	1.93	• Aspartic acid	6.1
• Phenylalanine	2.51	• Isoleucine	2.62
• Cystine	0.64	• Proline	3.69
• Tyrosine	1.95	• Leucine	4.64
• Tryptophane	0.12	• Serine	3.24
• Glycine	6.53	• Valine	3.06
• Arginine	4.59	• Alanine	4.59
• Free amino acids		< 3.0 %	
• Mean molecular weight		3000 Da	

Typical fatty acids profile (% of fatty acids)

• Myristic acid	4.5	• Linoleic acid	5.6
• Pentadenoic acid	0.4	• Stearidonic acid	5.6
• Palmitic acid	14.4	• Gondoic acid	5.9
• Palmitoleic acid	4.5	• EPA	5.4
• Hexadecanoic acid	0.3	• Erucic acid	2.1
• Stearic acid	3.4	• DPA	2.1
• Oleic acid	20.8	• DHA	9.2
• Vaccenic acid	3.1		

Undesirable substances

Conform to European legislation 2002/32/CE and its amendments:

• Arsenic	< 25 ppm
• Lead	< 10.0 ppm
• Cadmium	< 2.0 ppm
• Mercury	< 0.5 ppm

Bacteriological analysis

Control frequency and referred methods for microbiological analysis are established according to European regulation 1069/2009

• Standard plate count	< 5 000 UFC /g
• Enterobacteriaceae	< 10 UFC /g
• Salmonella	Negative / 25g

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Energy

- Crude energy — 6 090 kcal /kg on dry matter
- Digestible energy
  - Pig — 5 420 kcal /kg on dry matter
- Metabolisable energy
  - Piglet — 3 140 kcal /kg on dry matter
  - Pig — 4 030 kcal /kg on dry matter
  - Poultry — 4 230 kcal /kg on dry matter
  - Salmonides — 4 490 kcal /kg on dry matter

Additives

- Antioxidant (thermox liquid RC1) — 1000 ppm
  - Emulsifier
  - BHA (E320)
  - Propyl gallate (E310)
  - Citric acid (E330)
  - Solvent (water)

- Anti-caking
  - Talc (E560) — 5000 ppm
    (SiO2 ; MgO ; Al2O3 ; CaO)

Enzymatic solution

Uses

CPSP is a high quality product :

- in milk replacers,
- in any young animal feeds,
- aquaculture,
- petfood,
- in the fermentation industry,
- in soluble organic fertilizers.

Can be fed to ruminant animals according to E.U regulation 999/2001 amended.

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Packaging

In paper bags, polyethylene inside.
In big bag
In bulk

Shelf life: one year

Note

This technical paper has been drafted in order to help compounders in their work. These information here above reported are reliable but have only an indicative value. It cannot engage our companies beyond guarantees mentioned in contracts.

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