

Matrel

TECHNICAL SPECS

CHEMICAL CHARACTERISTICS

Proteins	86% Min.
Fat	3% Máx.
Humidity	8% Máx.
Minerals	5% Máx.

CHEMICAL ANALYSIS

RESULTS

Fatty Acids composition:	Cn: m	%
Acid Mirístico	14:0	0.84
Acid Pentadecanoico	15:0	0.37
Acid Palmítico	16:0	24.45
Acid Palmitoleico	16:1	0.52
Acid Hiragónico	16:3	1.24
Acid Hexadecatetraenoico	16:4	0.92
Acid Esteárico	18:0	8.47
Acid Oleico	18:1	3.07
Acid Linoleico	w6 18:2	0.19
Acid Linolénico	w3 18:3	0.15
Acid Moróctico	w3 18:4	0.24
Acid Araquídico	20:0	0.27
Acid Gadoleico	20:1	10.23
Acid Eicosadienoico	20:2	0.33
Acid Araquidónico	w6 20:4	8.79
Acid Eicosapentaenoico	w3 20:5	9.04
Acid Behénico	22:0	1.41
Acid Docosenoico	22:1	0.95
Acid Docosadienoico	22:2	0.34
Acid Docosapentaenoico	w3 22:5	0.84
Acid Docosahexaenoico	w3 22:6	19.53
Acid Nervónico	24:1	1.16
Saturated		35.81
Monoinsaturated		15.93
Poliinsaturated		41.61
Not identify		6.65
Total		100.00
Obs.Total Omegas		38.78

n= number on carbonos

m= number of double links

w-Omega

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CHEMICAL ANALYSIS

Peroxids Index (Limit of detection 0,1 meq/kg. of extracted fat)		No Detectable
Amoniaca Nitrogen	mg/100g	72,9
Cadmio (Limit of detection 0,2 mg/kg)	mg/kg	No Detectable
Calcium (Ca)	%	0,36
Fierro (Fe)	mg/kg	20,0
Histamine (Limit of detection 50mg/kg)	mg/kg	No Detectable
Plomo (Pb) (Limit of detection 1 mg/kg)	mg/kg	No Detectable
Sodio (Na)	mg/100g	39,9
Zinc (Zn)	mg/kg	90

MICROBIOLOGIC ANALYSIS

	<u>UNIT</u>	<u>RESULTS</u>
Clostridium Perfringens (Count)	ufc/g	$<10 \times 10^1$ *
Mushrooms & yeast (Count)	ufc/g	10×10^1
Microorganisms Aerobios (Count)	ufc/g	12×10^2
Salmonella (Detection)	25g	AUSENCIA

* Estimated Value.

ORGANOLEPTIC CHARACTERISTICS

Color	Light Cream
Odor	Light to hydrobiologic
Taste	Characteristic

AMINOACIDS PROFILE

<u>AMINO ACIDO</u>	<u>Contenido</u>
Acid Aspartic	11.3%
Acid Glutamic	15.8%
Serine	4.1%
Histidine	2.6%
Arginine	9.5%
Glicine	3.7%
Threonine	4.3%
Alanine	5.1%
Tirosine	3.4%
Valine	5.0%
Isoleucine	4.8%
Fenilalanine	2.9%
Leucine	8.1%
Lisine	7.7%
Cistine	1.0%
Methionine	4.2%
Triptofan	0.9%

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BIOLOGICAL VALUE : 89.37%

DESCRIPTION

PROTEINOL is a protein concentrate powder, with low seafood taste and odor, produced from muscular fraction, almost all water and fat have been removed, obtaining a high digestible powder, we do not use any solvent or chemical agent in our process which is under HACCP plan supervision .

PRESENTATION

Paper bags with inner polyethylene containing 25 kgs nett weight

Bottles containing 500 mg Capsules