

### TYPICAL ROTIFER ANALYSIS - POST CULTIVATION

LIPID TOTAL	EPA (20:5)	DPA (22:5)	DHA (22:6)
12.7 %	4.1 %	5.8 %	10.5 %

- LIPID VALUES IS THE RATIO TO DRY NET WEIGHT
- EPA, DPA, DHA % OF TOTAL FATTY ACIDS

### NUTRITION COMPOSITION PER 100g OF DRY NET WEIGHT

PROTEIN	54.8%	PANTOTHENIC ACID	2.5mg	<b>SAMPLE FATTY ACID PROFILE</b> (% TOTAL LIPID)	
FAT	13.2%	FOLIC ACID	0.04mg		
FIBER	0.5%	BIOTIN	0.5 mg		
CHO	24.3%	INOSITOL	200mg		
ASH	7.2%	CHOLINE	350mg		
CHLOROPHYLL	2.6mg	ARGININE	2.82g		
CAROTENE	68mg	LYSINE	2.82g		
XANTHOPHILL	91mg	HISTIDINE	1.05g		
CALCIUM	250mg	PHENYLALANINE	4.8g		
MAGNESIUM	240mg	TYROSINE	1.51g		
IRON	150mg	LEUCINE	3.92g	C14	0.6%
POTASSIUM	1000mg	ISOLEUCINE	1.98g	C16 PALMITIC ACID	14.4%
PHOSPHORUS	1950mg	METHIONINE	0.55g	C16:1	2.0%
VITAMIN B12	0.4mg	VALINE	2.87g	C16:2	8.1%
VITAMIN B2	6.5mg	ALANINE	3.70g	C18	0.6%
VITAMIN B6	1.0mg	GLYCINE	2.95g	C18:2 LINOLEIC (ω6)	18.8%
VITAMIN C	51mg	PROLINE	1.60g	C18:3 LINOLENIC (ω3)	13.7%
NIACIN	20mg	GLUTAMIC ACID	7.35g	C20:5 EPA	8.5%
γ-TOCOPHEROL	19mg	SERINE	1.89g	C22:5 DPA	4.0%
		THREONINE	2.06g	C22:6 DHA	15.0%
		ASPARTIC ACID	4.37g		
		TRYPTOPHAN	1.04g	<b>LIPID CLASS</b>	
		CYSTINE	0.51g	GLYCOLIPID	36%
				PHOSPHOLIPID	25%
				NEUTRAL LIPID	36%

#### ANALYZED BY

JAPAN FOOD FAT AND OIL INSPECTION / ASSOCIATION JAPAN FROZEN FOOD INSPECTION ASSOCIATION / JAPAN FOOD ANALYSIS CENTRE

#### ATTENTION:

STORE PRODUCT < 5° C. DO NOT FREEZE. USE PRODUCT WITHIN 45 DAYS OF PRODUCTION DATE.  
TURN PRODUCT REGULARLY DURING STORAGE AND SHAKE WELL BEFORE USING

#### DELIVERY:

PRODUCT IS AIR FREIGHTED IN STYRENE FOAM BOXES WITH COLD PACKS. DELIVERY TO MOST LOCAL AIRPORTS IN EUROPE, PLEASE ENQUIRE.