



ANALYTICAL METHODS

The analytical methods used by Omega Protein, Inc. were either developed in-house, or adapted from published, recognized methods to suit the product being tested.

MEAL:

ANALYSIS	AOCS	AOAC	Typical Range
Ash	Ba 5a-49	942.05	18 - 22 %
Bulk Density			35 - 40 #/ft ³
Digestibility		971.09	92 – 95 %
Fat	Ba 3-38	920.39	8 – 12 %
Moisture, Oven Method	Ba 2a-38	930.15	7 – 11 %
Protein	Ba 4d-90	988.05	62 – 65%
Salmonella		998.09	negative
Salt		937.09	1.5 – 2.0 %
Sand	Ba 56-68	941.12.C	0.2 – 0.3 %
Sieve Analysis	Da 28-39		98% to pass #10
Total Volatile Nitrogen		920.03	0.08 – 0.15 %