



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.

SOLUBLES:

ANALYSIS	AOCS	AOAC	Typical Range
Ash	Ba 5a-49	942.05	7 – 9 %
Fat	Ba 3-38	920.39	6 – 10 %
Moisture, Oven Method	Ba 2a-38	930.15	50 – 54 %
pH		981.12	3.8 – 4.0
Protein	Ba 4d-90	988.05	30 – 34 %
Salt		937.09	1 – 3 %
Sand	Ba 56-68	941.12.C	0.2 – 0.5%
Total Volatile Nitrogen		920.03	0.3 – 0.6 %
Weight Per Gallon			9.3 – 10.0 #/gal