



Product Specification – SALfresh® Extra Virgin

Description

SALfresh™ Extra Virgin is stabilized, virgin salmon oil farmed in the Norwegian arctic and processed within 75 minutes at facilities in the northern counties of Nordland and Troms. It is always processed at low temperatures and stored under nitrogen to preserve the fatty acid compounds, antioxidants and vitamins. SALfresh™ Extra Virgin typically has a light red colour, (Gardner 4) and a clean mild pleasant fresh fishy taste.

Trademark and rights

The SALfresh™ trademark is owned by Noble Harvest AS, a Norwegian company specialized in the manufacturing of high quality nutritional supplements and functional foods. Noble Harvest has exclusive rights for high quality salmon oil produced by Nordlaks AS. The oil is produced under tight specification to ensure that all standards set by Noble Harvest are achieved.

Country of Origin

SALfresh® Extra Virgin is sourced and manufactured in Norway. Antioxidants are primarily sourced within EU.

Physical Standards

Ingredients	SALfresh® Extra Virgin
Colour	Light red colour
Texture	Oily
Flavour	Mild fish taste
Smell	Mild fish smell

Composition/analysis values as mg/g for seasonal variations

Total omega-3 fatty acids	Min. 13.0 mg/g
EPA	Min. 2.0 mg/g
DHA	Min. 3.0 mg/g
DPA	Min. 1.0 mg/g

Note: this information is believed to be accurate but should not be taken as a guarantee. The information given in this publication is based on our current knowledge and experience. It does not relieve users or processors from carrying out their own precautions and tests. Any relevant rights and existing legislation and regulations must be observed.

Registered Office:

NOBLE HARVEST AS

Organization no. 911 705 907

Managing Director:

Petter Tidemand-Johannessen

Address:

Kirkegata 4

1440 Drøbak

Norway



Maximum levels of environmental pollutants

Dioxins	Max. 1,75 pg TEQ (WHO)/g
Sum Dioxins + dioxin like PCB's	Max. 3,00 pg TEQ (WHO)/g
Arsenic (inorganic As)	<0,1 mg/kg
Cadmium (Cd)	<0,1 mg/kg
Mercury (Hg)	<0,1 mg/kg
Lead (Pb)	<0,1 mg/kg

Antioxidants

The oil is stabilized with an antioxidant system.

Environmental Toxins

Meets current regulatory requirements.

GMO

Does not contain any GMOs according to EU Regulations 1829/2003 and 1830/2003.

Irradiation

Has not been irradiated during any steps of the production process, ref. EU Regulation 2/1999.

BSE/TSE

It is free from other animal bi-product derivatives and Foot and Mouth Disease.

Quality Assurance

The oil is produced by Nordlaks AS, Norway, within 75 minutes of the salmon being removed from the ocean. As per EU Regulation, the salmon slurry is flash pasteurised to maintain microbial stability. Flash pasteurization is quick (less than 2 minutes) and uses low temperatures (less than 90°C). It is then mechanically fractionated using a tricanter into three streams - solids, water and salmon oil. This is a 100% mechanical process, where the two liquids are naturally separated according to their different densities. A final filtration removes any suspended particles and moisture. Finally, a premix of antioxidants is blended into the oil prior to shipment for refining.

Quality System

Noble Harvest AS has established and implemented a quality system for SALfresh® oils produced at Nordlaks facility to guarantee consumer safety and compliance with national and international laws including Food Legislation, HACCP and GMP-b2.

The result is a pure and fresh salmon oil, qualifying for all regulatory requirements. General analytic data can be forwarded upon request.

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Vital elements in the Quality System are;

a) Traceability through the entire production chain from live fish to finished oil

b) Handling of the oil after processing including choice of barrel, nitrogen flushing, storage and transportation.

Storage and Shelf Life

SALfresh® Extra Virgin is sensitive to oxidation, and is therefore saturated with nitrogen. The finished product should be stored in closed environment protected from heat (< 25 °C) and light.

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