



TECHNICAL CARD

CAVIAR

Caviar is a truly unique product on the market. Caviar is composed of agglomerated micro-capsules. The agglomerated product is classified in different sizes to match the different stage of the fish larval development. Each capsule is filled with small peptides and low MW soluble proteins, nucleotides, EFA based phospholipids, a balanced profile of chelated trace minerals, etc. Caviar is recently formulated with frozen krill mince (*Euphausia superba*) as its main ingredient. This Krill is fished in the pristine waters of the Antarctic sea. This key ingredient is giving to caviar a better palatability, increased performance and extremely low levels of contaminants such as heavy metals and dioxins.

INGREDIENTS

Frozen krill mince, high quality fish and other marine proteins, fish soluble, non GMO soya isolate, refined fish oils, phospholipids, yeast and yeast extracts, vitamins and minerals.

ANALYSIS

| Nutrient | Value | Nutrient | Value |
|------------------|-----------|--------------------------|--------------|
| Moisture (%) | 8,0 | Vitamin A | 15.000 IU/kg |
| Protein (%) | 55,0 | Vitamin D ₃ | 2.000 IU/kg |
| Lipids (%) | 15,0 | Vitamin C | 1.700 ppm |
| Ash (%) | 12,0 | Vitamin E | 400 ppm |
| Cellulose (%) | 1,7 | | |
| Phosphorus (%) | 1,5 | | |
| Total (n-3) HUFA | 25,0 mg/g | | |
| DHA | 12 mg/g | Total Energy (kJ/g) | 21,50 |
| EPA | 10 mg/g | Digestible Energy (kJ/g) | 20,00 |

INSTRUCTIONS FOR USE

| Feeding rate at 18°C | Sizes | Indicatif age of use | Packaging | Product code |
|-------------------------------|-------------|----------------------|----------------|--------------|
| As required | 5-50 µm* | From birth | 1 bag of 1 kg | 59345P01SG |
| 15 g/m ³ /day | 50-100 µm* | 14 days | 1 bag of 1 kg | 59354P01SG |
| 50 g/m ³ /day | 100-200 µm* | 20 days | 1 bag of 1 kg | 59353P01SG |
| 50-100 g/m ³ /day | 200-300 µm* | 42 days | Bucket of 5 kg | 59352P05SG |
| 100-250 g/m ³ /day | 300-500 µm* | 13 weeks | Bucket of 5 kg | 59351P05SG |
| 5-10% biomass/day | 500-800µm | >13 weeks | Bucket of 5 kg | 59350P05SG |

**To improve shelf life and stability, caviar references are medium >10 kGy irradiated prior final conditioning.*

STORAGE CONDITION

Store in dry and cool place
(best at 4°C, max. 20°C)

SHELF-LIFE

2 years

REFERENCE OF CAVIAR

1° Maintenance of Zebrafish Lines at the European Zebrafish Resource Center
<https://www.ncbi.nlm.nih.gov/pubmed/27351617>