

HYDROLYFORT – FL

HYDROLIZED FISH LIQUID



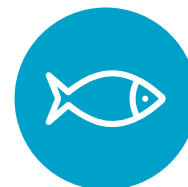
SANITARY REGISTRY: SCI-R004812

Product description

HydrolyFort-FL (Hydrolyzed Fish Liquid) it is a liquid concentrate of bioactive peptides with low molecular weight (<1200 daltons) elaborated by enzymatic hydrolysis with controlled pH, time, and temperature from fresh byproducts of the fish processing Ecuadorian industries.

Ingredients

Fish by-products (Thunnus albacares and Katsuwonus pelamis) sourced from processing plants for canned marine products intended for human consumption, which are approved by the Ecuadorian Undersecretariat of Quality and Food Safety and comply with the criteria of the MarinTrust v.3 standard; plus enzymes, preservatives, and antioxidant (BHT).



Intended use

Veterinary input for use in aquaculture. Nutritional supplement to be used for feeding fish and shrimp.

Specific requirements

Organoleptic requirements

Appearance	Viscous liquid
Color	Light brown
Odor	Characteristic

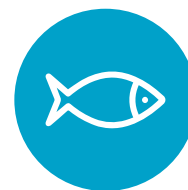
Organoleptic requirements	Guaranteed value
Protein	13% min
Humidity	75% max
Fat	6% max
Ashes	10% max
TVN	300 max. mgN/100 g
pH	4.5 max

Requisitos microbiológicos

Parámetro	Límite Máximo Permisible
Salmonella	Absence (25 g)
Shiguela	Absence (25 g)
Enterobacteria	< 300 UFC/g

Functional nutrients

Low molecular weight peptides.



Commercial presentation

High-Density Polyethylene Tank
- IBC of 1 m³

Transportation and Storage Conditions

Avoid direct sunlight and exposition to water and rain, homogenize the contents of the tank, before the application.

Transportation	Containers and platforms free of plagues, dried and sealed.
Storage	Close containers to assure they are airtight and store at room temperature in well ventilated warehouses, in a fresh and dried place.
Useful life	6 months from the date of production.

Certifications

- HACCP certification
- BPM for SCI – Ecuador
- Marintrust Global Standard for Responsible Supply v.3 – SGS

Central Office:
Todos los Santos 200,
Guayaquil, Ecuador

Telephone:
(04) 2880410 - (04) 2880411

Email:
ventas@fortidex.com

WWW.FORTIDEX.COM