



HydrolyFort – SL

HYDROLYZED SHRIMP LIQUID



SANITARY REGISTRY: SCI-R005981

Product Description

HydrolyFort – SL is a hydrolyzed shrimp liquid obtained through a controlled enzymatic hydrolysis of fresh byproducts generated from the processing of shrimp from shrimp farms designated for human consumption. Its high content of low molecular weight bioactive peptides (<1200 Da) gives it a high nutritional and functional value.

With the guarantee of Fortidex S.A., one of the main producers of high biologic content marine protein.

Ingredients

Fresh byproducts from the processing of shrimp from shrimp farms, preserved with organic acids and antioxidants free of ethoxyquin.

It does not contain antibiotics or synthetic growth promoters.



Functional properties

HydrolyFort-SL's nutritional and functional strength is based on the high content of low molecular weight peptides (< 1200 Dalton), and content of chitin and astaxanthin.

Benefits obtained from supplying peptides to aquaculture animals, have been tested in assays and there is plenty of scientific information on them.

Among the benefits we include:

- Immunomodulating effect.
- Antibacterial properties
- Antioxidant properties.
- Natural growth promoters.

Additionally, HydrolyFort-SL complies with the attracting-palatability features of aquaculture food which, added to the high digestibility of the protein section, substantially improves food intake and the feed conversion ratio.

Specific applications

Its nutritional-functional profile is ideal for replacing, with a better cost-benefit ratio, functional raw material with a higher cost, such as squid meal, krill meal.

Due to its high content of low molecular weight bioactive peptides (< 1200 Da) it is a powerful attractant which substantially improves the consumption of economic low-cost diets.

Recommendations of use

Up to 6% of the formulation of diets for fish and shrimp is recommended in initial diets (Protein $\geq$ 38%).

It is recommended between 2 and 3% in growth and fattening diets (Protein $\leq$ 35%)



Technical Information

PROXIMAL ANALYSIS		
PARAMETER	UNIT	GUARANTEED VALUE
Moisture	%	Max. 70.0
Protein	%	Min. 18.0
Fat	%	Max. 3.0
Ashes	%	Max. 6.0

PROTEIN QUALITY		
PARAMETER	UNIT	GUARANTEED VALUE
Protein Solubility	%	Min. 92.0
Digestibility (0.02% pepsin)	%	Min. 94.0
AMINO ACIDS PROFILE (% of product, as it is) (1)		
Arginine	%	Min. 0.10
Cysteine	%	Min. 0.25
Phenylalanine	%	Min. 0.10
Histidine	%	Min. 0.06
Isoleucine	%	Min. 0.10
Leucine	%	Min. 0.15
Lysine	%	Min. 0.15
Methionine	%	Min. 0.05
Tyrosine	%	Min. 0.05
Threonine	%	Min. 0.10
Tryptophan	%	Min. 0.20
Valine	%	Min. 0.15

FUNCTIONAL NUTRIENTS		
PARAMETER	UNIT	GUARANTEED VALUE
Low molecular weight peptides (2)	%	Min. 92.0 of soluble protein Min. 15.0 of total product
Chitin	%	Min. 1.5
Astaxanthin	ppm	Min. 30.0

MICROBIOLOGICAL QUALITY AND FRESHNESS		
PARAMETER	UNIT	GUARANTEED VALUE
Salmonella	-	Absence in 25 g
Shigella	-	Absence in 25 g
Enterobacteria	CFU/g	Max. 300.0
Pathogens in crustaceans (3)	-	Absence
pH	-	Max. 4.5
Total volatile basic nitrogen (TVB-N)	mgN/100g	Max. 300.0
Antioxidant (Residual BHT)	ppm	Min. 100.0

ORGANOLEPTIC REQUIREMENTS	
PARAMETER	GUARANTEED VALUE
Appearance	Viscous liquid
Color	Reddish-brown
Odor	Product characteristics



- (1) 10 essential amino acids for fish and crustaceans are included, besides two non-essential amino acids.
- (2) Bioactive peptides (BAPs) with a molecular weight of less than 1200 Da.
- (3) WOAH-listed diseases, 2024 version.

Commercial presentation

- Primary package: High-density polyethylene IBC
- Net content: 1000 kg.

Useful life

- 6 months from the date of production, kept in its original closed container and under the storage conditions recommended.

Storage conditions

- Keep the product in its original container and closed.
- Store it in a cool, dry, and well-ventilated place.
- Protect it from the direct sunlight.
- Avoid extreme temperatures.

Conditions of use

- Stir it before using it for assuring the product's homogeneity.
- Once the container is opened, keep it properly closed for avoiding contamination and preserve its quality.
- Use clean utensils during its handling for avoiding a contamination of the product.

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