



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.

OIL:

ANALYSIS	AOCS	AOAC	Typical Range
Anisidine Value	Cd 18-90		15 - 25
Cold Test	Cc 11-53		Min. 2 hours
Color	Td 1a-64		10 – 13
Free Fatty Acid	Ca 5a-40	940.28	1 – 3 %
Insoluble Impurities	Ca 3a-46		0.1 – 0.2 %
Iodine Value	Cd 1-25	920.159	150 – 170
Moisture, Hot Plate Method	Ca 2b-38		0.2 – 1.0
Peroxide Value	Cd 8-53	965.33	3 - 5
Weight Per Gallon			7.75 #/gallon