KPH

Krill protein hydrolysate

KPH, produced from *Euphausia superba*, is a natural source of proteins and peptides of low molecular weight. It is made from fresh krill caught in the Antarctic (FAO 48) and processed onboard immediately after catching. It is using the most advanced technologies with designed in house equipments to meet our specific processing requirements.

KPH is a high source of bioactive peptides of low molecular weight and free amino acids, ensuring a very high digestibility and assimilation.

Immediately after catching krill is ground and goes through an enzymatic hydrolysis process which allows to solubilize the flesh of the krill. The mineral part, mainly krill shells, being insoluble is removed. The conditions of hydrolysis are carefully monitored to obtain the defined and requested molecular weight for the proteins and peptides. After separation we obtain the krill protein hydrolysate: KPH.

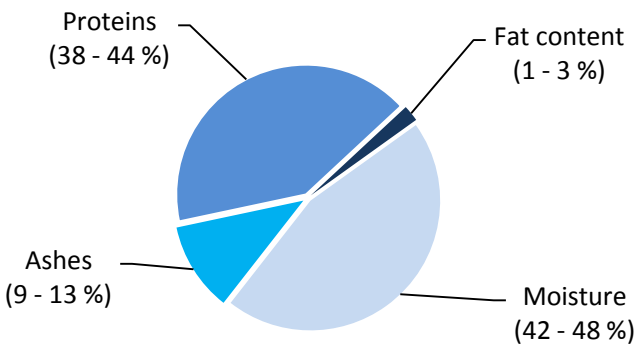
KPH is packed directly on board in hermetic packaging to guarantee ideal preservation of all the nutritional ingredients.

Physical characteristics

- Appearance : Liquid
- Color : Reddish - brown

Analytical characteristics

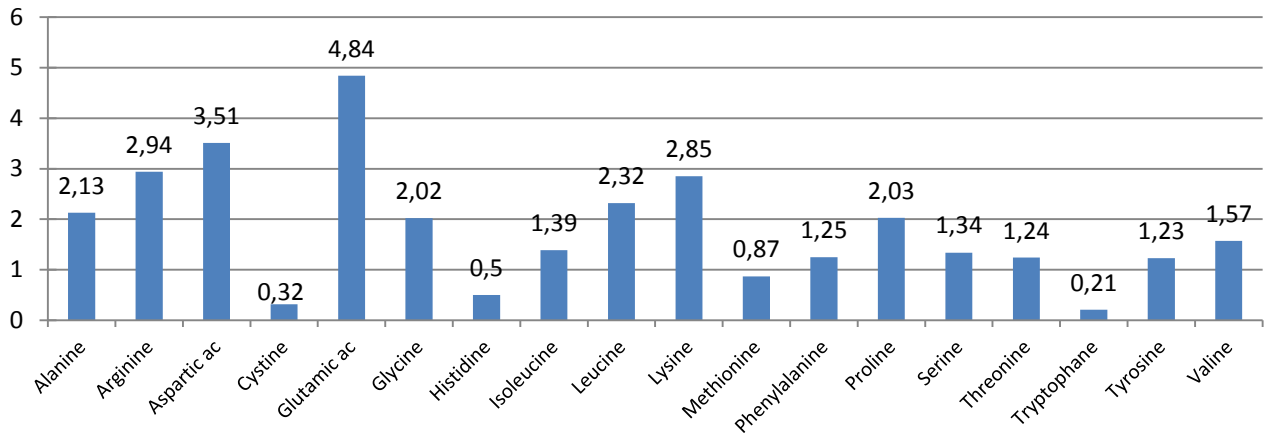
Composition



Chemical analysis	
pH	7.8
Viscosity at 25°C	< 1500 cps
Viscosity at 40°C	< 1000 cps

- **Proteins**

Amino-acids profile - % of product



Molecular weight distribution (% of peptids)	
< 500 Da	64.0 %
500 – 1000 Da	16.0 %
1000 – 5000 Da	18.0 %
5000 – 10 000 Da	2.0 %

- **Minerals**

Minerals	
Calcium	0.2 %
Phosphorus	0.3 %
Sodium	3.0 %
Sodium chloride	7.5 %

Undesirable substances* * Conform to EU legislation 2002/32/EC and its amendments	
Arsenic (As)	< 25 ppm
Mercury (Hg)	< 0.5 ppm
Cadmium (Cd)	< 2.0 ppm
Lead (Pb)	< 10.0 ppm
Fluorine	< 3000 ppm
Dioxins	< 1.25 ng/kg
Sum of dioxins and dioxin-like PCBs	< 4.0 ng/kg
Non-dioxin like PCBs	< 30.0 µg/kg

Additives

- Antioxidant : rosemary extract and tocopherol
- Preservatives : ascorbic acid

Packaging

IBC of 1T100 approx

Storage / Shelf life

Store in a dry and cool place, away from sunlight
Shelf life : 2 years

Legal status

Feed material according to European regulation (EC) n°68/2013.

Note

This technical paper has been drafted in order to help compounders in their work. This information here above reported is reliable but has only an indicative value. It cannot engage our company beyond guarantees mentioned in contracts.