

FACT SHEET

 TM **SUPERBA** **KRILL OIL**

SUPERB QUALITY

An Aker BioMarine™ product



Through a vertically integrated value chain, Superba™ has full traceability from food grade approved harvesting vessels to the end product. By harvesting and processing a single source of fresh krill on board our vessels in the Antarctic, we are able to offer a pure product with superb quality to our customers.

FOOD GRADE APPROVAL IN THE WHOLE SUPPLY CHAIN

Superba™ is one of the few products made of marine oils, which has food grade approval throughout the whole supply chain, from harvesting to finished product. This ensures compliance with current and new legislations. It also means that quality control is a natural part of the entire production process of Superba™, rather than just testing the end product after production is completed. All our krill harvesting vessels are food grade approved by the Norwegian Food Safety Authority.

SINGLE SOURCE OIL

Superba krill oil is a product of superb quality that comes from a single source; *Euphausia superba*, better known as krill. This means no other species than *Euphausia superba* are harvested and used in the product – in contrast to many other marine oils that come from multiple small sources that are pooled together in a larger batch.

FULL PRODUCT TRACEABILITY

The traceability of Superba™ krill starts with identifying where physically the krill is harvested in the Antarctic Ocean, by registering the longitude and latitude of the harvest. The krill is measured and weighed and the species are identified on a daily basis, and the volume harvested at each location is registered.

Each day of manufacturing is individually identified and each batch of raw materials used to manufacturing Superba krill oil is registered. All the components used to create Superba™ are traceable back to the supplier. Storage and transportation points are controlled, monitored and registered.

Our records and documentation assure full traceability throughout the whole supply chain, from harvesting the krill in the Antarctic to the end product, Superba™.

PURITY

The Antarctic krill lives in the coldest and most pristine waters on earth.

The southern hemisphere is mainly occupied by water and the land masses are not impacted by industry and agriculture like many northern areas are. The Antarctic Circumpolar Current isolates the Antarctic region from other oceans and volatile contaminants therefore reach Antarctica only by air transport.

STABILITY

The stability of omega-3 rich products and the susceptibility to oxidation of the omega-3 fatty acids are well known challenges to those working with this group of products. Superba™ krill oil has two great advantages over the traditional fish oil based omega-3 products: the high contents of omega-3-phospholipids and the naturally occurring antioxidant astaxanthin.

Scientific studies have shown that omega-3 fatty acids linked to the phospholipids are far less prone to oxidations than omega-3 fatty acids in traditional triglyceride form. The powerful antioxidant astaxanthin will give an additional protection to the omega-3 fatty acids and prolong product shelf life.

FRESH FIRST-STEP PROCESSING AT THE FLOATING LIFE SCIENCE FACTORY

The Eco Harvesting systems enables Aker BioMarine to produce krill oil from fresh raw krill.

Traditional trawling is unsuitable for krill harvesting. The Antarctic krill holds very potent digestive enzymes, and it basically self-destructs before it can be processed.

Eco Harvesting means the equipment stays under water while a continuous stream of water flows through the hose, bringing the live and **fresh** krill directly onto the factory vessel. This allows for processing of fresh raw material directly onboard the floating Life Science Factory, which again means bioactive components are retained for superior product quality.