

## Annex

### Data collection for named fish oils

Data collected from (Country name): .....

Please indicate in the table the catch area according to the major fishing areas as defined by FAO (<http://www.fao.org/fishery/area/search/en>) for each of the named fish oils.

In order to designate a fish oil with a specific name, how much oil from the species representative for the named oil is required?  
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Please keep in mind that the data provided should refer to crude or refined fish oil for human consumption only!

Named fish oil <sup>1</sup> and catch area	Production		Internal consumption		Export		Import		Main export country	Crude oil	Refined oil
	Volume in t	Value in k \$	Volume in t	Value in k \$	Volume in t	Value in k \$	Volume in t	Value in k \$			

<sup>1</sup> Please indicate the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oil.

## Fatty acid composition of named fish oils

Fatty acid composition	Named fish oil <sup>2</sup> :	Named fish oil <sup>2</sup> :
	Analyses dating from:	Analyses dating from:
	Catch date:	Catch date:
	Catch area:	Catch area:
	Method of analysis <sup>3</sup> :	Method of analysis <sup>3</sup> :
	Source of data <sup>4</sup>	Source of data <sup>4</sup>
	Result expressed as (please tick accordingly):	Result expressed as (please tick accordingly):
	<input type="checkbox"/> in % area	<input type="checkbox"/> in % area
	<input type="checkbox"/> in % of total FA	<input type="checkbox"/> in % of total FA
	<input type="checkbox"/> in % FAMES	<input type="checkbox"/> in % FAMES
	<input type="checkbox"/> in g FA/ 100 g of oil	<input type="checkbox"/> in g FA/ 100 g of oil:
C14:0 myristic acid		
C15:0 pentadecanoic acid		
C16:0 palmitic acid		
C16:1 (n-7) palmitoleic acid		
C17:0 heptadecanoic acid		
C18:0 stearic acid		
C18:1 (n-7) vaccenic acid		
C18:1 (n-9) oleic acid		
C18:2 (n-6) linoleic acid		
C18:3 (n-3) linolenic acid		
C18:3 (n-6) γ-linolenic acid		
C18:4 (n-3) stearidonic acid		
C20:0 arachidic acid		
C20:1 (n-9) eicosenoic acid		
C20:1 (n:11) eicosenoic acid		
C20:4 (n-6) arachidonic acid		
C20:4 (n-3) eicosatetraenoic acid		
C20:5 (n-3) eicosapentaenoic acid		
C21:5 (n-3) heneicosapentaenoic acid		
C22:0 docosanoic acid		
C22:1 (n-9) erucic acid		
C22:1(n-11) cetoleid acid		
C22:5 (n-3) docosapentaenoic acid		
C22:5 (n-6) docosapentaenoic acid		
C22:6 (n-3) docosahexaenoic acid		
Other fatty acids:		
If applicable: Phospholipid fraction		

ND = non detect, defined as ≤ 0.05%

n.a. = not analyzed

<sup>2</sup> Please indicate the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oil.

<sup>3</sup> Indicate as e.g. ISO YYYY nnnn (ISO 2007 23065)

<sup>4</sup> For example: internal testing, book chapter, peer-reviewed journal (if data is published, the citation should be provided).

Is there any recorded variation in the fatty acid composition of the named fish oil depending on the seasons or the period e.g. from one year to another?

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If so, could you please give reasons for the differences and identify the deviations in the fatty acid profile?

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