

RED PEPPER



Red Pepper is a complete enrichment product for rotifers and Artemia. Red Pepper is not only formulated with essential fatty acids but is containing well balanced important nutrients often lacking in yeast based diets or lipid emulsions. Red Pepper is containing the most important vitamins having an impact on immunity and development of collagen tissues. The levels of Vitamin C included are unique on the market and ensure the highest vitality of live food and subsequently of the fish larvae. Red Pepper is also containing chelated trace minerals, immuno-stimulants, ... Red Pepper is an encapsulated product which easily disperses once placed in water. The nutrients present in the product are well protected and do not leach in the enrichment tank, hence reducing water pollution and excessive bacterial development.

INGREDIENTS

Water, encapsulated purified DHA oils, phospholipids, vitamin and trace minerals, natural anti-oxidants, immunomodulating substances.

ANALYSIS

Nutrient	Value	Nutrient	Value
Moisture (%)	68,0	Vitamin A	50.000 IU/kg
Protein (%)	3,0	Vitamin D ₃	10.000 IU/kg
Lipids (%)	14,0	Vitamin C	11.500 ppm
Ash (%)	3,0	Vitamin E	1500 ppm
Cellulose (%)	5,0	Astaxanthin	700 ppm
Phosphorus	1,0		
Total (n-3) HUFA	65,0 mg/g		
DHA	55,0 mg/g		
EPA	5,0 mg/g	Total Energy (kJ/g)	6,71
ARA	1,5 mg/g	Digestible Energy (kJ/g)	6,17

INSTRUCTION FOR USE

Rotifer enrichment Cleaned rotifers should be enriched at a density of 1.000.000 rotifers per liter (or more), for a period of 6 hours. Red Pepper is added in 2 rations of 150 gram/m³/ration. Rotifers are harvested after 6 hours and rinsed to remove all traces of the enrichment medium.

Artemia enrichment Incubate Artemia nauplii at densities of 600.000 nauplii per liter (or more), at a temperature of 25-30°C while maintaining an oxygen concentration of more than 4 mg oxygen per liter. Red Pepper is added in 2 rations of 500 grams/m³/ration, 12 hours apart for a standard 24 hour enrichment. Harvested Artemia must be rinsed to remove all traces of the enrichment medium.

PACKAGING

Red Pepper is packed in 1,0 kg PE bottles. One carton contains 10 kg. Keep refrigerated 4°C - max. storage at 15°C.