



**BEST
LLC**

Antarctic Krill

«Bioextraction
technology» LLC

CONTENT



**BEST
LLC**

Antarctic Krill

- ❖ CHOLESTEROL LEVEL9
- ❖ PROTEIN AND FLOURINE.....10
- ❖ CALORIE CONTENT.....12
- ❖ SPECIFICATION.....13
- ❖ CONTACTS.....15

- ❖ ABOUT US.....3
- ❖ RAW MATERIALS.....4
- ❖ WHY KRILL MEAT5
- ❖ IRON.....6
- ❖ OMEGA 3 AND OTHER ACIDS.....8



BEST
LLC

Antarctic Krill

ABOUT US

We are «Bioextraction Technology» LLC (or BEST for easy spelling), Ukrainian company in the business Antarctic Krill.

We created our company because we firmly believe that inclusion of Antarctic Krill in everyday diet makes positive contribution on the human body, that can't be reached by other sources of omega-3 fatty acids. We offer a whole line of Antarctic Krill products, that will positively impact wellbeing and health of everyday people.



Our supplier – "IKF" LLC - the Ukrainian company-operator of a fishing trawler F/V "More Sodruzhestva" (IMO 8724315), working under the state flag of Ukraine in fishing and processing of Antarctic Krill (*Euphausia superba*). The fishery is carried out in Antarctic fishing areas 48.1,48.2 (Antarctic Peninsula, South Orkney Islands) within the framework of the rules and regulations issued by the "Commission for the Conservation of Antarctic Marine Living Resources" (CCAMLR). F/V "More Sodruzhestva" is HACCP certified and has food safety management system ISO 22000 implemented onboard.

WHY KRILL MEAT?



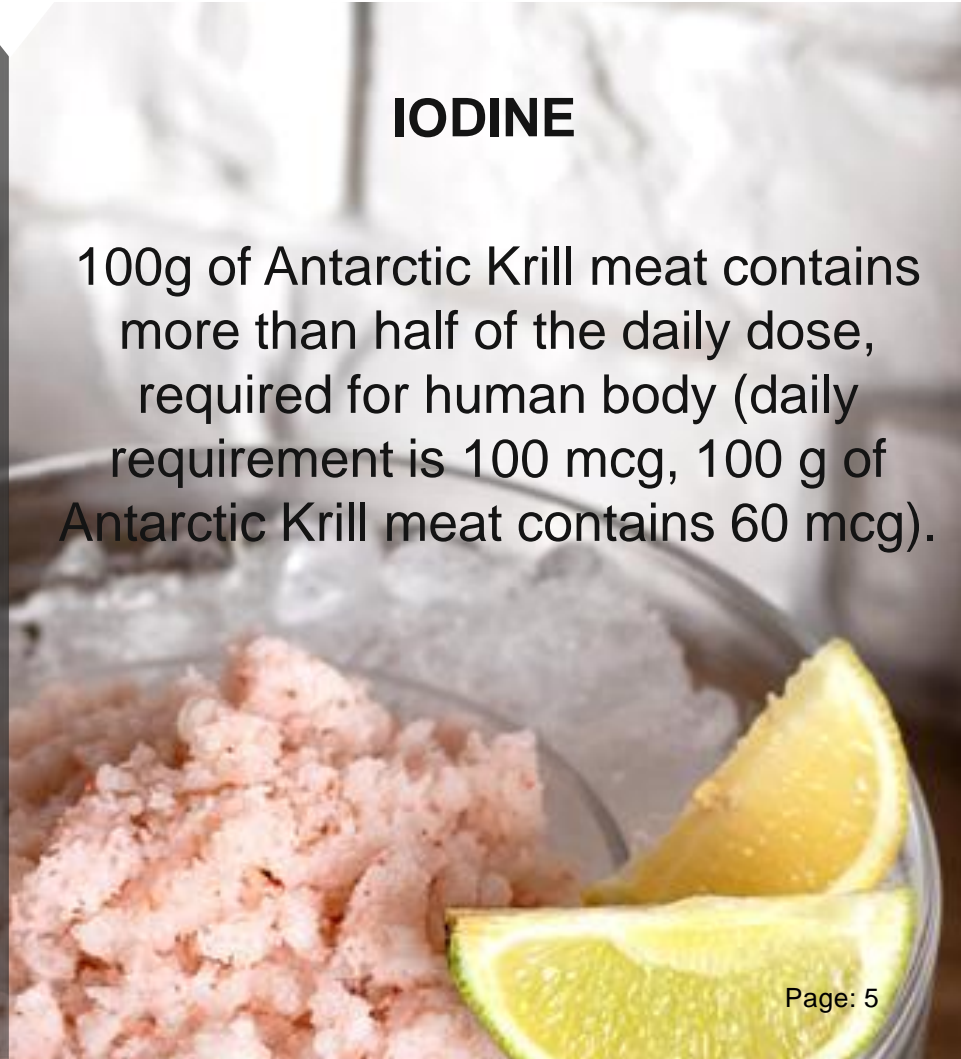
**BEST
LLC**

Antarctic Krill

Antarctic krill meat is a natural source of vitamins, minerals and polyunsaturated fatty acids

IODINE

100g of Antarctic Krill meat contains more than half of the daily dose, required for human body (daily requirement is 100 mcg, 100 g of Antarctic Krill meat contains 60 mcg).





Antarctic Krill

IRON

100 g of Antarctic Krill meat contains 4 mg of iron. In comparison, beef contains 2.6 mg of iron, chicken contains 3 mg, fish has somewhere between 0.3 and 1.4 mg. Iron is a necessity for children, pregnant women and women of childbearing age to prevent anemia, improve oxygen delivery in tissue. Fluorine and iron are required to provide healthy teeth, prevent dental caries, improve cognitive development, production of thyroid hormone.



**BEST
LLC**

Antarctic Krill

Antarctic krill meat also rich in magnesium, manganese, copper, zinc, phosphorus and chromium, which allows it to improve body production of hormones and ferments, normalize metabolism.



Antarctic Krill

OMEGA 3, OMEGA 6, ARACHIDONIC ACID

Even though Antarctic krill meat has low fat content it has very valuable polyunsaturated fat acids Omega 3, Omega 6, arachidonic acid. This content of fatty acids allows for better cholesterol metabolism and to regulate regenerative processes of the organism. Presence of polyunsaturated fatty acid Omega 3, Omega 6 is a good preemptive measure for prevention and treatment of atherosclerosis (i.e strokes and heart attacks.)



**BEST
LLC**

Antarctic Krill

ANTARCTIC KRILL LOWERS CHOLESTEROL LEVEL

Consumption of 50g of Antarctic Krill a day allows for lower the level of blood cholesterol by 1 or 2 units per month. Therefore, consumption of this product by people of age will allow them to improve their quality of health, lower risk of hypercholesterolemia, preserve their memory and lower brittleness of their bones.



Antarctic Krill

SOURCE OF EASILY DIGESTIBLE PROTEIN

100 g of this product contain 17,5g of protein. Important to remember that Antarctic Krill protein is absorbed at the rate of around 90% due to the fact that it contains irreplaceable amino acids in equal measure (in comparison, animal protein is absorbed at a rate of 75 – 77%.) Ecologically clean meat of Antarctic Krill stimulates growth and development of all organs and systems, improves absorption of vitamins, synergizes with vitamin E rich products, which has positive effect on male and female reproductive system.



**BEST
LLC**

Antarctic Krill

STRENGTHENING OF BONES AND TOOTH ENAMAL

Fluorine is required for forming of bones, tooth enamel and dentine. Fluorine content (2,8mg in 100 g) doubles the intake of this particular element with drinking water. There are no alternative sources of fluorine in nature.



**BEST
LLC**

Antarctic Krill

ONLY 97 CAL IN 100G OF ANTARCTIC KRILL MEAT

Low calorie Antarctic Krill meat will help you lose weight, if it's excess weight and will improve quality of human skin and nails. Combining fitness routine with consumption of Antarctic Krill meat allows for lower body fat count and improved muscle tone.

ANTARCTIC KRILL MEAT SPECIFICATION

Product	Frozen blanched krill meat
Manufacturer Name	F/V “More Sodruzhestva”, LLC “IKF”
Address	Ukraine, Nikolaev, 25 Faleevskaya str.
Raw material	Krill
Scientific name	Euphausia superba
Package	Cartons - 33 kg net weight (3 blocks x 11 kg)
Type of processing	Sorting, Boiling, Cooling, shelling, freezing, packing
Shelf life	20 months from the date of production
Storage conditions:	-18 C

FAO fishing zone	48.1 and 48.2
Color	White rose
Additives	Without any additives
Weight content of deproteinized shell, not more %	0.1 %
Weight content of water, not more %	78%
Weight content of salt, not more %	1.8 %
Weight content of krill eyes, not more %	0.07 %
Weight content of fat, %	1,8%
Weight content of protein, %	19%
Weight content of ash, %	0.9%
Salmonella	Absence/25 g
Enterobacteriaceae (E.Coli)	Absence/25 g
Listeria monocetogenes	Absence/25 g



**BEST
LLC**

Antarctic Krill

CONTACTS

Our address:

01015, Kyiv, Leipzig
street, 5



Tel. and email:

+38 050 205 73 79
info@bestkrill.com.ua
sales@bestkrill.com.ua



bestkrill.com.ua

