

## SeaTea™ 2.0-0.5-1.25

### Natural Organic Liquid Fish Ferments

SeaTea™ 2.0-0.5-1.25 is a natural, organic liquid fertilizer derived from the fresh cuttings of wild Pacific whiting (*Merluccius productus*) originally harvested and processed for human consumption. All processing is domestic and shore based. All facilities are federally inspected. Commercial fisheries targeting Pacific whiting and other groundfish species are the primary source of raw material. These fisheries conform to [Marine Stewardship Council](#) standards and reflect our “Sustainability Mission” to promote ecologically responsible marine resource management practices worldwide. Utilizing only fish cuttings from established fisheries managed as sustainable natural resources is the best way to ensure our products is wholesome, renewable and reliably available.

SeaTea™ 2.0-0.5-1.25 is a natural source of water soluble, fast-release nitrogen that does not burn plants. It supplies a significant amount of other macro- and micronutrients. In addition, it contains beneficial microorganisms and bioactive compounds that are ideal for establishing fertile soils and growing healthy plants. It is an all-purpose fertilizer and easy to handle, pour and mix.

SeaTea™ 2.0-0.5-1.25 is a product of the United States of America. Our company benefits from vertical integration within a human seafood company, [Pacific Seafood Group](#), through access to its electronic tracking of fish catch, landings and processing, and the subsequent disposition of fresh fish cuttings. Pacific Seafood Group maintains strict quality standards based on scientifically derived FSMA/HACCP systems at all our locations to ensure that the product you receive is the highest quality.

Customers are always welcome to visit our facilities and review our practices. Our definition of excellence, “*consistently doing your best and always striving to do better*”, demonstrates our commitment to providing a traceable, sustainable and wholesome product to our customers and yours.

#### Guaranteed Analysis

Total Nitrogen (N)	2.0 %
0.4 % Water Insoluble Nitrogen*	
1.6 % Water Soluble Nitrogen	
Available Phosphate (P <sub>2</sub> O <sub>5</sub> )	0.5 %
Soluble Potash (K <sub>2</sub> O)	1.25 %
Calcium (Ca)	1.0 %

#### Other Properties

Moisture	65.0 %
Total Solids	35.0 %
Total Carbon	15.0 %
C:N Ratio	7.5:1

**Derived From** Wild Pacific whiting fish protein hydrolysate, cane molasses

**Contains Non-Plant Food Ingredients** *Lactobacillus plantarum*: ≥ 1 M colony forming units (cfu/ml)



\*0.4 % slowly available N from wild fish protein hydrolysate by fermentation



### **Product Characteristics**

Color	Light to dark brown
Odor	Pleasant sweet-sour smelling ferments
Physical	Thick pourable liquid
Density	Approximately 8.7 lb / gal
pH	3.5 – 4.2
Storage	Store in a cool, dry and dark place in original packaging
Stability	12 months when appropriately stored

**Packaging**                      Liquid totes or bulk tankers

### **Certification**

This product is OMRI Listed®. It may be used in certified organic production or food processing and handling according to the USDA National Organic Program regulations.

Product #: [pbj-17448](#)

### **Processing Statements**

Allergen: This product contains fish and is produced in a facility that processes crustacean shellfish.

This product is not intended for human consumption.

The values for major/secondary nutrients, micronutrients, other nutrient properties and product characteristics are typical and expected.

### **Manufacturer**

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