Fishmeal produced from the residue of Surimi fish processing was determined for its nutritional value. The proximate analysis showed that this fishmeal contained 60.9% crude protein, 10.2% ether extract, 3.6% moisture, 0.7% crude fiber, 24.1% ash, 7.5% calcium and 3.4% phosphorus. The amino acid profile was similar to the one from fishmeal (60% crude protein) generally used in the feed industry. The metabolizable energy, however, was 2614 kcal per kg which was lower than other kinds of fishmeal.

Keywords: Fishmeal, Nutritional value