

CERTIFICATE OF ANALYSIS

Omega3 - 32/22 1000mg

Description: A pale yellow oil produced from fresh anchovy. It is neutralized, dried, bleached, deodorized and winterized. The oil is free from genetically modified material (GMO free) and components.

Product Code	SG105	Date of Production	Oct 2016
Product Lot #	20161002	Expiration Date	Oct 2019
Packing Batch	20161002		

Analytic Parameter	Result	Specification	Method
Sensory Evaluation	conforms	clear yellow oil	visual
Net Filling Weight	1001	1000mg/pc +-5%	USP
Eicosapentaenoic acid (EPA)(A%)	34.1	min 33	SKL 5-31
Eicosapentaenoic acid (EPA)(mg/g)	318	min 300	SKL 5-31
Docosahexaenoic acid (DHA)(A%)	23.4	min 22	SKL 5-31
Docosahexaenoic acid (DHA)(mg/g)	211	min 200	SKL 5-31
Shell Moisture Content	7.58	7% - 14%	USP
Disintegration	7	< 45 minutes	USP
Peroxide Value (meq/O2/kg)	1.0	max 5.0	SKL 5-26
Anisidine Value	7.1	max 20.0	SKL 5-26
TOTOX	9.1	max 26	SKL 5-26
Acid Value (mg KOH/g)	0.54	max 1.0	SKL 5-20
Lead (Pb)(mg/kg)	conforms	max 0.1	SKL 5-40
Cadmium (Cd)(mg/kg)	conforms	max 0.1	SKL 5-40
Arsenic (As)(mg/kg)	conforms	max 0.1	SKL 5-40
Mercury (Hg)(mg/kg)	conforms	max 0.1	SKL 5-40
PCB Congeners (SUM of 209)(mg/kg)	conforms	max 0.09	SKL 5-40
Dioxins (pg (WHO TEQ)/g)	conforms	max 1.75	SKL 5-40
Dioxin-like PCBs (pg(WHO TEQ)/g)	conforms	max 1.0	SKL 5-40

Microbiological Analysis

Analytic Parameter	Result	Specification	Method
Microbial Total Count (cfu/g)	Max 1000	Conforms	Eurofins
Yeast and Mould count (cfu/g)	Max 25	Conforms	Eurofins
Coliforms (MPN/g)	Max 0.3	Conforms	Eurofins
Salmonella	Absent	Conforms	Eurofins
Shigella	Absent	Conforms	Eurofins
E. Coli	Absent	Conforms	Eurofins
S.Aureus	Absent	Conforms	Eurofins
Haemolytic Streptococcus	Absent	Conforms	Eurofins

Storage: Store at or below room temperature. Do not expose to direct sunlight. Shelf life is 3 years in sealed original containers.

BSE/TSE Statement: The oil contains no other animal products and has not been in contact with other animal products. It is therefore free of agents of animal spongiform encephalopathies (bovine spongiform encephalopathy transmissible spongiform encephalopathy).

Allergens: Fish Oil

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