



Chungnam National University
Institute of Agricultural Science


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CERTIFICATE OF ANALYSIS

SERIAL NO.	1907008	LABORATORY NO.	1907008
CLIENT	KDMULSAN CO., LTD. 104, Motgol-gil, Hupo-myeon, Uljin-gun, Gyeongsangbuk-do, Korea		
SAMPLE NAME	SQUID LIVER POWDER		
RECEIVED DATE	July 19, 2024	REPORTING DATE	July 26, 2024
Component of analysis	Unit	Result of Analysis	Remark
Moisture	%	6.28	
Crude protein	%	45.91	
Crude fat	%	13.13	
Crude fiber	%	5.25	
Crude ash	%	11.87	
Pepsin digestibility	%	75.56	
Acid value		51.60	
Iodine value		124.68	
BHT	ppm	12.27	
BHA		Not detected	
TVN(Total volatile nitrogen)	%	0.09	
Cholesterol	mg/kg	3091.18	


Prepared by Han So-young


Reviewed by Koo Ja-yong

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CERTIFICATE OF ANALYSIS

SERIAL NO.	1907008-89	LABORATORY NO.	1907008
CLIENT	KDMULSAN CO., LTD. 104, Motgol-gil, Hupo-myeon, Uljin-gun, Gyeongsangbuk-do, Korea		
SAMPLE NAME	SQUID LIVER POWDER		
RECEIVED DATE	July 19, 2024	REPORTING DATE	July 26, 2024

Component of analysis			Result of Analysis(g/100g fatty acid)	Remark
Saturated fatty acid	Caprylic acid	C _{8:0}	0.11	
	Capric acid	C _{10:0}	0.20	
	Lauric acid	C _{12:0}	1.10	
	Myristic acid	C _{14:0}	3.81	
	Pentadecanoic acid	C _{15:0}	0.62	
	Palmitic acid	C _{16:0}	18.48	
	Magaric acid	C _{17:0}	0.94	
	Stearic acid	C _{18:0}	5.28	
Unsaturated fatty acid	Myristoleic acid	C _{14:1}	0.23	
	Pentadecenoic acid	C _{15:1}	0.20	
	Palmitoleic acid	C _{16:1}	5.48	
	Magaoleic acid	C _{17:1}	0.58	
	Oleic acid	C _{18:1}	23.18	
	Linoleic acid	C _{18:2n6}	7.75	
	Linolenic acid	C _{18:3n3}	5.64	
	Eicosenoic acid	C _{20:1n9}	0.49	
	Eicosadienoic acid	C _{20:2n6}	1.95	
	Dihomoδ-Linoleic acid	C _{20:3n6}	2.43	
	Eicosatrienoic acid	C _{20:3n3}	0.26	
	Arachidonic acid	C _{20:4n6}	0.90	
	EPA	C _{20:5n3}	7.38	
	DPA	C _{22:5n3}	0.63	
	DHA	C _{22:6n3}	9.49	


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