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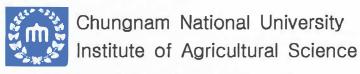
CERTIFICATE OF ANALYSIS

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SERIAL NO.	1907008			LABORATORY NO.	1907008	
CLIENT	KDMULSAN CO., LTD. 104, Motgol-gil, Hupo-myeon, Uljin-gun, Gyeongsangbuk-do, k					
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		
lodine value				124.68		
BHT		ppm	12.27			
ВНА				Not detected		
TVN(Total volatile nitrogen)		%		0.09		
Cholesterol		mg/kg		3091.18		

Prepared by Han So-young

Reviewed by Koo Ja-yong

Institute of Agricultural Science in Chungnam National University



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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
	Caprylic acid	C _{8:0}	0.11	
	Capric acid	C _{10:0}	0.20	
	Lauric acid	C _{12:0}	1.10	
Saturated	Myristic acid	C _{14:0}	3.81	
fatty acid	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	
	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	
Unsaturated	Eicosenoic acid	C _{20:1n9}	0.49	
fatty acid	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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