

## ANALYSIS REPORT Tender Bellakt -DRAFT-

Maris DHA OIL ED0222N

26.05.2019

**Batch No.:** 5370 (191026CU)  
**Quantity:** approx. 1800 kg  
**Our / Your Order No.:** SC180312-5  
  
**Date of Manufacturing:** 26.10.2019  
**Repacking date:** May 2020  
**Date of Expiry:** May 2021  
**Description:** Low-oxidized DHA tuna oil.  
**Additives:** Tocopherol/Ascorbyl Palmitate Mix (0,5%)

### Sensory Properties

Parameter	Unit	Specification	Result
Appearance		yellowish liquid	Conform
Color	Gardner	≤ 3	2
Odor		Bland, not rancid and no extraneous notes and smell	Conform
Taste		Bland, not rancid and no extraneous notes and taste	Conform

### Chemical Profile

Parameter	Unit	Specification	Result
Acid value	mg KOH/g	≤ 0.6	0,02
Peroxide value	meq/kg	≤ 6	0.0
Total content of omega-3 fatty acids	%	≥ 30	Conform
Eicosapentaenoic Acid (EPA)	%		4.56
Docosahexaenoic Acid (DHA)	%	23 – 30	25.85
Ratio of DHA (22:6) to EPA (20:5)	%	≥ 4.5	Conform
Anisidine			2.7

**ANALYSIS REPORT Tender Bellakt -DRAFT-****Maris DHA OIL ED0222N****26.05.2019****Contaminants**

Parameter	Unit	Specification	Result
Sum dioxins WHO PCDD/PCDF	pg TEQ/g	≤ 0.75	Conform
Sum of dioxins and dioxin-like PCB	pg TEQ/g	≤ 1.50	Conform
Sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 (ICES – 6)	ng/g	≤ 7.5	Conform
Benzo-a-pyrene	µg/kg	< 1	Conform
Sum PAH-4	µg/kg	< 1	Conform
Arsenic	mg/kg	< 0.1	Conform
Cadmium	mg/kg	< 0.01	Conform
Mercury	mg/kg	< 0.01	Conform
Lead	mg/kg	< 0.01	Conform
Aflatoxin B1	mg/kg	< 0.005	Conform
Trans fatty acids	%	< 2.0	Conform

**Microbial**

Parameter	Unit	Specification
Total plate count 30°C, aerobic	cfu/g	≤ 1000
Enterobacteriaceae	10x10g	absent
Yeasts and Moulds	cfu/g	≤ 10
Salmonella	25g	absent
Bacillus cereus	cfu/g	absent
Pseudomonas Aeruginosa	10g	absent
E. Coli	cfu/g	absent
Mesophilic aerobic & facultative anaerobic micro organisms	cfu/g	5 x 10 <sup>2</sup>

**Fatty Acid Composition****Saturated Fatty Acids**

	Parameter	Typical Value in %
14:0	Myristic acid	3.5
15:0	Pentadecanoic acid	1.2
16:0	Palmitic acid	20.9
17:0	Heptadecanoic acid	1.7
18:0	Stearic acid	5.8

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20:0	Arachidic acid	0.4
22:0	Behenic acid	0.3

**Mono-Unsaturated Fatty Acids**

	Parameter	Typical Value in %
14:1	Myristoleic acid	0.4
16:1 n-7	Palmitoleic acid	5.2
17:1	Heptadecenoic acid	0.9
18:1 n-9	Oleic acid	14.4
20:1 n-9	Gondoic acid	0.8
22:1 n-9	Erucic acid	0.2
24:1	Nervonic acid	0.6

**Poly-Unsaturated Fatty Acids**

	Parameter	Typical Value in %
18:2 n-6	Linoleic acid	1.2
18:3 n-3	Alpha-Linolenic acid	0.5
18:3 n-6	Gamma-Linolenic acid	0.0
18:4 n-3	Stearidonic acid	0.8
20:2	Eicosadienoic acid	0.2
20:4 n-3	Eicosatetraenoic acid	0.4
20:4 n-6	Arachidonic acid	1.7
20:5 n-3	Eicosapentaenoic acid	4.6
22:5 n-3	Docosapentaenoic acid	1.0
22:6 n-3	Docosahexaenoic acid	26.2
	Other fatty acids	7.1

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 Signature: Quality Assurance Manager    Date

Above results based on manufacturer's test on finished product after production or on our own analysis upon receiving goods in our warehouses.  
We accept no liability on eventual product alteration over time which may occur with some natural products.

