

Certificate of Analysis

Product name: Omega-3 DHA+EPA
 Batch nr.: 1471270100
 Shelf life: 10/24

Mat.No./Batch: 60016680 / 1471270100

Manufact.date: 13.10.2022

Inspection Lot 40000169343 from 03.10.2022

Procedure Characteristic qual. Specification Method	Unit	Value	Lower Limit	Upper Limit
Galenical testing				
HF Shape and Size HF Shape and Size oblong 15 minims AA-QC-052 Galenical	-	complies	-	-
HF Colour HF Colour natural AA-QC-052 Galenical	-	complies	-	-
HF Length AA-QC-052 Galenical	mm	19.9	0.0	1000.0
HF Diameter AA-QC-052 Galenical	mm	9.0	0.0	1000.0
HF Filling weight EP 2.9.5	mg/sgc	844.6	774.0	946.0
HF Uniformity of mass EP 2.9.5	-	complies	-	-
HF Total mass EP 2.9.5	mg/sgc	1132.3	1026.0	1254.0

I hereby certify that the above information is authentic and accurate. The batch was manufactured and checked with the product formulation under HACCP guidelines.

Deviations:

In the production, testing and packaging there was:

no release relevant deviations / OOS results

deviations / OOS results, which could have influence on the quality of the product. The deviation report was valued and approved by a qualified person (see Annex)

in addition relevant informations with regard to the quality are added

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For this production 4 batches of oil have been combined:

Test	Result	Limits / Specifications	Dimension / Units	Method
COLOR	Corresponds	LIGHT YELLOW		
AROMA	Corresponds	CHARACTERISTIC		
TOTAL OMEGA-3 CONTENT	570	Min. 550	mg/g as FA	AOCS Ce 1b-89
DHA CONTENT	315	Min. 300	mg/g as FA	AOCS Ce 1b-89
EPA CONTENT	205	Min. 150	mg/g as FA	AOCS Ce 1b-89
DPA CONTENT	51	Min. 30	mg/g as FA	AOCS Ce 1b-89
DHA + EPA + DPA CONTENT	570	Min. 500	mg/g as FA	
PEROXIDE VALUE	< 0.1	Max. 5.0	meq/kg	AOCS Cd 8-53
ANISIDINE VALUE	1	Max. 20		AOCS Cd 18-90
TOTOX	1	Max.26		
FREE FATTY ACID	< 0.1	Max. 0.25	%	AOCS Ca 5a-40
ACID VALUE	0.1	Max. 0.5	mg KOH/g	AOCS Ca 5a-40
MOISTURE & VOLATILES	< 0.01	Max. 0.02	%	AOCS Ca 2c-25
UNSAPONIFIABLE MATTER	1.2	Max. 4.5	%	AOCS Ca 6b-53
TRANS FATTY ACIDS	< 1	Max. 1	%	AOCS Cd 14-95
ARSENIC	Corresponds*	Max. 0.1	ppm	AOCS Ca 17-01
CADMIUM	Corresponds*	Max. 0.1	ppm	AOCS Ca 17-01
COPPER	Corresponds*	Max. 0.05	ppm	AOCS Ca 17-01
IRON	Corresponds*	Max. 0.2	ppm	AOCS Ca 17-01
LEAD	Corresponds*	Max. 0.05	ppm	AOCS Ca 17-01
MERCURY	Corresponds*	Max. 0.04	ppm	AOAC 977.15

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Test	Result	Limits / Specifications	Dimension / Units	Method
COLOR	Corresponds	LIGHT YELLOW		
AROMA	Corresponds	CHARACTERISTIC		
TOTAL OMEGA-3 CONTENT	569	Min. 550	mg/g as FA	AOCS Ce 1b-89
DHA CONTENT	344	Min. 300	mg/g as FA	AOCS Ce 1b-89
EPA CONTENT	182	Min. 150	mg/g as FA	AOCS Ce 1b-89
DPA CONTENT	42	Min. 30	mg/g as FA	AOCS Ce 1b-89
DHA + EPA + DPA CONTENT	569	Min. 500	mg/g as FA	
PEROXIDE VALUE	< 0.1	Max. 5.0	meq/kg	AOCS Cd 8-53
ANISIDINE VALUE	< 1	Max. 20		AOCS Cd 18-90
TOTOX	< 0.1	Max.26		
FREE FATTY ACID	0.1	Max. 0.25	%	AOCS Ca 5a-40
ACID VALUE	0.1	Max. 0.5	mg KOH/g	AOCS Ca 5a-40
MOISTURE & VOLATILES	< 0.01	Max. 0.02	%	AOCS Ca 2c-25
UNSATURATED MATTER	1.4	Max. 4.5	%	AOCS Ca 6b-53
TRANS FATTY ACIDS	< 1	Max. 1	%	AOCS Cd 14-95
ARSENIC	Corresponds*	Max. 0.1	ppm	AOCS Ca 17-01
CADMIUM	Corresponds*	Max. 0.1	ppm	AOCS Ca 17-01
COPPER	Corresponds*	Max. 0.05	ppm	AOCS Ca 17-01
IRON	Corresponds*	Max. 0.2	ppm	AOCS Ca 17-01
LEAD	Corresponds*	Max. 0.05	ppm	AOCS Ca 17-01
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Fatty acids composition g FA/100 g product		Result	target	min	max	Method
Eicosapentaenoic acid (EPA)	C 20:5	1.5		-	2.0	LI-00.511-02
Docosahexaenoic acid (DHA)	C 22:6	42.8		40.0	-	LI-00.511-02
Sum of trans FAs		0.02		-	0.94	LI-00.511-02
Quality and identity characteristics						
Acid value (mg KOH/g oil)		0.1		-	0.5	ISO 660:2008
Peroxide value (meq O ₂ /kg oil)		< 0.2		-	5	AOCS Cd 8b-90
Cold test (pos/neg)		Pos		-	-	NGD C24-1979
Sensory evaluation		Passed		-	-	Nestlé St-31.107
Induction period (Rancimat/hours at 80 °C)		12		12	-	ISO 6886:2006
Colour LOVIBOND (cell 1") Y		63		-	-	NGD C20-1976
Colour LOVIBOND (cell 1") R		2.1		-	-	NGD C20-1976
p-anisidine value (FoodLab)		6		-	12	FoodLab
Glycidol bound in esters (mg/kg) ***		< 0.05		-	0.05	AOCS-CD29C-13
Sum free 3-MCPD and 3-MCPD bound in esters (mg/kg) ***		< 0.35		-	0.35	AOCS-CD29C-13
Mineral Oil MOSH (mg/kg) **		< 20		-	20	external analysis
Mineral Oil MOAH (mg/kg) **		< LQ		-	-	external analysis

*** Compliant based on monitoring data

**MOH in the Oil :calculated based on the composing oils

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Eicosapentaenoic acid (EPA)	C 20:5	1.5		-	2.0	LI-00.511-02
Docosahexaenoic acid (DHA)	C 22:6	41.2		40.0	-	LI-00.511-02
Sum of trans FAs		0.00		-	0.94	LI-00.511-02
Quality and identity characteristics						
Acid value (mg KOH/g oil)		0.1		-	0.5	ISO 660:2008
Peroxide value (meq O ₂ /kg oil)		< 0.2		-	5	AOCS Cd 8b-90
Cold test (pos/neg)		Neg		-	-	NGD C24-1979
Sensory evaluation		Passed				Nestlé St-31.107
Induction period (Rancimat/hours at 80 °C)		11		12	-	ISO 6886:2006
Colour LOVIBOND (cell 1") Y		31		-	-	NGD C20-1976
Colour LOVIBOND (cell 1") R		1.3		-	-	NGD C20-1976
p-anisidine value (FoodLab)		7		-	12	FoodLab
Glycidol bound in esters (mg/kg) ***		< 0.10		-	0.10	AOCS-CD29C-13
Sum free 3-MCPD and 3-MCPD bound in esters (mg/kg) ***		< 0.35		-	0.35	AOCS-CD29C-13
Mineral Oil MOSH (mg/kg) **		< 20		-	20	external analysis
Mineral Oil MOAH (mg/kg) **		< LQ		-	-	external analysis

*** Compliant based on monitoring data

**MOH in the Oil :calculated based on the composing oils