

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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|-------------------------|--------------|-------------------------|-------------------|---------------|
| 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 |
| MERCURY | Corresponds* | Max. 0.04 | ppm | AOAC 977.15 |

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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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| 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 | 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