



INNOVATION AND EXCELLENCE SINCE 1992

CERTIFICATE OF ANALYSIS SP_S_008

Version 3.0

08/APR/2020

Krill Oil

Batch no: A101591 Page 1 of 2

IDENTIFICATION

Product name: Krill Oil
 Product number: 72031010
 Batch number: A101591
 Harvesting position: 63°03S 58°29W
 Manufacturing date: 16/DEC/2020
 Retest date: 16/DEC/2022
 Exp date : 16/JUN/2023

ANALYTICAL SPECIFICATION

PARAMETER	METHOD	ACTUAL VALUE	LIMITS	UNIT
Appearance	Visual	Red viscous oil	Red viscous oil	
Identification	Gas Chromatography (FAME)	Conforms	Conforms	
Viscosity at 35°C	Rotational Viscometer	1781	≤2000	mPaS
TMA+TMAO	Conway	< 2	Report Value	mgN/100 g
Salts	ICP / IC	0.1	≤0.5	g/100 g
LIPID COMPOSITION				
Total phospholipids	31P-NMR	56	≥56	g/100 g
Phosphatidylcholines	(1) 31P-NMR	50	≥48	g/100 g
Choline	31P-NMR	7	≥7	g/100 g
FATTY ACID PROFILE				
Total omega-3 fatty acids	(2) Internal method ANA-2014-07	33	≥27	g/100 g
- C 20:5 n-3 (EPA)	(2) Internal method ANA-2014-07	17	≥15	g/100 g
- C 22:6 n-3 (DHA)	(2) Internal method ANA-2014-07	10	≥7	g/100 g
STABILITY INDEX				
Peroxide value	AOCS Cd 8-53	1	≤3	mEq peroxide/kg
ANTIOXIDANTS				
Astaxanthin	FCC / USP-NF (UV)	222	≥85	µg/g
Astaxanthin esterification (ID)	(3) Liquid chromatography	Conforms	Conforms	
WATER AND ETHANOL				
Water activity at 25°C	Moisture probe	0.2	≤0.5	
Ethanol content	Gas Chromatography	2	≤3	g/100 g
MICROBIOLOGY				
Total plate count	AOAC 990.12	< 10	<1000	cfu/g
Mould and Yeast	FDA-BAM, 7th ed.	< 10	<100	cfu/g
E. coli	USP-NF, 62	Negative	Negative	In 10 g sample
Coliform	AOAC 991.14	< 10	<10	cfu/g
Salmonella	AOAC-RI100201 (PCR)	Negative	Negative	In 25 g sample

1 Phosphatidylcholines value quoted includes phosphatidylcholines and lysophosphatidylcholines.

2 Based on USP FCC8 Appendix VII (2013)

3 Three batches tested annually to assure continued compliance



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PACKAGING:

Bulk product in sealed containers, with inert headspace, complying with European and American standards for food products.

HANDLING AND STORAGE:

Store cold at 2-8°C, dry and protected from direct sunlight. Due to high viscosity and possible stratification during storage, product should be agitated before use or sampling. Viscosity may be reduced by heating (up to 35°C) and /or gently stirring if necessary. Containers opened for sampling should be headspace flushed with inert gas prior to storage. Product can be stored at ambient temperature during transportation.

RETEST DATE:

2 years from date of manufacturing when stored in original unopened and sealed containers at recommended storage conditions.

COMMENTS:

Contains Crustacean Shellfish. Material is of animal origin – Antarctic krill (*Euphausia superba*).

