

# Certificate of analysis



PRODUCT: **OMEGAVIE® 200 400 ALGAE Sensory Qualitysilver®5**

CODE: I503-11-O200400QS5 (Version 23.1)

BATCH NR: 24085.3

MANUFACTURING DATE: 02.10.2023

EXPIRY DATE<sup>(1)</sup>: 02.10.2026

QUALITY Parameters	Units	Specifications	Results	Methods
Appearance At room temperature	-	Pale yellow oil	Conform	Visual
Acid value	mg KOH/g	Max. 0.5	0.2	Ph. Eur. 10.0 (2.5.1)
Peroxide value	meq O <sub>2</sub> /kg	Max. 3	0.4 <sup>(2)</sup>	NF EN ISO 3960
Anisidine value	-	Max. 15	2.8	Ph. Eur. 10.0 (2.5.36)
Totox	-	Max. 20	4	Calculation

FATTY ACIDS PROFILE	Units	Specifications	Results	Methods
EPA (Eicosapentaenoic acid)	mg/g as TG	Min. 200	219	Ph. Eur. 10.0 (2.4.29)
EPA (Eicosapentaenoic acid)	mg/g as FA	Min. 192	211	
DHA (Docosahexaenoic acid)	mg/g as TG	Min. 400	440	
DHA (Docosahexaenoic acid)	mg/g as FA	Min. 385	424	
Total Omega 3*	mg/g as TG	Min. 650	687	
Total Omega 3*	mg/g as FA	Min. 625	662	

\*: sum of EPA, DHA, DPAn-3, C18:3n-3, C18:4n-3, C20:4n-3, C21:5n-3

This batch is approved according to specifications.

<sup>(1)</sup>: The shelf life is guaranteed if the product is stored according to the storage conditions detailed in the Technical Data Sheet.

<sup>(2)</sup>: Analysed 26.01.2024

Date: 01.02.2024

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Quality control  
Chantal Le Roux

