

Nationale Institute of Public Health

Šrobárova 49/48, 100 00 Prague 10

issues

CERTIFICATE OF SAFETY

We hereby confirm that the ingredients and results of laboratory test of the Food Supplement

BrainMax® Omega-3 Fish Oil

**Applicant: BRAINMARKET s.r.o., Hladnovská 83/93, 712 00 Ostrava,
Czech Republic**

complies

with Czech Food Law No 110/1997, Decree No 58/2018 on Food Supplements and the composition on foodstuffs, Regulation (EU) No 1169/2011 on the provision of food information to consumers, Regulation (EC) No 1925/2006 of EP and C on the addition of vitamins and minerals and certain other substances to foods, Commission Regulation (EC) No 1170/2009 sets the list of vitamin and minerals and their forms that can be added to foods, including food supplements and Commission Regulation (ES) No 915/2023 setting maximum levels for certain contaminants in foodstuffs

Supplementary information:

Product was assessed and registered by NIPH Prague

(Čj. SZÚ/05441/2025, EX 250412 from 16.6.2025)

and tested by the accredited laboratories of the National Institute of Public Health Prague, Testing Laboratory No 1206, Šrobárova 49/48, 100 00 Prague 10, Czech Republic

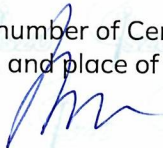
Protocol No 4/25/108, No 183/25/05547

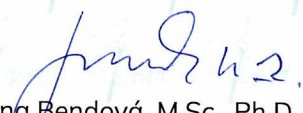
Certificate was issued by NIPH on the request of the applicant.

Validity of the Certificate till 17.6.2028

The number of Certificate: 183-109/25

Date and place of issue: 17.6.2025


Daniela Winklerová, M.Sc.
Head of Unit for Special
Kinds of Food


Hana Bendová, M.Sc., Ph.D.
Head of Centre of Toxicology
and Health Safety

Analytical report AR-25-HD-017841-02



Testing laboratory:

Eurofins Food & Feed Testing Czech Republic s.r.o.
Zkušební laboratoř EUROFINS CZ
Radiová 1285/7
102 00 Praha 10 - Hostivař
IČO: 27449408
tel.: +420 778 488 111 E-mail: ClientService.cz@ftcee.eurofins.com

Customer:

BRAINMARKET s.r.o.
Hladnovská 83/93
SLEZSKÁ OSTRAVA - MUGLINOV
712 00 OSTRAVA
CZECH REPUBLIC

Issue date 04.06.2025

Sample code 540-2025-00016244

Sample reception date: 27.03.2025
Date of Testing 27.03.2025 - 02.06.2025

Sample information:

Sample name, extended: ¹⁾ BrainMax Omega-3 Fish Oil, softgel caps
Sample description: ¹⁾ 005-32407-217391
Client Purchase order nr.: BrainMax Omega-3 Fish Oil, softgel kapsle /economy
Order date: 25.03.2025
Client sample code: ¹⁾ 64938
Sampler: Customer
Additional sample description: Batch number: B03250

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Brutto sample weight of supplied sample	kg	0.42	5%	SOP MB.005.PB	Gravimetry	A
Anisidine number		6.30	4%	SOP 8.72. (ČSN EN ISO 6885)	Spectrophotometry	SA
Fat	g/100 g	66.40	4.32	Internal Method 1 [DE Food], SOP:00.12000.L, 2024-09	Gravimetry [Weibull-Stoldt]	SA
C 4:0 (Butyric Acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 5:0 (Valeric Acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 6:0 (Caproic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 7:0 (Enanthic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 8:0 (Caprylic acid)	g/100 g fat	0.3		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 9:0 (Nonanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 10:0 (Capric acid)	g/100 g fat	0.2	0.0	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 11:0 (Undecanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 12:0 (Lauric acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 13:0 (Tridecanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 14:0 (Myristic acid)	g/100 g fat	0.3	0.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 14:1 (trans fatty acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 14:1 (Myristoleic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 15:0 (Pentadecanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 15:1 (Pentadecenoic acid)	g/100 g fat	<0.1	0.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 16:0 (Palmitic acid)	g/100 g fat	1.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 16:1 (trans fatty acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 16:1 (Palmitoleic acid)	g/100 g fat	0.8		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 17 (Heptadecanoic acid)	g/100 g fat	<0.1	0.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 17:1 (Heptadecenoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:0 (Stearic acid)	g/100 g fat	2.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 (cis fatty acid)	g/100 g fat	0.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 18:1 tr 6 (fatty acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 n6 cis-Petroselinic acid	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 n9 trans-Elaidic acid	g/100 g fat	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 n9 (cis oleic acid)	g/100 g fat	4.2	0.4	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 n11 trans-Vaccen acid	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:1 n11 cis-Vaccen acid	g/100 g fat	1.2		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:2 trans (fatty acid)	g/100 g fat	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:2 (trans-cis fatty acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:2 (cis-trans fatty acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:2 n6 (trans-Linolelaidic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:2 n6 (cis-linoleic acid)	g/100 g fat	1.0	0.2	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:3 (trans fatty acid)	g/100 g fat	0.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C18:3 n3 (Alpha-Linolenic acid)	g/100 g fat	0.6	0.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:3 n6 (gamma-Linolenic acid)	g/100 g fat	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C18:4 n3 (Octadecatetraenoic)	g/100 g fat	0.9		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 19:0 (Nonadecanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 20:0 (Arachidic acid)	g/100 g fat	1.5		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:1 (Eicosenoic acid)	g/100 g fat	1.9		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:2 (Eicosadienoic acid)	g/100 g fat	0.5		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:3 n3 (cis-11,14,17-Eicosatrien acid)	g/100 g fat	0.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:3 n6 (cis-8,11,14-Eicosatrien acid)	g/100 g fat	0.5		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:4n6 (Arachidonic Acid)	g/100 g fat	3.3		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 20:5n3 (cis-5,8,11,14,17-Eicosapentaenoic Acid)	g/100 g fat	36.5		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 21:0 (Heneicosanoic acid)	g/100 g fat	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 22:0 (Behenic acid)	g/100 g fat	0.2		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C22:1 erucic acid	g/100 g fat	0.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 22:2 n6 (cis-13,16-docosadienoic acid)	g/100 g fat	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C22:5n-3 Docosapentaenoic (DPA)	g/100 g fat	5.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
DHA Docosahexaenoic acid C22:6	g/100 g fat	23.8		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 23:0 (Tricosanoic acid)	g/100 g fat	0.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 24:0 (Lignoceric acid)	g/100 g fat	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 24:1 (Nervonic acid)	g/100 g fat	0.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
saturated fatty acids in the fat	g/100 g	6.3	1.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
monounsaturated fatty acids in the fat	g/100 g	9.4	0.9	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
polyunsaturated fatty acids in the fat	g/100 g	73.3	15.0	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
trans fatty acids in the fat	g/100 g	1.1	0.8	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
unidentifiable fatty acids in the fat	g/100 g	9.9		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
saturated fatty acids in the product	g/100 g	4.2		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
monounsaturated fatty acids in the product	g/100 g	6.2		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
polyunsaturated fatty acids in the product	g/100 g	48.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
trans fatty acids in the product	g/100 g	0.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
unidentifiabel FA in the product	g/100 g	6.6		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-3 fatty acids in the fat	g/100 g	67.5	8.2	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-6 fatty acids in the fat	g/100 g	4.3	0.5	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
omega9 fatty acids in fat	g/100 g	6.9		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-3 and -6 fatty acids in the fat	g/100 g	71.8	7.9	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-3 fatty acids in the product	g/100 g	44.8		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-6 fatty acids in the product	g/100 g	2.9		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
omega9 fatty acids in the sample	g/100 g	4.6		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-3 and -6 fatty acids in the product	g/100 g	47.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
TOTOX		10.2	7%	SOP-N CH.37	Calculation	SN
Peroxide value	meqO2/kg	1.97	5%	SOP 8.54.	Volumetry	SA
Acid value (mg KOH/g)	mg KOH/g fat	0.45	6%	SOP 8.55.**	Volumetry	SA

Additional information

The density declared by the customer (0.91 g/cm³) was used for the conversion.

Measured values after conversion to g / 100 ml using density:

EPA: 33.2 g

DHA: 21.7 g

Omega-3 fatty acids: 61.4 g

Measured values after conversion to 2 ml:

EPA: 664 mg

DHA: 433 mg

Omega-3 fatty acids: 1229 mg

Decision rule: If the testing laboratory issues a statement of conformity, the decision-making rule according to ch. 4.2.1 of ILAC document G8:09/2019 Guidelines for the use of decision rules and statement of conformity. In such a case, the measurement uncertainty is not taken into account for the conformity statement. If measurement uncertainty is included in the decision, this information is included in the statement of conformity. In such a case, proceed according to chap. 4.2.3 ILAC G8:09/2019.

Notes: SOP, ŠPP - Standard operation procedure
 ND - not detected by given method
 CFU - Colony forming unit
 NM - necessary quantity
 SN - subcontracted not accredited test
 * - the expanded measurement uncertainty, as determined by the extension coefficient $k = 2$ (with a 95% probability), does not include sampling uncertainty; if the measurement uncertainty is expressed in %, it is its relative value
 LOD – limit of detection, LOQ – limit of quantification, result between LOD and LOQ = detected
 1) - Information supplied by customer
 Unless otherwise stated in the notes, the place of the tests performance is workplace No. 1 - Prague - of EUROFINS CZ testing laboratory.

TZ - type of test

A - test within the accreditation scope of EUROFINS CZ

N - test outside of the accreditation scope of EUROFINS CZ

SA - subcontracted accredited test

If the information supplied by the customer could have been to affect the validity of the results, the laboratory disclaims responsibility. For samples supplied by the customer, the results relate to the sample as received and provided by the customer. The measuring devices and gauges used for the test / tests have been calibrated and verified according to valid metrological regulations. The results of the measurements relate only to the subject of the tests and do not replace other documents, e.g. of an administrative nature. The result identified as subcontracting in this protocol is the result of subcontractor measurements based on contract, order. The protocol may be reproduced or incorporated into promotional materials only with the written consent of the EUROFINS CZ Testing Laboratory and only to the extent of such approval. Any alteration, reproduction of part of the test report is not permitted and such analytical report automatically becomes invalid. The authenticity and completeness of the report can be verified at the EUROFINS CZ test laboratory stated in the header of analytical report. This Test Report has been issued in accordance with the applicable Conditions of service available on request and accessible at www.eurofins.cz.

Responsible for correctness: Pavlína Hejduková

Worked out by: Pavlína Hejduková

No. of document: 202564133822983

Validity check of document



Test Certificate approved by:

Jitka Pinkrová
Head of Laboratory




Description:

Shelf life: 3 years from date of production

High EPA concentrate on triglyceride (TG) basis made from fish oil. The specification is a min 60% TG product with 3.0 – 4.0 mg/g of mixed tocopherols added. The mixed tocopherol (E306) is of non –GMO and identity preserved quality.

Parameter	Unit	Limit	Specification	Method	Remark
C20:5n3(EPA)	Area%	min	33	GCRO001	1
	mg/g as TG	min	300	GCRO001	1
	mg/g as FFA	min	288	GCRO001	1
C22:6n3(DHA)	Area%	min	22	GCRO001	1
	mg/g as TG	min	200	GCRO001	1
	mg/g as FFA	min	193	GCRO001	1
C22:5n3(DPA)	Area%	report		GCRO001	1
	mg/g as TG	report		GCRO001	1
	mg/g as FFA	report		GCRO001	1
EPA + DHA	mg/g as TG	report		GCRO001	1
	mg/g as FFA	report		GCRO001	1
Total omega-3	Area%	min	60	GCRO001	1
	mg/g as TG	min	600	GCRO001	1
	mg/g as FFA	min	577	GCRO001	1
Acid value	mg KOH/g	max	1.0	GCRO003	1
Peroxide value (PV)	mEq/kg	max	2.0	GCRO006	1
Anisidine value (AV)	Units	max	8	GCRO007	1
Totox (2 x PV + AV)	Units	max	10	Calculation	1
Color	Gardner	max	4	GCRO004	1
Cold test	Hours / 0°C	min	3	GCRO005	1
Specific gravity		range	0.93-0.95	GCRO015	2
Absorbance at 233 nm	Units	max	0.6	GCRO022	1
Oligomers	Area %	max	1.0	GCRO023	1
Triglycerides	Area %	min	60	GCRO023	1
Ethyl Esters and free fatty acids	Area %	max	5	GCRO023	1

Remarks:

- 1) Parameter analyzed in accordance with specified method on every batch, and reported on Certificate of Analysis.
- 2) Parameter is analyzed at least 3 times/year. Conformity is reported in Certificate of Analysis.



GC RIEBER

GC Rieber VivoMega AS
Teistholmsundet 6, NO-6512 Kristiansund N, Norway | Tel: +47 71 68 30 00
www.vivomega.com | ORG.NO.: NO 998 517 737 MVA

Parameter	Unit	Limit	Specification	Method	Remark
<u>Environmental parameters:</u>					
Dioxins and furans	ng/kg WHOTEQ (2005)	max	1.0	External Laboratory	2
Dioxin-like PCBs	ng/kg WHOTEQ (2005)	max	0.5	External Laboratory	2
Sum of Dioxins, furans and Dioxin-like PCBs	ng/kg WHOTEQ (2005)	max	1.5	External Laboratory	2
PCBs (209 Congeners)	mg/kg	max	0.005	External Laboratory	2
Benzo(a)pyrene	µg/kg	max	1.0	External Laboratory	2
Sum PAH4	µg/kg	max	2.0	External Laboratory	2
Arsenic (As)	mg/kg	max	0.1	External Laboratory	2
Cadmium (Cd)	mg/kg	max	0.002	External Laboratory	2
Lead (Pb)	mg/kg	max	0.003	External Laboratory	2
Mercury (Hg)	mg/kg	max	0.002	External Laboratory	2
Pesticides:*	mg/kg	max	0.01	External Laboratory	2
<u>Microbiological parameters:</u>					
Total aerobic microbial count	cfu/1 g	max	10 ³	External Laboratory	2
Total yeast and mould count	cfu/1 g	max	10 ²	External Laboratory	2
<i>Staphylococcus aureus</i>	cfu/1 g	max	Absent	External Laboratory	2
<i>Escherichia coli</i>	cfu/1 g	max	Absent	External Laboratory	2
<i>Salmonella spp</i>	cfu/10 g	max	Absent	External Laboratory	2
Bile-tolerant Gram neg.(<i>Enterobacteriaceae</i>)	cfu/1 g	max	10 ²	External Laboratory	2
<i>Pseudomonas aeruginosa</i>	cfu/1 g	max	Absent	External Laboratory	2

Remarks:

1) Parameter analyzed in accordance with specified method on every batch, and reported on Certificate of Analysis.

2) Parameter is analyzed at least 3 times/year. Conformity is reported in Certificate of Analysis.

*Pesticides are tested as specified in "pesticide specification attachment" which is available on request.

The limit of 0.01 mg/kg applies to each pesticide.

Produced from human consumption approved fish oil, in accordance with current EU Regulations.

This document has been authorized using electronic signatures.