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® VEGAN OMEGA

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 registred by NIPH Prague
(Čj. SZÚ/09006/2025, EX 250752 from 9.9.2025)
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 4/25/195, No 183/25/09006

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

NATIONAL INSTITUTE OF PUBLIC HEALTH
Centre of Toxicology and Health Safety
Šrobárova 49/48
100 00 Prague 10
Czech Republic

Validity of the Certificate till 12.9.2028

The number of Certificate: 183-203/25
Date and place of issue: 12.9.2025

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-025918-02

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 11.08.2025

Sample code 540-2025-00037370

Sample reception date: 10.07.2025
Date of Testing 10.07.2025 - 06.08.2025

Sample information:

Sample name, extended: [1] BrainMax Vegan Omega 3, 90 softgel kapslí
Sample description: [1] 005-32407-235727
Client Purchase order nr.: BrainMax Vegan Omega 3, 90 softgel kapslí
Order date: 08.07.2025
Client sample code: [1] 67236
Sampler: Customer
Additional sample description: 2527, 23.05.2027

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Brutto sample weight of supplied sample	kg	1.41	3%	SOP MB.005.PB	Gravimetry	A
Anisidine number		4.780	4%	SOP 8.72. (ČSN EN ISO 6885)	Spectrophotometry	SA
Polyphenols calculated as gallic acid equivalent	mg/kg	332	87	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols calculated as tannic acid equivalent	mg/kg	400	104	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols calculated as catechine equivalent	mg/kg	265	70	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols calculated as epicatechine equivalent	mg/kg	202	54	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols calc. as EGCG equivalent	mg/kg	482	124	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols calculated as caffeic acid equivalent	mg/kg	308	81	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Polyphenols expressed as pyrogallol equivalent	mg/kg	268	71	Internal Method, MI 1495 rev 05/2024	Spectrophotometry (UV/VIS)	SA
Fat	g/100 g	56.28	3.66	Internal Method 1 [DE Food], SOP:00.12000.L, 2024-09	Gravimetry [Weibull-Stoldt]	SA
Acid value (mg KOH/g)	mg KOH/g fat	0.20	6%	SOP 8.55.**	Volumetry	SA
Density	g/ml	0.927	0.001	Internal Method 1 [DE Food], SOP:00.14500.L, 2024-05	Densimetry	SA
Peroxide value	meqO2/kg	2.58	5%	SOP 8.54.	Volumetry	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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
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	0.4		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
C 10:0 (Capric 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 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	<0.1		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 (Pentadecanic 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		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	9.2	0.8	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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 16:1 (Palmitoleic acid)	g/100 g fat	0.7		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	0.2		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	2.9	0.2	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	0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
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	51.7	4.9	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	1.6		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	3.2	0.6	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 18:3 (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
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	<0.1		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
C 20:0 (Arachidic 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 20:1 (Eicosenoic acid)	g/100 g fat	0.2		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	<0.1		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	<0.1		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	0.4		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	<0.1		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	<0.1		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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C22:5n-3 Docosapentaenoic (DPA)	g/100 g fat	<0.1		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	26.5		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	<0.1		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	<0.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
saturated fatty acids in the fat	g/100 g	13.7	2.4	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	54.4	5.4	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	31.2	6.4	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	0.3	0.2	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	0.5		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	7.7		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	30.6		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	17.6		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	0.2		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	0.3		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	27.1	3.3	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
Omega-6 fatty acids in the fat	g/100 g	3.7	0.4	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	51.9		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	30.8	3.4	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	15.3		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	2.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
omega9 fatty acids in the sample	g/100 g	29.2		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	17.3		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
TOTOX		9.94		SOP-N CH.37	Calculation	SN
Vitamin D3 (Cholecalciferol)	µg/100 g	3.856	1.003	Internal Method T-VIT-MET3318 v.1.2	LC-DAD	SA
Vitamin E profile (Alfa-tocoferol)	mg/100 g	23.832	3.622	Internal Method T-VIT-MET3318 v.1.2	LC-FLD	SA
Vitamin E profile (Beta-tocoferol)	mg/100 g	2.033	0.382	Internal Method T-VIT-MET3318 v.1.2	LC-FLD	SA
Vitamin E profile (Delta-tocoferol)	mg/100 g	44.794	8.421	Internal Method T-VIT-MET3318 v.1.2	LC-FLD	SA
Vitamin E profile (Gamma-tocoferol)	mg/100 g	96.369	18.117	Internal Method T-VIT-MET3318 v.1.2	LC-FLD	SA
Vitamin E profile (sum tocopherols)	mg/100 g	167.028	31.401	Internal Method T-VIT-MET3318 v.1.2	LC-FLD	SA
Menaquinone 4 (vitamin K2)	µg/100 g	< 50		USP 41 NF36 method 1 mod.+ EN 14148 mod.	LC-FLD	SA
Menaquinone 7 (vitamin K2)	µg/100 g	< 50		USP 41 NF36 method 1 mod.+ EN 14148 mod.	LC-FLD	SA

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Testing performed on whole capsule		Yes			Testing on whole capsules	SN
Homogenisation		1			Homogenisation	SN

Additional information

Measured values after conversion to 3 capsules:
Eicosapentaenoic acid (EPA): <LOQ
Docosahexanoic acid (DHA): 737 mg
Sum of Omega 3: 753 mg
Sum of Omega 9: 1443 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 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
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

* - 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.

If the information supplied by the customer could have be 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: Kristýna Velíková
Worked out by: Tatiana Turcaninova
No. of document: 2025811143017227
Validity check of document
h[redacted]

Test Certificate approved by:
Jitka Pinkrová
Head of Laboratory

Akreditovaná zkušební laboratoř č. 1546
Eurofins Food & Feed Testing Czech Republic s.r.o.
EUROFINS CZ

End of Analytical Report

Product/Specification	**VivoMega Algae 0070 TG Premium / A70910-10**
Version	**6.00**

Approved by 20.04.2023 - Marita Buarø/ R&D Project Manager
Authorized by 20.04.2023 - Mary Ann Langva/ Sr. QA Manager

Description: **Shelf life: 3 years from date of production**

High DHA concentrate on triglyceride (TG) basis made from algae oil. The product is liquid at room temperature. The specification is a min 90% TG product with 2.5-5.0 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%	report		GCRO001	1
	mg/g as TG	report		GCRO001	1
	mg/g as FFA	report		GCRO001	1
C22:6n3 (DHA)	Area%	report		GCRO001	1
	mg/g as TG	min	700	GCRO001	1
	mg/g as FFA	min	674	GCRO001	1
C22:5n6 (DPA n6)	Area%	report		GCRO001	1
	mg/g as TG	report		GCRO001	1
	mg/g as FFA	report		GCRO001	1
EPA+DHA	mg/g as TG	range	700-800	GCRO001	1
	mg/g as FFA	range	674-770	GCRO001	1
Total omega-3	Area%	report		GCRO001	1
	mg/g as TG	min	700	GCRO001	1
	mg/g as FFA	min	674	GCRO001	1
Trans fat	w/w %	max	1	GCRO024	1
Acid value	mg KOH/g	max	0.5	GCRO003	1
Free fatty acid	w/w%	max	0.25	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	9	Calculation	1
Color	Gardner	max	5	GCRO004	1
Cold test	3 Hours / 0°C	report		GCRO005	1
Absorbance at 233 nm	Units	max	0.6	GCRO022	1
Oligomers	Area %	max	1.0	GCRO023	1
Triglycerides	Area %	min	90	GCRO023	1
Ethyl Esters	Area %	report		GCRO023	1
Total Cholesterol	mg/g	report		GCRO004	1
Unsaponifiable matter	w/w %	max	4.5	GCRO008	2
Water content	w/w %	max	0.05	GCRO014	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.

Parameter	Unit	Limit	Specification	Method	Remark
Environmental parameters:					
Dioxins and furans	ng/kg WHOTEQ (2005)	max	1.0	External Laboratory	2
Dioxin-like PCBs	ng/kg WHOTEQ (2005)	max	1.5	External Laboratory	2
Sum of Dioxins, furans and Dioxin-like PCBs	ng/kg WHOTEQ (2005)	max	3.0	External Laboratory	2
PCBs (209 Congeners)	mg/kg	max	0.03	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	0.1	External Laboratory	2
Lead (Pb)	mg/kg	max	0.05	External Laboratory	2
Mercury (Hg)	mg/kg	max	0.04	External Laboratory	2
Pesticides:*	mg/kg	max	0.01	External Laboratory	2
Microbiological parameters:					
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
Staphylococcus aureus	cfu/1 g	max	Absent	External Laboratory	2
Escherichia coli	cfu/1 g	max	Absent	External Laboratory	2
Salmonella spp	cfu/10 g	max	Absent	External Laboratory	2
Bile-tolerant Gram neg.(*Enterobacteriaceae*)	cfu/1 g	max	10^2	External Laboratory	2
Pseudomonas aeruginosa	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.
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