



SPECIFICATION

Fish Oil 1812 TG

Article No.: 20-000020

Description:

Clear, yellowish oily liquid, typical taste and odour. The Fish oil is obtained by a physical process including a purification by refining. The fish species used for the oil production are among others sardine, anchovy, mackerel, herring. The oil is stabilised with 1 mg/g natural mixed tocopherol.

<u>Parameter</u>	<u>Specification</u>
<u>Gardner Colour:</u>	≤ 8
<u>Acid value (mg KOH/g):</u>	≤ 2
<u>Peroxide value (meq/kg):</u>	≤ 5
<u>Anisidine value:</u>	≤ 30
<u>Unsaponifiable matters (%):</u>	≤ 1,5
<u>Omega-3 Fatty Acids (%):</u>	
Eicosapentaenoic acid (EPA) C20:5ω3	≥ 17
Docosahexaenoic acid (DHA) C22:6ω3	≥ 11
Sum Omega-3 fatty acids	≥ 32
<u>Heavy metals (ppm):</u>	
Lead	< 0,50
Cadmium	< 0,50
Mercury	< 0,50
Arsenic	< 0,10
<u>Dioxine (WHO-PCDD/F-TEQ) (pg/g):</u>	≤ 2,0
<u>Dioxine and dioxin-like PCB (WHO-PCDD/F-PCB-TEQ) (pg/g):</u>	≤ 10,0
<u>Benz(a)pyrene (µg/kg):</u>	≤ 2,0

Storage:

Cool (10-20°C), dry, protected from light and air.

Durability:

In the original drums blanketed with nitrogen 24 months.

Remark:

This product is in accordance with Regulations (EC) No. 1829/2003 and No. 1830/2003. A labelling regarding presence of genetically modified organisms (GMO) is therefore not necessary.