

VTO. 23.11.2021

Set: 100008
 Lot: 200400167
 2101100167
 23.11.2021

J.C.C.

Certificate of Analysis

Sinopure fish oil 18/12TG



Innovation Commitment Excellence

Issued by: Quality Control Department	Item No.: 18/12TG	Test No.: 2020. 10027	Page 1 of 2
Zhoushan Sinomega Biotech Engineering Co.,Ltd.	Address:No.1 Xingye Road,Ganlan Town,Dinghai District, Zhoushan City, Zhejiang Province,China		Tel:+86 580 3696037 Fax:+86 580 3696017

Specification Number: Omega-3 Fish Oil 18/12TG
 Batch Number: BZD20201024P1812
 Manufacture Date: 10.24.2020
 Expiry/Retest Date: 10.23.2022

Test Item	Method Reference	Acceptance Criteria	Result
Characters	Organoleptic	light yellow liquid, slight fish-like odour	Compliance
Colour	Gardner	NMT 5 (GARDNER)	4
Fatty Acid Profile	Ph. Eur. Method 2.4.29	Eicosapentaenoic Acid (%)	18.36%
Eicosapentaenoic Acid (mg/g) as TG		12-20%	12.20%
Docosahexaenoic Acid (%)		12-15%	38.37%
Docosahexaenoic Acid (mg/g) as TG		35-40%	168.9mg/g
Total Omega-3-Acids (mg/g) as TG		160-180 mg/g	113.5 mg/g
		104-120 mg/g	354.6 mg/g
		300-360 mg/g	
*Absorbance	Ph. Eur. Method 2.2.25 (at 233 nm)	NMT 0.70	Compliance
Acid Value	Ph. Eur. Method 2.5.1 (in 20 g of the oil)	NMT 0.5 mg KOH/g	0.34 mg KOH/g
Peroxide Value	Ph. Eur. Method 2.5.5	NMT 5.0 meq/kg	0.34 meq/kg
p-Anisidine Value	Ph. Eur. Method 2.5.36	NMT 20.0	9.51
TOTOX	Formula Calculation	NMT 26.0	10.19
Moisture & Volatile	ISO 662:2016	NMT 0.1%	0.01%
Oil Insoluble Impurities	ISO 663:2017	NMT 0.1%	0.01%
Unsaponifiable Matter	Ph. Eur. Method 2.5.7 (in 5 g of the oil)	NMT 1.5%	0.72%
Cold Test	Freezer	3hr. @ 0oC	Compliance
Iodine Value	Ph.Eur. Method 2.5.4	NLT 170 g(I)/100g	189.3 g(I)/100g
*Oligomers	Ph. Eur.	NMT 1.5%	Compliance
Metals & non-metals	USP<401>	NMT 0.1 mg/kg NMT 0.1 mg/kg NMT 0.1 mg/kg NMT 0.1 mg/kg	Compliance
*Lead			
*Arsenic			
*Cadmium			
*Mercury			
Environment Contaminants	GC	NMT 0.05 mg/kg NMT 0.05 mg/kg NMT 0.05 mg/kg NMT 0.05 mg/kg NMT 0.09 mg/kg NMT 1.75 ng/kg	Compliance
*DDT			
*DDD			
*DDE			
*HCB			
*PCBs			
**Dioxins			
Microbiological	USP<2021> USP<2021> USP<2022> USP<2022> USP<2022>	NMT 10 ³ CFU/g NMT 10 ² CFU/g Absent per 10 g Absent per 1 g Absent per 1 g	<10 CFU/g <10 CFU/g Absence Absence Absence
Total aerobic microbial count			
Yeast and mould count			
Salmonella			
Escherichia Coli			
Staphylococcus aureus			
Shelf Life	24 Months		
Storage	Light, air, and high temperature avoided		
Package	190kg net weight of product under purged nitrogen gas in an airtight food grade steel drum		



*Item is analyzed at least 4 times per year. **Item is analyzed at least 1 time per year. The conformity is reported in COA.

Reporter by/Date: *Pengfangfang* 11.02.2020 Reviewed by/Date: *Lixinyu* 11.02.2020 Released by/Date: *Weiying*

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Commercial in Confidence

Certificate of Analysis

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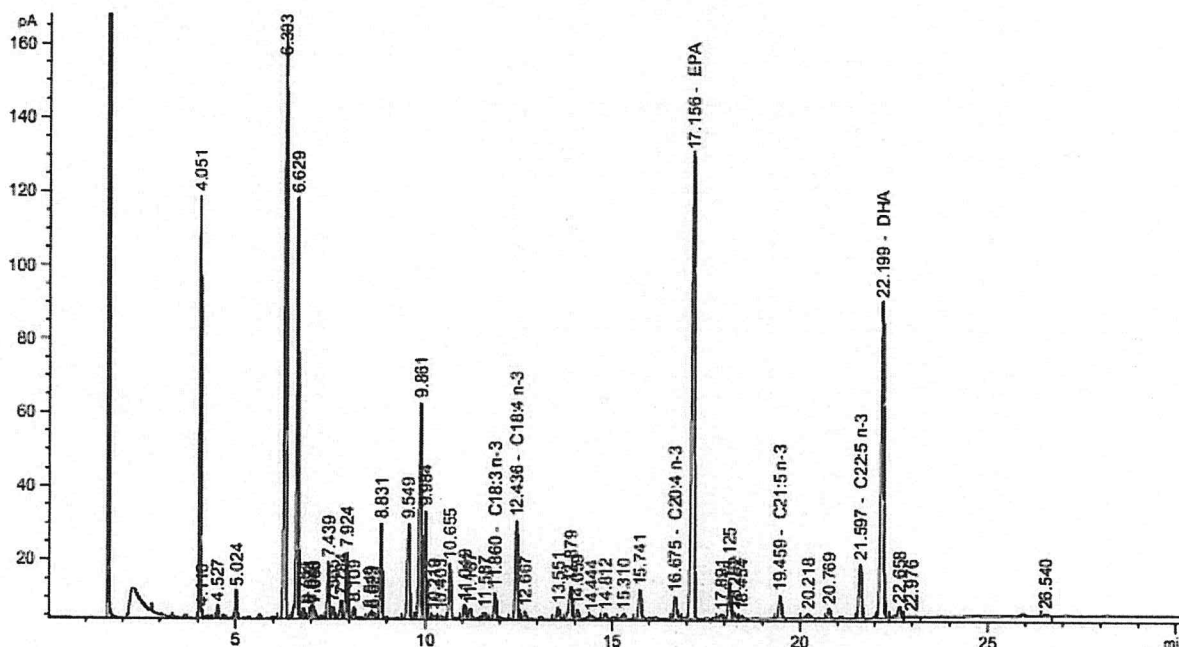
Innovation

Commitment

Excellence

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Analytical Report for Fish Oil Fatty Acids Component by GC-FID is as following:



峰 #	保留时间 [min]	类型	峰宽 [min]	峰面积 [pA*s]	峰面积 %	名称
1	11.860	VV	0.0667	31.01638	0.83762	C18:3 n-3
2	12.436	BV	0.0658	113.03816	3.05269	C18:4 n-3
3	16.675	BB	0.0884	35.53168	0.95956	C20:4 n-3
4	17.156	VB	0.0809	680.00055	18.36397	EPA
5	19.459	BB	0.0771	30.73656	0.83007	C21:5 n-3
6	21.597	BB	0.0848	78.72241	2.12596	C22:5 n-3
7	22.199	VV	0.0785	451.59460	12.19568	DHA
总量 :				1420.64036	38.3655	



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