



PRODUCT SPECIFICATION

Product: Omega-3 18/12
Assays: Various
Quality: Extra refined and deodorized fish oil
Date: August, 2011

TEST	SPECIFICATION	METHOD
Aspect	Yellowish liquid at room temperature	Organoleptic
Odor	Neutral	Organoleptic
Flavor	Neutral	Organoleptic
Color Gardner	7 max	AOCS Td1 a - 64
Free Fatty Acids, %	0.5 max	AOCS Ca 5a - 40
Acid Value, mg KOH/g	1.0 max	AOCS Cd 3d - 63
Peroxide value, meq O ₂ /kg	5 max	AOCS Cd 8 - 53
Unsaponifiable matter, %	1.0 max	AOCS Ca 6b - 53
Anisidine value	18 - 22	AOCS Cd 18 - 90
TOTOX	25 max	AOCS Cg 3 - 91
Moisture& Impurities, %	0.5 max	AOCS Ca 2b - 38
Cold test, 3 hrs. @ 0°C	Negative	AOCS Cc 11 - 53
EPA, %	18 min	AOCS Ce 2 - 66
EPA, mg/g	160 min	AOCS Ce 1b - 89



DHA, %	12 min	AOCS Ce 2 - 66
DHA, mg/g	100 min	AOCS Ce 1b - 89
EPA + DHA, %	30 min	AOCS Ce 2 - 66
EPA + DHA, mg/g	260 min	AOCS Ce 1b - 89
Total omega-3, %	33 min	AOCS Ce 2 - 66
Total Omega-3, mg/g	280 min	AOCS Ce 1b - 89
Vitamin E, as antioxidant, ppm	250 min	USP XXIV
Lead, ppm	<0.1	USP XXIV
Arsenic, ppm	<0.1	USP XXIV
Mercury, ppm	<0.1	USP XXIV
Cadmium, ppm	<0.1	USP XXIV
Dioxins, pg (WHO TEQ)/g	2.0 max	USP 32
Dioxin - like PCB's, pg (WHO TEQ)/g	5.0 max	USP 32
Benzo (a)pyrene, ug/kg	2.0 max	AOCS Cd 23 - 53
PCB's congeners (28, 52, 101, 118, 138, 153, 180), ppm	0.5 max	USP 32

Store between 5 - 20°C, in a cool and dry place, out of sunlight.

Best before 2 years from the date of production when complying to storage conditions.