



HUILE de LOUPSMARINS SEAL OIL 250 ml

ADH/DHA 8% · AEP/EPA 6% · ADP/DPA 4%
 366mg/5ml 283mg/5ml 190mg/5ml

CERTIFICATE OF ANALYSES
FOOD GRADE STANDARDS
LOT : AAB05B01

PHOCA GROENLANDICA
REFINED BLEACHED AND DEODARIZED HARP SEAL OIL

Food Chemistry

	<u>Units</u>	<u>R.L.</u>	<u>Results</u>
Peroxide Value	meq/kg		0.45
p-Anisidine Value		1.5	3.69
Acid Value	mg KOH/g fat		0.08
TOTOX			4.59

Heavy Metals

Arsenic	mg/kg	0.20	Not Detected
Cadmium	mg/kg	0.03	Not Detected
Lead	mg/kg	0.20	Not Detected
Mercury	mg/kg	0.20	Not Detected

PCB's, Dioxin & Furans

Dioxins & Furans	pg WHO-PCDD/F-TEQ/g wh		0.549
PCB's	pg WHO-PCB-TEQ/g wh		0.89
PCB's	ppb		19.4

PCB's, Dioxin & Furans

Dioxins & Furans	pg WHO-PCDD/F-TEQ/g wh		0.549
PCB's	pg WHO-PCB-TEQ/g wh		0.89
PCB's	ppb		19.4

Fatty Acid Profile

EPA (20:5N3)	g/100g	0.01	6.28
DPA (22:5N3)	g/100g	0.01	4.22
DHA (22:6N3)	g/100g	0.01	8.14
Total EPA, DPA, DHA	g/100g	0.01	21.47
Other	g/100g	0.01	8.46

Gardner Color			0.7
Cold Test at 4°C for 4 hours			pass

Microbial

Aerobic Colony Count	CFU/g or ml		<5
Coliforms	CFU/g or ml		<5
Yeast and Mold	CFU/g or ml		<50
Salmonella Presumptive	25g or ml		-/ve
E. Coli	CFU/g or ml		<5

Method Summary

Mercury	Cold Vapour AAS
p-Anisidine Value	ISO 6885
Peroxide Value	AOAC Cd 8b-90
Free fatty Acid Value	AOAC Ca 5a-40
Fatty Acid Profile	AOAC 969.33 prep, AOAC 996.06 quant (modified)
Gardner Colour	Lovibond Tintometer AOCS Cc 13j-97, (AOCS Td 1a-64)
Heavy Metals	AOCS Ca 20-99 and AOCS Ca 17-01 (modified)
PCB's, Dioxins and Furans	USEPA 1613B (modified) and USEPA 1668 (modified)
Microbial	MFHPB-18, MFHPB-34, MFHPB-22, MFHPB-20 and MFHPB-34