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® Omega-3 Fish Oil

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/05441/2025, EX 250412 from 16.6.2025)
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 4/25/108, No 183/25/05547

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

Validity of the Certificate till 17.6.2028

The number of Certificate: 183-109/25
Date and place of issue: 17.6.2025

Daniela Winklerová, M.Sc.
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NATIONAL INSTITUTE OF PUBLIC HEALTH
Centre of Toxicology and Health Safety
Šrobárova 49/48
100 00 Prague 10
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Analytical report AR-25-HD-017841-02

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
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Customer:

BRAINMARKET s.r.o.
Hladnovská 83/93
SLEZSKÁ OSTRAVA - MUGLINOV
712 00 OSTRAVA
CZECH REPUBLIC

Issue date 04.06.2025

Sample code 540-2025-00016244

Sample reception date: 27.03.2025
Date of Testing 27.03.2025 - 02.06.2025

Sample information:

Sample name, extended: [1] BrainMax Omega-3 Fish Oil, softgel caps
Sample description: [1] 005-32407-217391
Client Purchase order nr.: BrainMax Omega-3 Fish Oil, softgel kapsle /economy
Order date: 25.03.2025
Client sample code: [1] 64938
Sampler: Customer
Additional sample description: Batch number: B0325O

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Brutto sample weight of supplied sample	kg	0.42	5%	SOP MB.005.PB	Gravimetry	A
Anisidine number		6.30	4%	SOP 8.72. (ČSN EN ISO 6885)	Spectrophotometry	SA
Fat	g/100 g	66.40	4.32	Internal Method 1 [DE Food], SOP:00.12000.L, 2024-09	Gravimetry [Weibull-Stoldt]	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
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	0.3		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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 10:0 (Capric 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 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	0.3	0.0	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	1.1	0.1	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
C 16:1 (Palmitoleic acid)	g/100 g fat	0.8		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	<0.1		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	2.1	0.1	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	0.4		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 18:1 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	4.2	0.4	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	1.2		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	1.0	0.2	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 18:3 (trans fatty acid)	g/100 g fat	0.7		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	0.9		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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 20:0 (Arachidic acid)	g/100 g fat	1.5		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	1.9		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	0.5		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	0.5		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	3.3		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	36.5		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	0.4		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
C22:5n-3 Docosapentaenoic (DPA)	g/100 g fat	5.7		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	23.8		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	0.4		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	0.4		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
saturated fatty acids in the fat	g/100 g	6.3	1.1	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	9.4	0.9	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	73.3	15.0	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	1.1	0.8	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	9.9		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	4.2		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	6.2		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	48.7		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	0.7		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	6.6		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	67.5	8.2	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Omega-6 fatty acids in the fat	g/100 g	4.3	0.5	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	6.9		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	71.8	7.9	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	44.8		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	2.9		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
omega9 fatty acids in the sample	g/100 g	4.6		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	47.7		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
TOTOX		10.2	7%	SOP-N CH.37	Calculation	SN
Peroxide value	meqO2/kg	1.97	5%	SOP 8.54.	Volumetry	SA
Acid value (mg KOH/g)	mg KOH/g fat	0.45	6%	SOP 8.55.**	Volumetry	SA

Additional information

The density declared by the customer (0.91 g/cm3) was used for the conversion.
Measured values after conversion to g / 100 ml using density:
EPA: 33.2 g
DHA: 21.7 g
Omega-3 fatty acids: 61.4 g

Measured values after conversion to 2 ml:
EPA: 664 mg
DHA: 433 mg
Omega-3 fatty acids: 1229 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.

Responsible for correctness: Pavlína Hejduková
Worked out by: Pavlína Hejduková
No. of document: 202564133822983
Validity check of document

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

This report invalidates all previous versions: AR-25-HD-017841-01 correction based on the customer's request

End of Analytical Report