

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® SUPER OMEGA-3

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 registered by NIPH Prague
(Čj. SZÚ/09006/2025, EX 250752 from 9.9.2025)

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 4/25/195, No 183/25/09006

Certificate was issued by NIPH on the request of the applicant

Validity of the Certificate till 12.9.2028

The number of Certificate: 183-206/25

Date and place of issue: 12.9.2025


Daniela Winklerová, M.Sc.
Head of Unit for Special
Kinds of Food

NATIONAL INSTITUTE OF PUBLIC HEALTH
Centre of Toxicology and Health Safety
Šrobárova 49/48
100 00 Prague 10
Czech Republic



Hana Bendová, M.Sc., Ph.D.
Head of Centre of Toxicology
and Health Safety

Analytical report AR-25-HD-029783-03



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
tel.: +420 778 488 111 E-mail: ClientService.cz@ftcee.eurofins.com

Customer:

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

Issue date 15.10.2025

Sample code 540-2025-00037110

Sample reception date: 10.07.2025
Date of Testing 10.07.2025 - 29.08.2025

Sample information:

Sample name, extended: ¹⁾ BrainMax Super Omega-3, 1080 mg, 60 softgel kapsli
Sample description: ¹⁾ 005-32407-235726
Client Purchase order nr.: BrainMax Super Omega-3, 1080 mg, 60 softgel kapsli
Order date: 08.07.2025
Client sample code: ¹⁾ 67224
Sampler: Customer
Additional sample description: 2526/9, 16.11.2026

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Brutto sample weight of supplied sample	kg	0.94	3%	SOP MB.005.PB	Gravimetry	A
Anisidine number		3.430	4%	SOP 8.72. (ČSN EN ISO 6885)	Spectrophotometry	SA
Fat	g/100 g	99.09	6.44	Internal Method, LEI-SOP-00.12000.L, 2024-12	Gravimetry [Weibull-Stoldt]	SA
Acid value (mg KOH/g)	mg KOH/g fat	0.23	6%	SOP 8.55.**	Volumetry	SA
Density	g/ml	0.938		Internal Method, LEI-SOP-00.14500.L, 2024-05	Densimetry	SA
Peroxide value	meqO2/kg	1.96	5%	SOP 8.54.	Volumetry	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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 9:0 (Nonanoic acid)	g/100 g fat	<0.1	0.0	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
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	0.0	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	0.2		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 (Pentadecanoic acid)	g/100 g fat	<0.1	0.3	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	3.8		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	0.4	0.1	DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
C 17:0 (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	1.3		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 (cis fatty 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 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	23.7	2.2	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	0.7		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	1.6	0.3	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	0.3		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	0.3	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	<0.1		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 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
C 20:0 (Arachidic acid)	g/100 g fat	1.3		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	1.7		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	0.2		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	0.8		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	16.1		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	0.4		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	0.3		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	1.7		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	35.1		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	0.8		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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C 24:1 (Nervonic acid)	g/100 g fat	0.5		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
saturated fatty acids in the fat	g/100 g	8.5	1.5	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	27.7	2.8	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	56.8	11.6	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	0.4	0.3	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	6.6		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	8.4		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	27.5		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	56.3		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	0.4		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	6.5		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	53.2	6.5	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	2.4	0.3	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	26.2		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	55.6	6.1	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	52.7		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
Omega-6 fatty acids in the product	g/100 g	2.4		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
omega9 fatty acids in the sample	g/100 g	26.0		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	55.1		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
TOTOX		7.35	7%	SOP-N CH.37	Calculation	SN

Additional information

Measured values in a capsule without packaging after conversion to dose 2 ml:

Eicosapentaenoic acid (EPA): 299 mg

Docosahexanoic acid (DHA): 652 mg

Sum of Omega 3: 989 mg

Sum of Omega 9: 488 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
 * - 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.

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

If the information supplied by the customer could have be to affect the validity of the results, the laboratory disclaims responsibility. For samples supplied by the customer, the results relate to the sample as received and provided by the customer. The measuring devices and gauges used for the test / tests have been calibrated and verified according to valid metrological regulations. The results of the measurements relate only to the subject of the tests and do not replace other documents, e.g. of an administrative nature. The result identified as subcontracting in this protocol is the result of subcontractor measurements based on contract, order. The protocol may be reproduced or incorporated into promotional materials only with the written consent of the EUROFINS CZ Testing Laboratory and only to the extent of such approval. Any alteration, reproduction of part of the test report is not permitted and such analytical report automatically becomes invalid. The authenticity and completeness of the report can be verified at the EUROFINS CZ test laboratory stated in the header of analytical report. This Test Report has been issued in accordance with the applicable Conditions of service available on request and accessible at www.eurofins.cz.

Responsible for correctness: Jolana Jiráková

Worked out by: Jolana Jiráková

No. of document: 2025101519822190

Validity check of document

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Test Certificate approved by:

Jitka Pinkrová
 Head of Laboratory




Certificate of analysis

Batch no: **051808**
 Product name: **VivoMega 2050 TG Premium 52911-10**
 GC Rieber spec. no: **52911-10 Ver 4.00**
 Date of production: **7. Dec 2023**
 Shelf life: **6. Dec 2026**
 Description: High DHA concentrate on triglyceride (TG) basis made from fish oil. Shelf life is guaranteed if the product is stored in unopened original closed containers, protected from heat and light.

Description	Unit	Specifications		Result	Methods	Remark
		Min	Max			
C20:5 n3 (EPA)	Area%	20		22	GCRO001	1
C20:5 n3 (EPA) TG	mg/g TG	200		208	GCRO001	1
C20:5 n3 (EPA) FFA	mg/g FFA	192		200	GCRO001	1
C22:6 n3 (DHA)	Area%	50		54	GCRO001	1
C22:6 n3 (DHA) TG	mg/g TG	500		504	GCRO001	1
C22:6 n3 (DHA) FFA	mg/g FFA	481		486	GCRO001	1
C22:5 n3 (DPA)	Area%			5	GCRO001	1
C22:5 n3 (DPA) TG	mg/g TG			45	GCRO001	1
C22:5 n3 (DPA) FFA	mg/g FFA			43	GCRO001	1
EPA + DHA TG	mg/g TG			712	GCRO001	1
EPA + DHA FFA	mg/g FFA			685	GCRO001	1
Total omega-3	Area%	75		83	GCRO001	1
Total omega-3 TG	mg/g TG	750		781	GCRO001	1
Total omega-3 FFA	mg/g FFA	722		752	GCRO001	1
Acid value	mg KOH/g		1.0	<0.1	GCRO003	1
Peroxide Value	mEq/kg		2.0	0.4	GCRO006	1
Anisidine value	NA		8	5	GCRO007	1
Totox	NA		10	5	Calculation	1
Colour	Gardner		5	3	GCRO004	1
Cold test		3h/0C		Passed	GCRO005	1
Specific gravity		0.93	0.95	Conforms	GCRO015	2
Absorbance at 233 nm	NA.		0.6	0.3	GCRO022	1
Oligomers	Area %		1.0	0.2	GCRO023	1
Triglycerides	Area %	90		93	GCRO023	1
Ethyl esters and free fatty acids	Area %		5	<1	GCRO023	1
Mixed tocopherols, non GMO (70 % solution)	mg/ g	3.0	4.0	3.2	Addition	3
Dioxins and furans	ng/kg WHOT		1.0	<1.0	External	2
Dioxin-like PCBs	ng/kg WHOT		0.5	<0.5	External	2
Sum of Dioxins, furans and Dioxin-like PCBs	ng/kg WHOT		1.5	<1.5	External	2
PCBs (209 congeners)	mg/kg		0.005	<0.005	External	2
Benzo(a)pyrene	µg/kg		1.0	<1.0	External	2
Sum PAH4	µg/kg		2.0	<2.0	External	2
Arsenic (As)	mg/kg		0.1	<0.1	External	2
Cadmium (Cd)	mg/kg		0.002	<0.002	External	2
Lead (Pb)	mg/kg		0.003	<0.003	External	2
Mercury (Hg)	mg/kg		0.002	<0.002	External	2
Pesticides	mg/kg		0.01	<0.01	External	2,4
Total aerobic microbial count	cfu/ 1g		1000	Conforms	External	2
Total yeast and mould count	cfu/ 1g		100	Conforms	External	2

Certificate of analysis

Batch no: **051808**
 Product name: **VivoMega 2050 TG Premium 52911-10**
 GC Rieber spec. no: **52911-10 Ver 4.00**
 Date of production: **7. Dec 2023**
 Shelf life: **6. Dec 2026**
 Description: High DHA concentrate on triglyceride (TG) basis made from fish oil. Shelf life is guaranteed if the product is stored in unopened original closed containers, protected from heat and light.

Description	Unit	Min	Max	Result	Methods	Remark
Staphylococcus aureus	cfu/ 1g		Absent	Conforms	External	2
Escherichia coli	cfu/ 1g		Absent	Conforms	External	2
Salmonella spp	cfu/10 g		Absent	Conforms	External	2
Bile-tolerant Gram neg. (Enterobacteriaceae)	cfu/ 1g		100	Conforms	External	2
Pseudomonas aeruginosa	cfu/ 1g		Absent	Conforms	External	2

Quality evaluation: The batch is approved according to specification.

Katarzyna Migus-Felak
 Written by

V. Valija Alseikaitė
 Quality control by

- 1) Parameter analyzed in accordance with specific method on every batch, and reported on Certificate of analysis.
 - 2) Parameter is analyzed at least 3 times/year. Conformity is reported in Certificate of Analysis.
 - 3) Parameter is reported in CoA based on the amount added in the product.
 - 4) Pesticides are tested and specified in "pesticide specification attachment" which is available on request.
- The limit of 0.01 mg/kg applies to each pesticide.

Produced from human consumption approved fish oil, in accordance with current EU Regulations.