

Parc Científic de la Universitat de València Av. Catedrático Agustín Escardino, 9 46980. Paterna

Valencia – España

ALGAE OIL 40% DHA Refined

Technical Data Sheet

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| DESCRIPTION | Refined, bleached and deodorized oil, obtained from microalgae. Pale yellow oil, typical in taste and smell; Free of artificial flavorings, flavors or colorings. Source of plant origin rich in Omega 3 (Docosahexaenoic Acid – DHA). Standardized with refined high oleic sunflower oil (around 5%, may vary based on the fatty acid profile of the algae oil). |
|-------------|---|
| INGREDIENTS | Microalgae (Schizochytrium sp.) |
| TARIC | 15159099 |

REGULATION

The product corresponds to the requirements of Regulation (EC) N° 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

The Q'omer® Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.

PROPERTIES AND APPLICATIONS

| NUTRACEUTICAL | Antioxidant | | | | | |
|------------------------------------|--|---------------------------|--|---------------------|---------------------|--|
| FOOD | Food fortification Food supplements enrichment | | | | | |
| PHYSICOCHEMICAL | | MICROBIOLOGY | | | | |
| Moisture | ≤ 0.1 % | Total count | | ≤ 1000 cfu/g | | |
| Acid value | ≤ 0.5 mg KOH /g | | | ≤ 100 cfu/g | | |
| Peroxide value | ≤ 5.0 meq / Kg | E. Coli | | ND cfu/g | | |
| Colour | ≤ 12.0 Gardner | Salmonella | | | u/25g | |
| Saponification value | 175 - 200 mg KOH /g | Staphyloccus Aureus ND cf | | u/g | | |
| Unsaponifiable material | ≤ 4.5 % | | | | | |
| Refractive Index (20°C) | 1.470 – 1.490 | | | | | |
| Specific gravity (20°C) | 0.900 - 0.940 g/ml | | | | | |
| Anisidine value | ≤ 12.0 | | | | | |
| Totox value | ≤ 22.0 | | | | | |
| FATTY ACIDS | | | | | | |
| Docosahexaenoic Acid – DHA | | | | ≥ 40% | | |
| Docosahexaenoic Acid – DHA | | | | ≥ 380,0 mg/g TG | | |
| ANTIOXIDANTS | | | | | | |
| Tocopherol Concentrate Mixed E307b | | | | | 450.0 - 550.0 mg/kg | |
| L-Ascorbyl Palmitate E304i | | | | 180.0 – 200.0 mg/kg | | |
| HEAVY METALS | | | | | | |
| Lead | | | | ≤ 0.1 mg/kg | | |
| Cadmium | | | | ≤ 0.05 mg/kg | | |



Mercury

Arsenic

CONTAMINANTS Benzo (a) Pyrene

Residual solvent

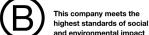
Sum of B(a)P, B(a) A, B(b) F, chrysene

Sum of dioxins and furans (WHO-PCDD/F-TEQ/g)

PCB's (Sum28,52,101,138,153,180) (Total 6 DNI-PCB)

Sum of dioxins, furans, dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ/g)





≤ 0.05 mg/kg

 $\leq 0.1 \, \text{mg/kg}$

≤ 1.0 µg/kg

≤ 3.0 µg/kg

≤ 0.75 pg/g

≤ 1.25 pg/g

≤ 1.0 mg/Kg

≤ 20 ng/g





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| HANDLING | |
|------------|--|
| Packaging | IBC 25 & 190 kg Metal drums 5, 10 & 25 kg HDPE containers. Net content and packing method will be specified in the sales contract. Packaging material comply with Regulation (CE) N° 1935/2004 on materials and objects destined to be in contact with foods. Commission Regulation (EU) 2020/1245 & 2015/174 amending and correcting Regulation (EU) N° 10/2011 on plastic materials and articles intended to come into contact with food. Statement conforms to the raw materials suppliers. |
| Storage | Store at -20°C, in closed original packaging and away from sources of light, heat and air. It is packed with nitrogen to prevent oxidation. After use seal hermetically with nitrogen to prevent deterioration and oxidation. |
| Shelf life | 24 months in the storage conditions suggested above. 6 months if stored at -4°C. 1 month if stored at room temperature (20°C) |

ADDITIONAL

Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation (UE) N° 1169/2011.

Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.

Pesticides: Conform with Regulation (EC) N° 396/2005 of the European Parliament and the council of 23 February of 2005 on maximum residual levels of pesticides in food and animal feed from vegetable and animal origin which modifies the Directive 91/414/CEE of the council.

GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003.

No irradiated materials are used, nor has the product itself been irradiated.



