



PRODUCT DESCRIPTION

FISH OIL

OMEGA-3 (18/12)

Product no.: HO307

Producer :

Description:

A pale yellow oil, almost without odour and taste. The oil is processed from fish species containing high amounts of omega-3 fatty acids. It is refined, bleached, dried, coldfiltered and deodorised. The oil is free from genetically modified materials and components.

	SPECIFICATIONS:	METHODS *
Free fatty acids %	max. 0,25	SKL 5-20
Saponification value	min. 180	SKL 5-29
Unsaponifiable matter %	max. 1,5	SKL 5-38
Water and mucilage %	max. 0,15	SKL 5-32
Refractive Index at 20°C	1,481 - 1,485	SKL 5-28
Weight g/ml at 20°C	0,910 - 0,930	SKL 5-30
Eicosapentaenoic acid (EPA) %	min. 18,0	SKL 5-31
Docosahexaenoic acid (DHA) %	min. 12,0	SKL 5-31
Cold test; remains clear at 0°C for :	min. 3 hours	SKL 5-24
Colour: Gardner units	max. 8,0	SKL 5-35
Peroxide value (meq. O ₂ /kg)	max. 5,0	SKL 5-26
Anisidine value	max. 30,0	SKL 5-33
Dioxins pg (WHO TEQ)/g	max. 2,0	3.7.21
PCB congeners (28;52;101;138;153;180) mg/kg	max. 0,5	3.7.22

*List of methods is available upon request.

Storage:

Store at or below room temperature. The product should be protected from light.
Shelf life: 3 years in sealed original containers.