

Product Specification

Product Code	YW-05-003-002	Edition	1.0
Product Name	Polyunsaturated fish oil	Specification	18/12 EE
Date	May.14, 2019	Standard	Inner Standard
Storage	1.Avoid direct light illumination,keep in cool and ventilated environment. 2.(5-26)°C, Humidity ≤60%	Shelf Life	2 Years subject to storage condition
Ingredients:			
Fish Oil		EPA/DHA 18/12 EE	
Specification			
Item	Standard	Method	
Colour and Lustre	Faint yellow or yellow	Sensory Evaluation	
Taste and Smell	Light fishy odour, without rancidity taste.	Sensory Evaluation	
Character	Transparent oily liquid	Sensory Evaluation	
Peroxide Value (meq/kg)	≤5.0	USP	
Acid Value (KOH/(mg/g))	≤1.0	USP	
Anisidine Value	≤20	GB/T 24304	
TOTOX	≤26	USP	
EPA-EE (Area) (%)	18 (100-125%)	GB 5009.168	
DHA-EE (Area) (%)	12 (100-125%)	GB 5009.168	
Iodine value (g/100g)	≥180	GB/T 5532	
Moistur and Volatile Matter (%)	≤0.1	GB 5009.236	
Impurities (%)	≤0.1	GB/T 15688	
Un-saponification Matter (%)	≤1.0	GB/T 5535.2	
Refrigeration Test	Keep clear saved at 0°C for 3 hours	USP	
Lead (mg/kg)	≤0.1	GB 5009.12	
Arsenic (mg/kg)	≤0.1	GB 5009.11	
Mercury (mg/kg)	≤0.1	GB 5009.17	
Total Bacterial Count (CFU/g)	≤1000	GB 4789.2	
Mold & Yeast (CFU/g)	≤50	GB 4789.15	
Coliform (MPN/g)	≤0.43	GB 4789.3	
Salmonella	≤0/25g	GB 4789.4	
<p>1. It is important that you carefully check the details of the above product formulation against your own label claim.</p> <p>2. The methods given in the product specification are based on our current knowledge and experience, and may be different from the final methods.</p> <p>3.This product stored a long time should be periodic sampled to test the acid value and peroxide value.</p> <p>4. Keep in cool and dry place, protect against high temperature, air, sunlight and moisture.</p>			

 Prepared By: **Zhao Xue**
May.14, 2019

Approved By:

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May.14, 2019