

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 Cod Liver 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 registered 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

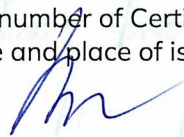
Protocol No 4/25/108, No 183/25/05547

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

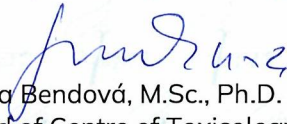
Validity of the Certificate till 17.6.2028

The number of Certificate: 183-113/25

Date and place of issue: 17.6.2025



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



Hana Bendová, M.Sc., Ph.D.
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Institut für Biochemie
Institute of Biochemistry
Akkreditierung nach
DIN EN ISO/IEC 17025:2018
(D-PL-13340-01-00)
on behalf of:
Zentrum für Präventive Dopingforschung
Center for Preventive Doping Research

Dr. rer. nat. Ute Mareck
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Analytical Report AR202505204

Sample NE202501599

Client:	BrainMarket s.r.o.		
Sample collection:	performed by customer		
Product name:	BrainMax - Omega3 Cod Liver Oil_Lemon		
Date of receipt:	30.07.2025		
Charge:	PC5027202	BBE:	03/2028
Form of presentation:	Liquid	Quantity:	240 ml
Brief description:	Yellow liquid in glass can with white screw cap; yellow label with white and black imprint; yellow cardboard box with white and black imprint		

Analysis methods

Analysis for doping relevant substances by gas-chromatography/mass-spectrometry (SOP_NM0108)

Date of analysis: 14.08.2025

Aliquots of the sample were analysed for the following substances (reporting level 10 ng/g):
19-Nor-4-androstene-3 β ,17 β -diol, 19-Nor-5-androstene-3 β ,17 β -diol, 19-Nor-4-androstene-3,17-dione, 19-Nortestosterone, 4-Androstene-3 β ,17 β -diol, 5-Androstene-3 β ,17 β -diol, 4-Androstene-3,17-dione, Dehydroepiandrosterone (DHEA), Testosterone, 5 α -Androstane-3 β ,17 β -diol, Androstadiene-3,17-dione, 5 α -Androst-1-ene-3 β ,17 β -diol, Androsterone, Dehydrochloromethyltestosterone (DHCMT), Drostanolone, Etiocholanolone, Mestanolone, Methandriol, Metenolone, Methyl-1-testosterone, Methylstenbolone, Norboletone, Norethandrolone, Oxymesterone, Stenbolone

Analysis for doping relevant substances by liquid-chromatography/mass-spectrometry (SOP_NM0209)

Date of analysis: 18.08.2025

Aliquots of the sample were analysed for the following substances (reporting level 100 ng/g):
Amphetamine, Metamphetamine, Dimetamphetamine, Methylenedioxymphetamine (MDA), Methylephedrine, Methylpseudoephedrine, Ephedrine, Pseudoephedrine, Norephedrine, Norpseudoephedrine, Strychnine, Methylenedioxymphetamine (MDMA), Methylenedioxymethylamphetamine (MDEA), Benzphetamine, Fenfluramine

Result

None of the listed substances was detected by gas-chromatography/mass-spectrometry.

None of the listed substances was detected by liquid-chromatography/mass-spectrometry.

Cologne, 05 Sept 2025



Dr. Ute Mareck
(Deputy Head of Laboratory)

--- End of Analytical Report AR202505204 ---

Analytical report AR-25-HD-032898-02



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
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 01.10.2025

Sample code 540-2025-00044550

Sample reception date: 18.08.2025
Date of Testing: 18.08.2025 - 01.10.2025

Sample information:

Sample name, extended: ¹⁾ Brainmax Omega 3 Cod Liver Oil
Sample description: ¹⁾ 005-32407-243191
Client Purchase order nr.: Brainmax Omega 3 Cod Liver Oil, 240 ml
Order date: 15.08.2025
Client sample code: ¹⁾ 38508
Sampler: Customer
Additional sample description: 05/2028, PC5050703

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
Brutto sample weight of supplied sample	kg	0.97	3%	SOP MB.005.PB	Gravimetry	A
Anisidine number		64.9	4%	SOP 8.72. (ČSN EN ISO 6885)	Spectrophotometry	SA
Arsenic (As)	mg/kg	<0.03		Internal Method LS-PP-CH-85	ICP-MS	SA
Acid value (mg KOH/g)	mg KOH/g fat	0.53	6%	SOP 8.55.**	Volumetry	SA
Density	g/ml	0.921	0.001	Internal Method, LEI-SOP-00.14500.L, 2024-05	Densimetry	SA
Cadmium (Cd)	mg/kg	<0.10		Internal Method LS-PP-CH-85	ICP-MS	SA
Lead (Pb)	mg/kg	<0.30		Internal Method LS-PP-CH-85	ICP-MS	SA
Benzo(a)anthracene	µg/kg	< 0.5		Internal Method 6, CON-PV 01176 (2024-04)	GC-MS/MS	SA
Chrysene	µg/kg	< 0.5		Internal Method 6, CON-PV 01176 (2024-04)	GC-MS/MS	SA
Benzo(b)fluoranthene	µg/kg	< 0.5		Internal Method 6, CON-PV 01176 (2024-04)	GC-MS/MS	SA
Benzo(a)pyrene	µg/kg	< 0.5		Internal Method 6, CON-PV 01176 (2024-04)	GC-MS/MS	SA
Sum PAH 4	µg/kg	not calculable		Internal Method 6, CON-PV 01176 (2024-04)	GC-MS/MS	SA
Peroxide value	meqO2/kg	1.75	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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
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	<0.1		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
C 10:0 (Capric 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 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	4.2	0.3	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	0.2		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	0.3		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	10.3	0.9	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	0.4		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 16:1 (Palmitoleic acid)	g/100 g fat	8.1	0.1	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	0.2		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	0.3		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	2.2		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	0.5	1.5	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	2.5		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	0.2		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	16.0	0.3	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	4.7		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	0.3	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	1.4		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 18:3 (trans fatty acid)	g/100 g fat	2.2	0.1	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		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	1.5		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
C 20:0 (Arachidic 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 20:1 (Eicosenoic acid)	g/100 g fat	11.4		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	0.2		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	0.3		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	<0.1		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	0.4		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	8.1		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	<0.1		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	0.9		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

Physical and chemical tests

Parameter	Unit	Result	Uncertainty of measurement *	Method	Method principle	TZ
C22:5n-3 Docosapentaenoic (DPA)	g/100 g fat	1.5		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	9.2		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	0.2		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
saturated fatty acids in the fat	g/100 g	17.7	3.1	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	44.9	4.5	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	23.4	4.8	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	3.3	2.5	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	10.6		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	17.7		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	44.9		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	23.4		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	3.3		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	10.6		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	20.9	2.5	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 fat	g/100 g	2.0	0.2	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	28.7		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	22.8	2.5	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	20.9		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	2.0		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	28.7		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	22.8		DGF C-VI 11e(18)/10a(00) mod. [DE Food], SOP:00.12100.L	GC-FID	SA
Mercury (Hg)	mg/kg	<0.010		Internal Method LS-PP-CH-85	ICP-MS	SA
TOTOX		68.4	7%	SOP-N CH.37	Calculation	SN
Vitamin A - (Retinol)	µg/100 g	5831.803	1166.361	Internal Method T-VIT-MET3318 v.1.2	LC-DAD	SA
Vitamin D3 (Cholecalciferol)	µg/100 g	185.455	48.218	Internal Method T-VIT-MET3318 v.1.2	LC-DAD	SA
Vitamin E profile (Alfa-tocopherol)	mg/100 g	83.711	12.724	Internal Method T-VIT-MET3318 v.1.2	LC-FLD-DAD	SA
Vitamin E profile (Beta-tocopherol)	mg/100 g	1.826	0.343	Internal Method T-VIT-MET3318 v.1.2	LC-FLD-DAD	SA
Vitamin E profile (Delta-tocopherol)	mg/100 g	24.316	4.571	Internal Method T-VIT-MET3318 v.1.2	LC-FLD-DAD	SA
Vitamin E profile (Gamma-tocopherol)	mg/100 g	51.830	9.744	Internal Method T-VIT-MET3318 v.1.2	LC-FLD-DAD	SA
Vitamin E profile (sum tocopherols)	mg/100 g	161.683	30.396	Internal Method T-VIT-MET3318 v.1.2	LC-FLD-DAD	SA

Additional information

Measured values after conversion to 10 ml:

Eicosapentaenoic acid (EPA): 746 mg

Docosahexanoic acid (DHA): 847 mg

Sum of Omega 3: 1,93 g

Vitamin A: 537 µg

Vitamin D: 17,1 µg

Vitamin E: 14,9 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	TZ - type of test
ND - not detected by given method	A - test within the accreditation scope of EUROFINS CZ
CFU - Colony forming unit	N - test outside of the accreditation scope of EUROFINS CZ
NM - necessary quantity	SA - subcontracted accredited test
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.	

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: Kristýna Velíková

Worked out by: Michaela Vanková

No. of document: 2025101904440

Validity check of document

h



Test Certificate approved by:

Jitka Pinkrová

Head of Laboratory






CERTIFICATE OF CONFORMITY

Product no.:	411571222
Description of goods:	Cod liver oil, lemon, CZ
Product code:	HC571
Production batch no.:	VC40926
Packing batch no.:	PC4092603
Production date:	05.12.2024
Expiry date:	12-2027
Package:	240 ml glass bottles

Additional information if any:
None

I hereby confirm that the above information is authentic and accurate. This batch of product has been manufactured at the below mentioned site in compliance with EU food legislation and FSSC 22000. The batch records were reviewed and found to be in compliance with the product description.

Reykjavík, 13 December 2024

Lýsi hf Quality Assurance
Elín K. Linnet



LÝSI HF FISKISLÓÐ 5-9 101 REYKJAVÍK ICELAND
TEL.: 354 525 8100 E-MAIL: lysi@lysi.is www.lysi.is

Quality Control		Product description	Lýsi hf.
Number: HC571	Product Name: Cod Liver Oil with Lemon Flavour - MSC	Issue number: 6 Date of Issue: 08-06-2023 Previous Issue: 19-01-2023	

Description:

A pale yellow oil with lemon flavour. The oil is obtained from the fresh liver of cod (*Gadus morhua*) and other species of *Gadidae*. It is neutralised, bleached, winterised, purified by short-path distillation and deodourised. Vitamin A (retinyl palmitate), vitamin D₃ (cholecalciferol), vitamin E (d-alpha toco pheryl acetate), mixed tocopherols and lemon flavour are added to the oil. The oil is MSC certified.

Analytical parameters:

	Specification	Method
Vitamin A (µg/g)	50 - 80	SKL 5-27
Vitamin D ₃ (µg/g)	1,8 - 2,6	SKL 5-27
Vitamin E (mg/g)	0,8 - 1,2	SKL 5-27
Eicosapentaenoic acid (EPA) (mg/g as FFA)	min. 65	SKL 5-31
Docosahexaenoic acid (DHA) (mg/g as FFA)	min. 90	SKL 5-31
Total omega-3 fatty acids (mg/g as FFA)	min. 200	SKL 5-31
Peroxide value (meq. O ₂ /kg)	max. 3,0	SKL 5-26
Anisidine value	max. 10,0	SKL 5-33
Free fatty acids (%)	max. 0,40	SKL 5-20
Unsaponifiable matter (in pure oil) (%)	max. 1,5	SKL 5-38
Appearance (Gardner units)	max. 5,5	SKL 5-35
Cold test; remains clear at 0°C (hours)	min. 5	SKL 5-24
Mixed tocopherols (mg/kg)	min. 1000	by addition
Lemon flavour (I303) (w/w %)	min. 1	by addition

Storage:

Store at or below 25°C. Do not expose to direct sunlight.
Shelf life is 3 years in sealed original containers.

Allergens:

Fish oil.

Approved by:

Sales: <i>AH</i>	Production: <i>DK</i>	Quality Assurance: <i>AB</i>
Date: <i>8/6/23</i>	Date: <i>8.6.23</i>	Date: <i>8.6.23</i>