

PRODUCT : **OMEGAVIE® EPA 70 TG**  
Qualitysilver® Ice

CODE: I503-11-7010TGQSI 3

**COMPOSITION:**

Fish oil, natural mixed tocopherols E306 (3 000 ppm), rosemary extract E392.

**DESCRIPTION:**

Omegavie® EPA 70 TG Qualitysilver® Ice is a concentrated fish oil produced mainly from anchovy and sardine oil. The crude oil is first refined, then purified and concentrated. This oil contains marine EPA Omega 3 fatty acids under triglycerides form and is then stabilized thanks to the Qualitysilver® process, made in France.

**SPECIFICATIONS:**

Quality : Method

Appearance <i>At room temperature</i>	-	Clear oil	Visual
Acid value	mg KOH/g	Max. 1	PL 01
Peroxide value	meq O <sub>2</sub> /kg	Max. 5	PL 02
Anisidine value	-	Max. 20	PL 05
Totox	-	Max. 26	Calculation

Fatty acid profile: Method

EPA	% area GC	Min. 70	PL 13
EPA (as TG)	mg/g	Min. 600	PL 13
EPA (as FA)	mg/g	Min. 580	PL 13
DHA	% area GC	As analysed	PL 13
DHA (as TG)	mg/g	As analysed	PL 13
DHA (as FA)	mg/g	As analysed	PL 13
Total Omega-3	% area GC	Min. 78	PL 13
Total Omega-3 (as TG)	mg/g	Min. 675	PL 13
Total Omega-3 (as FA)	mg/g	Min. 650	PL 13
Triglycerides	%	Min. 55	PL 31

Conformity reported in Certificate of Analysis.

**ENVIRONMENTAL PARAMETERS:**

Method

Benzo(a)pyrene	ppb	Max. 2	PL 611
4 PAH*	ppb	Max. 10	PL 611
Dioxins (PCDD/Fs)	pg i- TEQ / g	Max. 1.75	PL 611
PCBs dioxin like (DL)	pg i- TEQ / g	Max. 3	PL 611
PCB non DL**	ppm	Max. 0.2	PL 611
Arsenic (As)	ppm	Max. 0.1	PL 611
Cadmium (Cd)	ppm	Max. 0.1	PL 611
Mercury (Hg)	ppm	Max. 0.1	PL 611
Lead (Pb)	ppm	Max. 0.1	PL 611

\*: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene

\*\* : Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180

Periodic testing to confirm continued compliance to specifications.

CONCENTRATED  
MARINE OIL



## Datasheet

This product is in accordance with following regulations:

- EC 1829/2003 and 1830/2003 on GMO
- EC 2/1999 and 3/1999 on irradiation
- EC 1881/2006 and amendements on contaminants
- EC 68/2007 on allergens : allergens labelling requirements : fish

>> All nutritional and microbiologic certificates are available on request.

### PACKAGING:

190 kg drums (food contact material) and nitrogen/argon blanketed. Other delivery forms available on request.

### STORAGE:

The conditions of conservation are optimal when the oil is preserved in a full and unopened packing away from light at a temperature below 15°C.

Shelf life: three years as from the date of manufacture, in the original closed packing and the recommended conditions. Headspace drums opened must be refilled with nitrogen.

### NOTE:

As usual in the handling of chemicals, keep away from eyes and skin.

The technical datasheet does not constitute a guarantee in the legal sense of the term.

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規格:

品質:

測定方法

常温での外観	-	Clear oil	目視
酸価	mg KOH/g	Max. 1	PL 01
過酸化物価	meq O <sub>2</sub> /kg	Max. 5	PL 02
アニシジン価	-	Max. 20	PL 05
総酸化値(Totox)	-	Max. 26	計算値

脂肪酸:

測定方法

EPA	% area GC	Min. 70	PL 13
EPA (TGとして)	mg/g	Min. 600	PL 13
EPA (脂肪酸として)	mg/g	Min. 580	PL 13
DHA	% area GC	As analysed	PL 13
DHA (TGとして)	mg/g	As analysed	PL 13
DHA (脂肪酸として)	mg/g	As analysed	PL 13
総オメガ3	% area GC	Min.78	PL 13
総オメガ3 (TGとして)	mg/g	Min. 675	PL 13
総オメガ3 (脂肪酸として)	mg/g	Min. 650	PL 13
トリグリセリド	%	Min. 55	PL 31

上記内容は分析表に記載しております。

環境パラメーター:

測定方法

ベンゾピレン	ppb	Max. 2	PL 611
4 PAH *	ppb	Max. 10	PL 611
ダイオキシン(PCDD/Fs)	pg i-TEQ/g	Max. 1.75	PL 611
ダイオキシンに類似のPCB (DL)	pg i-TEQ/g	Max. 3	PL 611
PCB non DL **	ppm	Max. 0.2	PL 611
ヒ素(As)	ppm	Max. 0.1	PL 611
カドミウム(Cd)	ppm	Max. 0.1	PL 611
水銀(Hg)	ppm	Max. 0.1	PL 611
鉛(Pb)	ppm	Max. 0.1	PL 611

\* benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene

\*\* PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180

上記規格値が継続して守られていることを確認する為定期的に試験を行っております。

本製品は次の法規に適合しています。

- EC 1829/2003 and 1830/2003 (GMOについて)
- EC 2/1999 and 3/1999 (放射線照射について)
- EC 1881/2006 and amendements (汚染物質について)
- EC 68/2007 (アレルゲンについて) : アレルゲン表示が必要な成分 : 魚  
 )栄養成分や微生物試験に関する全ての資料は請求があれば開示可能です。