



Technical Data Sheet

Algenöl 30% DHA, 15% EPA (Schizochytrium sp) (11500)
Algae oil 30% DHA, 15% EPA (Schizochytrium sp.) (11500)

PRODUCT INFORMATION

Description	DHA- and EPA-rich oil from the microalgae Schizochytrium sp.
Scientific name	Schizochytrium sp.
Carrier / Additives	Vegetable oil MCT palm free)
Antioxidants	Rosmary Extract E392 and tocopherols E306
Product ID	27469
Manufactured	France

Docosahexaenoic acid

Chemical name	Docosahexa-4,7, 10, 13, 16, 19-enoic acid
Synonyms	DHA
CAS No	6217-54-5
Empirical formula	C22H32O2
Molecular mass	328.5 g/mol

Eicosapentaenoic acid

Chemical name	Eicosapenta-5, 8, 11, 14, 17-enoic acid
Synonyms	EPA
CAS No	10417-94-4
Empirical formula	C20H30O2
Molecular mass	302.5 g/mol

COMPOSITION

DHA/EPA Algae Oil	~98,4%
High Oleic Sunflower Oil / MCT palm free	~0.5%
Rosemary Extract (E392)	~0.30%
nat. Mixed tocopherols (E 306)	~0.5%
Sunflower Lecithion (E322)	~0.03%

ITEM	SPECIFICATION	METHOD
Color	Light yellow	
Aroma	Characteristic	
Total Omega-3 content (DHA+EPA+DPA), mg/g oil as FA	min. 529 mg/g	
Total Omega-3 content (DHA+EPA+DPA), mg/g oil as TG	min. 550 mg/g	
DHA content, mg/g oil as FA	min. 289 mg/g	Capillary gas chromatography
DHA content, mg/g oil as TG	min. 300 mg/g	Capillary gas chromatography
EPA content, mg/g oil as FA	min. 144 mg/g	Capillary gas chromatography
EPA content, mg/g oil as TG	min. 150 mg/g	Capillary gas chromatography
DHA + EPA content, mg/g oil as FA	min. 529 mg/g	Capillary gas chromatography
DHA + EPA content, mg/g oil as TG	min. 500mg/g	Capillary gas chromatography
Peroxide value	max. 3.0 meq/kg	AOCS Cd 8-53 or AOCS Cd 8b-90
Anisidine value	max. 15	Ph. Eur. 10.0 (2.5.36)
TOTOX	max. 20	
Free fatty acid	max. 0.25 %	AOCS Ca 5a-40
Acid acid	max. 0.5 mg KOH/g	Ph. Eur. 10.0 (2.5.1)
Benzo(a)pyrene	max. 2 ppb	
Moisture and volatiles	max. 0.05%	
Unsaponifiable matter	max. 3.5 %	AOCS Ca 6b-53
Trans fatty acids	max. 1 %	AOCS Cd 14-95



PLANTS 2 MARKET

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STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002 /According to EU 2017/2470 and (EU) 2015/2283 on novel foods
Novel food status	Authorised novel food according to Reg. (EC) 2017/2470 dated on 29/08/2022
Hygiene of foodstuffs	In compliance with EU Regulation (EC) 852/2004
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Tested on every batch
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: Mixed tocopherols (E 306) extracted from soybeans
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage and Shelf Life	The conditions of conservation are optimal when the oil is stored in a full and unopened packing away from light. Opened drums headspace must be refilled with nitrogen. For best sensory performance, frozen storage (below -15°C) is recommended. This oil is a natural product and due to the nature of the oil, some variability in the clarity of the product may be observed.
Stability	Shelf life is 36 months at room temperature (max. 25°C). **As from the manufacturing date, in the original closed packing
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