



Technical Data Sheet

Algenöl 45% DHA (Schizochytrium sp.) (18846)
Algae Oil 45% DHA (Schizochytrium sp.) (18846)

PRODUCT INFORMATION

Botanical name	Schizochytrium sp.
Part Used	Algae
Production	refined and winterized
Origin	China
Ingredients	Oil from Schizochytrium microalage with ≥ 45% DHA with sunflower oil and additives < 1% antioxidant (natural tocopherol (E306), ascorbyl palmitate (E304))

The below information is for reference: as Schizochytrium is a living organism, composition values may slightly differ.

ITEM	SPECIFICATION	ITEM	SPECIFICATION
Assay DHA	>45%	Moisture	≤ 0.05%
Appearance	Yellow Oil	Fat	≥ 99%
Odor & Taste	specific, not fishy	Peroxide value (PV):	≤ 5.0 meq/kg oil
Fatty acid composition	SPECIFICATION g/100g	Fatty acid composition	SPECIFICATION g/100g
Saturated fatty acids	≤ 45	Total Omega-3 fatty acids	≥ 45
Mono unsat. fatty acids	≤ 3	Total Omega-6 fatty acids	≥ 10
Trans-fatty acids:	≤ 1	C 20:5 (n-3) Eicosapentaenoic Acid (EPA)	< 1.5
Poly unsat. fatty acids	≥ 55	C 22:5 (n-6) Docosapentaenoic Acid	10 - 15
		C 22:6 (n-3) Docosahexaenoic Acid	>45

STATEMENTS

Food Quality and Safety	tba
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: ≤100,000 cfu/g, Yeast: ≤1,000 cfu/g, Mold ≤1,000 cfu/g, Salmonella: negative, E. Coli: < 10,
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
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Cosmetic quality	Complies with all requirements for cosmetics in Germany and the EU
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	When sealed, stored dry and frozen (< -18 °C) in original packaging: to be processed within 20 months, depending on batch. When sealed and stored dry at room temperature in original packaging: to be processed within 5 months, depending on batch.
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