

SPECIFICATIONS

Eco Krill Oil™ (100% Pure EKO™)

PARAMETER	STANDARD SPECIFICATION	METHOD
PHOSPHOLIPIDS		
Total phospholipids	≥ 40.0 g/100g	A.O.C.S. Ja 7-86 modified
FATTY ACID PROFILE		
Total Omega-3	≥ 24.0 g/100g	A.O.A.C. 991.39, 963.22, 996.06
EPA	≥ 18.0 %	A.O.A.C. 991.39, 963.22, 996.06
DHA	≥ 10.0 %	A.O.A.C. 991.39, 963.22, 996.06
EPA g/100g	≥ 13.0 g/100g	A.O.A.C. 991.39, 963.22, 996.06
DHA g/100g	≥ 7.5 g/100g	A.O.A.C. 991.39, 963.22, 996.06
Total Trans Fat	< 0.100 g/100g	A.O.A.C. 991.39, 963.22, 996.06
ANTIOXIDANTS		
Esterified astaxanthin	≥ 1000 mg/kg	J. Agri. & Food Chem. Vol. 54, No. 20
STABILITY INDEXES		
Saponification value	≤ 185.0 mg KOH/g	A.O.A.C. 920.160
p-Anisidine value	< 2.1	A.O.C.S. Cd 18-90 modified
Peroxide value	< 0.2 mEq peroxide/kg	A.O.A.C. 965.33
Totox value	< 2.5	Calculation
MICROBIAL ANALYSIS		
Total aerobic count*	< 100 CFU/g	MFHPB-18
Total coliform*	< 10 CFU/g	MFHPB-35
<i>E. coli</i> *	Absence	USP 2022
Yeast & Molds*	< 100 CFU/g	MFHPB-22
<i>Staphilococcus aureus</i> *	Absence	USP 62
<i>Listeria monocytogenes</i> *	Absence	MFHPB-07
<i>Pseudomonas aeruginosa</i> *	Absence	USP 62
<i>Salmonella spp.</i> *	Absence	MFHPB-20
PHYSICAL PROPERTIES		
Appearance	Red Viscous Oil	Organoleptic
Odor	Light Shrimp Odor	Organoleptic
Humidity	< 0.9 %	A.O.A.C. 984.20
Viscosity	Report	Brookfield 021, 1.5 rpm, 25°C

Preservative free.

*Analyses subcontracted.