



Docosahexanoic Acid Oil DHA O40

Product Data Sheet

Description

Docosahexanoic Acid Oil :
Docosahexanoic Acid Oil, produced from the fermentation of algal specie *Schizochytrium sp.*

Contains:
Vitamins E and Ascorbyl Palmitate (as antioxidant).

CAS No.: 6217-54-5

Country of Origin

Docosahexanoic Acid Oil is produced in Xianning Hubei, China.

Legislation

This product is in line with GB 26400-2011 National standards and the Ministry of Health issue No. 3, 2010 and Q/HXH 0001S-2017.

Customs Tariff Number

The HS code for Docosahexanoic Acid Oil is 2916190090.

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欣和生物
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Specifications

<u>Physical - Chemical Values</u>	<u>Specifications</u>	<u>Unit</u>	<u>Test Method</u>
Appearance	Pale yellowish oily liquid.	/	GB26400-2011
Odor and Taste	Characteristic taste, neutral aroma.	/	GB26400-2011
Lovibond Color (25.4mm cell)	$Y \leq 30, R \leq 2$	/	GB/T22460-2008
DHA Content	≥ 40.0	g/100g	GB26400-2011 Appendix A
EPA Content	$\square \leq 5.0$	g/100g	GB5009.168-2016
Trans Fatty Acids	≤ 1.0	g/100g	GB 5009.257-2016
Peroxide Value	≤ 2.5	mmol/kg	GB5009.227-2016 of 1 st method
Acid Value	≤ 1.0	mgKOH/g	GB 5009.229-2016 of 1 st method
Free fatty acids	≤ 0.5	mgKOH/g max	GB5009.229-2016 of 1 st method
Moisture and Volatiles	≤ 0.1	w/w%	GB5009.236-2016 second method
Impurity	≤ 0.1	w/w%	GB/T 15688-2008
Unsaponifiable material	≤ 4.0	w/w%	GB/T 5535.1-2008
Solvent Residue	≤ 1.0	mg/kg	GB 5009.262-2016
p Anisidine value	≤ 15.0	/	ISO 6885:2006
Aflatoxin B ₁	≤ 5.0	μg/kg	GB 5009.22-2016
Lead	≤ 0.1	mg/kg	GB 5009.12-2010 1st method
Total Arsenic	≤ 0.1	mg/kg	GB 5009.11-2014 1st method
Mercury	≤ 0.05	mg/kg	GB 5009.17-2014 1st method
Cadmium	≤ 0.1	mg/kg	GB 5009.15-2014 1st method
Benzo(a)pyrene	≤ 2	μg/kg	GB 5009.27-2016
Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ)	≤ 6.0	pg/g	GB5009.205-2013



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Microbiological values

Total plate count	≤1000	CFU/g	GB 4789.2-2016
Moulds and yeast	≤25	CFU/g	GB 4789.15-2016
Coliform	<0.3	MPN/g	GB4789.3-2016 1st method
Salmonella	Absent	in 25g	GB 4789.4-2016
Shigella	Absent	in 25g	GB/T 4789.5-2012
Staphylococcus Aureus	Absent	in 25g	GB 4789.10-2016
Haemolytic Streptococcus	Absent	in 25g	GB 4789.11-2014

Additional Data *

	Range	unit	Methods
Molecular weight distribution			
<i>Number average molecular weight, Mn</i>	328.5	Dalton	2005 international Standard Atomic Weights
<i>Density per unit of volume (20°C)</i>	0.943	kg/l	Gravimetry



Nutritional Data *

	<i>Range</i>	<i>Unit</i>	<i>Methods</i>
Total Fat	≥98	g/100g	GB 5009.6-2016 Hydrolysis-Soxhlet Extraction Method
<i>Saturated fatty acids</i>	20~26	g/100g	EN ISO 15304, GC-FID
<i>Trans fatty acids</i>	≤1.0	g/100g	GB 5009.257-2016
<i>Mono-unsaturated fatty acids total</i>	8~13	g/100g	EN ISO 15304, GC-FID
<i>Poly-unsaturated fatty acid total</i>	55~65	g/100g	EN ISO 15304, GC-FID
<i>Cholesterol</i>	<10	mg/100g	AOAC 994.10 mod., GC/MS
Minerals/Vitamins			
<i>Sodium</i>	<1	mg/100g	ISO 17294-2 2005 mod., ICP-MS
<i>Calcium</i>	<0.5	mg/100g	ISO 17294-2 2005 mod., ICP-MS
<i>Iron</i>	<0.01	mg/100g	ISO 17294-2 2005 mod., ICP-MS
Energy			
<i>Energy / United States, China, Japan, Australia</i>	9	kcal/g	Calculation (Mainland Regulation)
<i>Energy from fat</i>	9	Kcal/g	Calculation (Mainland Regulation)

*: typical values are given for information and should not be considered as contractual.



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Allergens Data (*)

(*)In accordance with EU Directive 2007/68/CE Annex IIIA list

	Whether exists in the product (Y / N)
•Gluten and products thereof	N
•Crustaceans and products thereof	N
•Eggs and products thereof	N
•Fishes and products thereof	N
•Peanuts and products thereof	N
•Soybean and products thereof	N
•Lactose and products thereof	N
•Nuts and products thereof	N
•Celery and products thereof	N
•Mustard and products thereof	N
•Sesame seeds and products thereof	N
• Sulphur dioxide at concentration>10mg/kg (expressed as SO ₂)	N
•Lupine and products thereof	N
•Mollusks and products thereof	N
•Milk and products thereof	N

Special Diet Suitability

Suitable for infants and young children?	Yes	Polyunsaturated fatty acids help to promote infants and young children's growth and development of the brain and retina.
Is suitable for strict vegetarians?	Yes	
Is suitable for vegetarians?	Yes	
HALAL certified?	Yes	





Labelling and Identification

On each bag is labelled:

- The identification of the supplier,
- The product code and the batch number,
- The net weight.

Each product is identified by the product code and the batch number.

The batch number is an alpha numerical code composed by 8 digits, incremented in a chronological order.

Storage

The expiry date is the manufacturing date + 12 months.

The manufacturing date is written on the product label.

It is recommended to store this product in a dry area ($<-5^{\circ}\text{C}$) and distant from odorous material.

This product is packaged under nitrogen.

It is recommended to use entire content once opened.

Standard Packaging

5 KG or 20KG Aluminium bottle inner layer conformed to International Food Regulation



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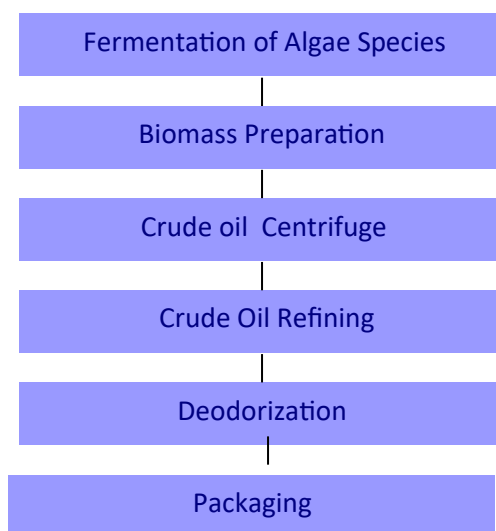
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HACCP

DHA Oil

Flow Chart



Certification

ISO 9001:2015 certification obtained in January 2018 (certification number CN18/20149).
ISO 22000:2005 certification obtained in January 2018 (certification number CN18/20155).
FSSC22000 (Version 4.1) certification obtained in January 2018 (certification number CN18/20154).
HALAL(HPC009) certification obtained in March 2019 (certification number HP 2835-Ch).

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