

Certificate of Analysis

Calgee

133 N Altadena Drive
Suite 220
Pasadena California 91107 United States

Sample Name:	Vegan Omega 3	Eurofins Sample:	13791660
Project ID	CALGEE-20240212-0001	Receipt Date	17-Feb-2024
PO Number	73857	Receipt Condition	Ambient temperature
Lot Number	16921-73857	Login Date	12-Feb-2024
Sample Serving Size	2 Softgel	Date Started	19-Feb-2024
		Sampled	Sample results apply as received
		Number Composited	20
		Online Order	901-2024-E010148

Analysis	Result
Crustacean Allergen *	
Crustacean Allergen	<20 ppb
YA017 - Fish Allergen ELISA (product) *	
Fish Allergen	<4.0 ppm
Calculated Sample Weight *	
Entity Weight	0.7446 g
Entity Fill Weight	0.4940 g
Fatty Acids calculated as Acids	
4:0 Butyric	<0.00050 g/Serving Size
6:0 Caproic	<0.00052 g/Serving Size
8:0 Caprylic	<0.00053 g/Serving Size
10:0 Capric	<0.00054 g/Serving Size
12:0 Lauric	0.00083 g/Serving Size
14:0 Myristic	0.0138 g/Serving Size
14:1 Myristoleic	<0.00055 g/Serving Size
15:0 Pentadecanoic	0.00257 g/Serving Size
15:1 Pentadecenoic	<0.00055 g/Serving Size
16:0 Palmitic	0.209 g/Serving Size
16:1 Palmitoleic	0.00058 g/Serving Size
17:0 Heptadecanoic	<0.00056 g/Serving Size
17:1 Heptadecenoic	<0.00056 g/Serving Size
18:0 Stearic	0.0152 g/Serving Size
18:1 Oleic	0.0434 g/Serving Size
Total 18:1 Isomers	0.0442 g/Serving Size
18:2 Linoleic	0.00335 g/Serving Size
18:3 Gamma Linolenic	<0.00056 g/Serving Size
18:3 Alpha Linolenic	<0.00056 g/Serving Size
18:4 Octadecatetraenoic	0.00100 g/Serving Size
20:0 Arachidic	0.00446 g/Serving Size
20:1 Eicosenoic	<0.00056 g/Serving Size
20:2 Eicosadienoic	<0.00056 g/Serving Size

* This analysis or component is not ISO accredited.

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Analysis	Result
Fatty Acids calculated as Acids	
20:4 Arachidonic (n6)	0.0144 g/Serving Size
20:4 Arachidonic (n3)	0.00653 g/Serving Size
20:3 Eicosatrienoic	0.00135 g/Serving Size
20:3 Homogamma Linolenic	0.00060 g/Serving Size
20:5 Eicosapentaenoic	0.169 g/Serving Size
21:5 Heneicosapentaenoic	<0.00056 g/Serving Size
22:0 Behenic	0.00161 g/Serving Size
22:1 Erucic	<0.00056 g/Serving Size
22:2 Docosadienoic	<0.00056 g/Serving Size
22:3 Docosatrienoic	<0.00056 g/Serving Size
22:4 Docosatetraenoic	0.00241 g/Serving Size
22:5 Docosapentaenoic (n6)	0.0177 g/Serving Size
22:5 Docosapentaenoic (n3)	0.0371 g/Serving Size
24:0 Lignoceric	0.00069 g/Serving Size
22:6 Docosahexaenoic	0.361 g/Serving Size
24:1 Nervonic	<0.00056 g/Serving Size
Saturated Fat	0.248 g/Serving Size
Monounsaturated Fat, Cis and Trans Isomers	0.0448 g/Serving Size
Polyunsaturated Fat, Cis and Trans Isomers	0.615 g/Serving Size
Omega 3 Fatty Acids	0.576 g/Serving Size
Omega 6 Fatty Acids	0.0385 g/Serving Size
Sum of Fatty Acids	0.907 g/Serving Size
Elements by ICP Mass Spectrometry	
Arsenic	<10.0 ppb
Cadmium	10.2 ppb
Mercury	<5.00 ppb
Lead	14.1 ppb

Method References	Testing Location
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Method References

Testing Location

Calculated Sample Weight (PREP)

Food Integrity Innovation-Madison
6304 Ronald Reagan Ave Madison, WI 53704 USA

Crustacean Allergen (CRUST_ALG)

Eurofins Microbiology Laboratories
55 Hamblin Ave. East Battle Creek, MI 49017 USA

Test performed by a 3rd party vendor

Elements by ICP Mass Spectrometry (ICP_MS_S)

Food Integrity Innovation-Madison
6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis, Methods 2011.19 and 993.14, and 2015.01, AOAC INTERNATIONAL, (Modified).

Fatty Acids calculated as Acids (FALC_S)

Food Integrity Innovation-Madison
6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods and Recommended Practices of the AOCS, Official methods Ce 2b-11 (2011), Ce 1i-07, Ce 2-66 (2009), The American Oil Chemists' Society, Champaign, IL (modified).

YA017 - Fish Allergen ELISA (product) (ICO_EML_BC)

Eurofins Microbiology Laboratories
55 Hamblin Ave. East Battle Creek, MI 49017 USA

Testing Location(s)

Released on Behalf of Eurofins by

Food Integrity Innovation-Madison

**Edward Ladwig - President Eurofins Food
Chemistry Testing Madison**

Eurofins Food Chemistry Testing Madison, Inc.
6304 Ronald Reagan Ave
Madison WI 53704
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