

Report Number:

Report Date: 31-Oct-2023

4271744-0

Report Status: Final

Certificate of Analysis

Calgee

133 N Altadena Drive

Suite 220

Pasadena California 91107 United States

Sample Name:	Vegan Omega 3	Eurofins Sample:	13434107
Project ID	CALGEE-20231019-0003	Receipt Date	23-Oct-2023
PO Number	NA	Receipt Condition	Ambient temperature
Lot Number	16921-69483	Login Date	19-Oct-2023
Sample Serving Size	2 Softgel	Date Started	25-Oct-2023
J		Sampled	Sample results apply as received
		Online Order	901-2023-E065115

Analysis	Result
Crustacean Allergen *	
Crustacean Allergen	<20.00 ppb
YA017 - Fish Allergen ELISA (product) *	
Fish Allergen	<4.0 ppm
Calculated Sample Weight *	
Entity Weight	0.7856 g
Entity Fill Weight	0.4926 g
Fatty Acids calculated as Acids	
20:5 Eicosapentaenoic	0.171 g/Serving Size
22:6 Docosahexaenoic	0.353 g/Serving Size
Omega 3 Fatty Acids	0.565 g/Serving Size
Omega 6 Fatty Acids	0.0416 g/Serving Size
Elements by ICP Mass Spectrometry	
Arsenic	<10.0 ppb
Cadmium	<5.00 ppb
Mercury	<5.00 ppb
Lead	<5.00 ppb

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).

* This analysis or component is not ISO accredited.

Printed: 01-Nov-2023 12:01 am



Report Number: 4271744-0

Report Date: 31-Oct-2023

Report Status: Final

Certificate of Analysis

Calgee

133 N Altadena Drive Suite 220 Pasadena California 91107 United States

Method References Testing Location

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 800-675-8375





2918.01

These results apply only to the items tested. This certificate of analysis shall not be reproduced, except in its entirety, without the written approval of Eurofins. Measurement uncertainty for individual analyses can be obtained upon request.

* This analysis or component is not ISO accredited.

Printed: 01-Nov-2023 12:01 am Page 2 of 2