

SPECIFICATIONS

Neptune krill oil

| PARAMETER | STANDARD SPECIFICATION | METHOD |
|---------------------------------|-------------------------|---------------------|
| PHOSPHOLIPIDS | | |
| Total phospholipids* | ≥ 42.0 g/100g | Neptune IN-0901-36 |
| FATTY ACID PROFILE | | |
| Total Omega-3* | ≥ 24.0 g/100g | Neptune IN-0901-04 |
| EPA* | ≥ 18.0 % | Neptune IN-0901-04 |
| DHA* | ≥ 10.0 % | Neptune IN-0901-04 |
| EPA g/100g* | ≥ 12.0 g/100g | Neptune IN-0901-04 |
| DHA g/100g * | ≥ 7.0 g/100g | Neptune IN-0901-04 |
| Total <i>Trans</i> Fat* | < 0.100 g/100g | Neptune IN-0901-42 |
| ANTIOXIDANTS | | |
| Esterified astaxanthin* | 1000 ± 250 mg/kg | Neptune IN-0901-05 |
| STABILITY INDEXES | | |
| Saponification value* | ≤ 185 mg KOH/g | Neptune IN-0901-11 |
| p-Anisidine value* | < 5.0 | Neptune IN-0901-25 |
| Peroxide value* | < 0.5 mEq peroxide/kg | Neptune IN-0901-13 |
| Totox value* | < 6.0 | Calculation |
| MICROBIAL ANALYSIS | | |
| Total aerobic count* | < 100 CFU/g | MFHPB-18 |
| Total coliform* | < 10 CFU/g | MFHPB-35 |
| <i>E. coli</i> * | Absence (per 10 g) | USP 2022 |
| Yeast & Molds* | < 100 CFU/g | MFHPB-22 |
| <i>Staphylococcus aureus</i> * | Absence (per 10 g) | USP 62 |
| <i>Listeria monocytogenes</i> * | Not detected (per 25 g) | MFHPB-07 |
| <i>Pseudomonas aeruginosa</i> * | Absence (per 10 g) | USP 62 |
| <i>Salmonella</i> spp.* | Not detected (per 25 g) | MFHPB-20 |
| PHYSICAL PROPERTIES | | |
| Appearance* | Red Viscous Oil | Neptune IN-0901-10B |
| Odor* | Light Shrimp Odor | Neptune IN-0901-10B |
| Humidity* | < 3.0 % | Neptune IN-0901-08 |
| Viscosity* | Report | Neptune IN-0901-51 |

Preservative free.

*Analyses subcontracted.

Potential analytical error ≤5%