

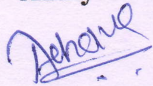
CERTIFICATE OF ANALYSIS OF ALVEL OMEGA 3 FLAXSEED OIL

Test : Finished Product Q. A. Report No. : FP033
Mfg. Date : 01.12.15 Batch No. : 151201
Date of Analysis: 02.12.15 Sample Qty. : 100 ml
Exp. Date : 18 months from the date of manufacturing.

Parameter	Observation	Specification	Remark
Physical Test			
Color	Yellow to brown color	Yellow to brown color	Complies
Clarity	Clear	Clear	Complies
Taste	Nutty flavor	Nutty flavor	Complies
Odor	Typical odor of flax seeds	Typical odor of flax seeds	Complies
Specific gravity (gm cm ⁻³)	0.91	0.85 to 0.93 at 25 °C.	Complies
Chemical Test			
Peroxide value (meq / kg)	0.7	NMT 5	Complies
Acid value (mg KOH/kg)	1.3	NMT 4	Complies
Fatty Acid Profile by Gas chromatography method			
Fat	100%	100 %	
Saturated Fat	12.60%	10.05-12.75	Complies
Mono unsaturated Fat	22.25%	18.66-23.66	Complies
Poly unsaturated Fat	65.15%	64.58-69.32	Complies
Trans Fat	0.00%	----	Complies
Omega-3 Fat	52.03%	52-57.60	Complies
Omega 6 Fat	13.12%	11.18-13.01	Complies
Omega-9	22.25%	18.66-23.66	Complies
Omega-6: Omega-3 ratio	1 : 3.97	-----	

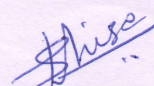
Remark: The Above Product Complies/~~Does Not Complies~~ As Per Our In-House Specifications and Hence It Is Released / ~~Not Released~~.

Analyzed By



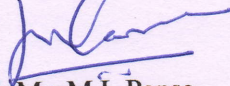
Ashwini Chavan

Checked By



Sunita Bhise

Approved By



Mr. M.L.Panse

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