

Certificate of Analysis

Sample Name:	Gummy - Ahiflower 75mg	Eurofins Sample:	10514062
Project ID	BRASS_CB-20210421-0009	Receipt Date	21-Apr-2021
PO Number	1112	Receipt Condition	Ambient temperature
Lot Number	58792	Login Date	21-Apr-2021
Sample Serving Size	2 gummy	Date Started	22-Apr-2021
		Sampled	Sample results apply as received
		Online Order	17248-153717FC

Analysis	Result
Calculated Sample Weight *	
Entity Weight	3.4635 g
Fatty Acids Calculated as Triglycerides	
Saturated Fatty Acids (Acid Form)	0.163 %
Total Cis Unsaturated Fatty Acids (Acid Form)	1.96 %
Monounsaturated Fatty Acids (Acid Form)	0.263 %
Polyunsaturated Fatty Acids (Acid Form)	1.70 %
Trans Fatty Acids (Acid Form)	0.009 %
Omega 3 Fatty Acids	1.32 %
Omega 6 Fatty Acids	0.459 %
Omega 9 Fatty Acids	0.260 %
Total Fatty Acids	2.23 %
4:0 Butyric	<0.007 %
6:0 Caproic	<0.007 %
8:0 Caprylic	<0.007 %
10:0 Capric	<0.007 %
12:0 Lauric	<0.007 %
14:0 Myristic	<0.007 %
14:1 Myristoleic	<0.007 %
15:0 Pentadecanoic	<0.007 %
15:1 Pentadecenoic	<0.007 %
16:0 Palmitic	0.130 %
16:1 Palmitoleic	<0.007 %
17:0 Heptadecanoic	<0.007 %
17:1 Heptadecenoic	<0.007 %
18:0 Stearic	0.041 %
9c 18:1 Oleic	0.237 %
18:2 Linoleic	0.343 %
18:3 Gamma Linolenic	0.116 %
18:3 Alpha Linolenic	0.916 %
18:4 Octadecatetraenoic	0.401 %
20:0 Arachidic	<0.007 %
20:1 Eicosenoic	0.023 %

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Analysis	Result
Fatty Acids Calculated as Triglycerides	
20:2 Eicosadienoic	<0.007 %
20:3 Eicosatrienoic (n3)	<0.007 %
20:3 Homogamma Linolenic (n6)	<0.007 %
20:4 Arachidonic (n3)	<0.007 %
20:4 Arachidonic (n6)	<0.007 %
20:5 Eicosapentaenoic	<0.007 %
21:5 Heneicosapentaenoic	<0.007 %
22:0 Behenic	<0.007 %
22:1 Erucic	<0.007 %
22:2 Docosadienoic	<0.007 %
22:3 Docosatrienoic	<0.007 %
22:4 Docosatetraenoic	<0.007 %
22:5 Docosapentaenoic (n3)	<0.007 %
22:5 Docosapentaenoic (n6)	<0.007 %
22:6 Docosahexaenoic	<0.007 %
24:0 Lignoceric	<0.007 %
24:1 Nervonic	<0.007 %
Total 18:1 trans	<0.007 %
Total 18:1 cis	0.252 %
Total 18:2 trans	<0.007 %
Total 18:3 trans	0.010 %
Peroxide Value	
Peroxide Value	10.2 mEq/kg of fat

Method References	Testing Location
Calculated Sample Weight (PREP)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
Fatty Acids Calculated as Triglycerides (FALT_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA

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Method References

Testing Location

Fatty Acids Calculated as Triglycerides (FALT_S)

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

Official Method No. 996.06, Official Methods of Analysis of the AOAC INTERNATIONAL (modified), 19th Ed., AOAC INTERNATIONAL: Gaithersburg, Maryland (2012).

Official Methods and Recommended Practices of the AOCS, Official methods Ce 2b-11 (2011), Ce 1h-05 (2009), Ce 1j-07 (2013), Ce 2-66 (2009),The American Oil Chemists' Society, Champaign, IL (modified).

Peroxide Value (PVFF_S)

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

Official Methods of Analysis, Method 965.33. AOAC INTERNATIONAL, (modified).
United States Pharmacopeia, 36th Rev, "Peroxide Value", <401> Fats & Fixed Oils, USP Convention, Rockville, MD, p.173, (2013) (modified).
United States Pharmacopeia, 37th Rev., "Preparation and Standardization:, Volumetric Solutions, USP Convention, Rockville, MD, p. 1460-1461, (2014), (modified).
Lipid extraction: Official Methods of Analysis, Official Method 983.23. AOAC INTERNATIONAL, (modified).

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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