

TECHNICAL DATA SHEET

DHA Algal Oil (Type 15/35)

Algae-derived | Fermentation | Food Grade

This Technical Data Sheet is issued by KEEP INGREDIENTS CO. LTD for the evaluation of the product described herein. The supplier and the customer undertake to maintain the CONFIDENTIAL information contained or enclosed in this document.

1. TECHNICAL DATA SHEET

Product Description

DHA oil is a vegetable oil sourced from marine algae (Schizochytrium sp.). It is produced by fermentation, filtration, drying, extraction and refining. The product is a clear light yellow to yellow oily liquid with the peculiar odor of the product and no abnormal odor.

Product Information

Item	Information
Product name	DHA Algal Oil (Type 15/35 = DHA 35, EPA 15)
Product source	Marine algae (Schizochytrium sp.)
Production method	Fermentation, filtration, drying, extraction and refining
Ingredients (Composition)	DHA oil (≥99%); L-ascorbyl palmitate (Vc, ≤0.02%); natural vitamin E (≤0.42%)
Reference standard	Q/WQYX001S-2023 (Algal DHA Oil Enterprise Standard)
Grade	Food grade
Countries of origin	China
Packing	25 kg or 190 kg drum
Shelf life	24 months
Storage	Store away from direct sunlight; do not put together with toxic or hazardous materials
Transport	Keep dry; avoid direct sunlight



2. PRODUCT SPECIFICATION

The specifications below are compiled from the supplied product specification sheet, referenced to the enterprise standard Q/WQYX001S-2023.

2.1 Physical Characteristics

Item	Specification	Method
Color	Clear light yellow to yellow	Visual
Odor	With the peculiar odor of this product, no abnormal odor	Sensory
Appearance	Oily liquid	Visual

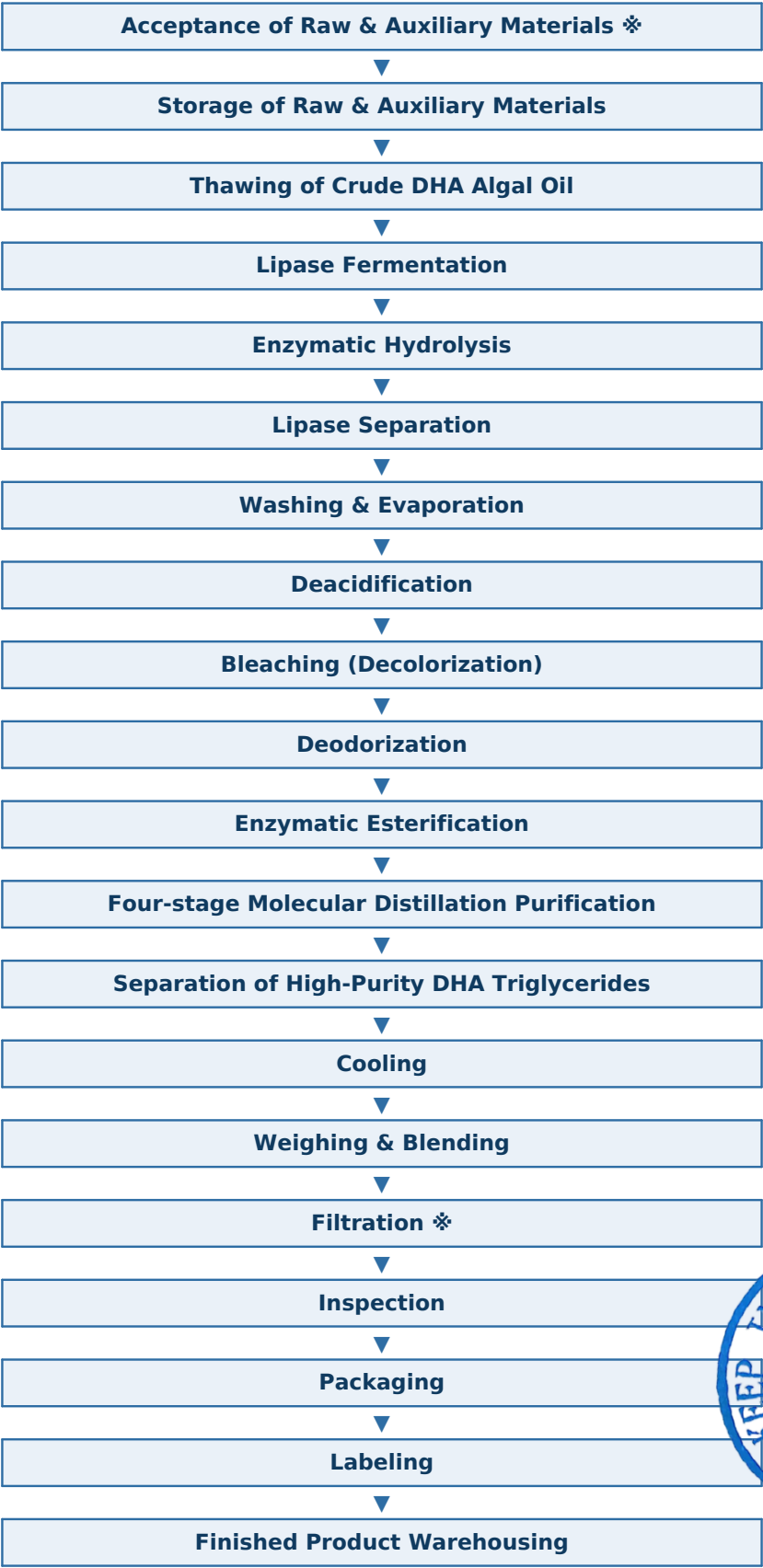
2.2 Quality Standard

Item	Standard	Method
Docosahexaenoic acid (DHA, as TG)	≥ 35 g/100 g	GB 5009.168
Eicosapentaenoic acid (EPA, as TG)	≥ 15 g/100 g	GB 5009.168
Acid value	≤ 1.0 mg/g	GB 5009.229
Peroxide value	≤ 2.5 mmol/kg	GB 5009.227
Moisture and volatile matter	< 0.05 g/100 g	GB 5009.236
Anisidine value	< 15	GB/T 24304
Unsaponifiable matter	≤ 4.0 %	GB/T 5535.1
Insoluble impurities	≤ 0.1 g/100 g	GB/T 15688
Trans fatty acid	≤ 1.0 %	GB 5009.257
Aflatoxin B1	≤ 5.0 µg/kg	GB 5009.22
Total arsenic (As)	≤ 0.1 mg/kg	GB 5009.11
Lead (Pb)	≤ 0.08 mg/kg	GB 5009.12
Benzo[a]pyrene	≤ 8.0 µg/kg	GB 5009.27
Solvent residue	Not detected	GB 5009.262



3. PROCESS CHART

DHA Algal Oil is produced by fermentation of the marine micro-alga Schizochytrium sp., followed by hydrolysis, refining, esterification, molecular distillation and purification. The process is shown below as supplied by the manufacturer. ※ indicates a critical control point (CCP).



4. CERTIFICATE OF ANALYSIS

Item	Data
Product name	DHA Algal Oil
Specification	Type 1535
Batch No.	KYDHA2026080501
Batch weight	325 kg
Production date	2026.08.05
Inspection basis	Q/WQYX0001S-2023 (Enterprise standard for food safety - DHA Algal Oil)
Packing	25 kg or 190 kg drum
Shelf life	24 months



4.1 Physical Characteristics

Item	Standard	Result	Method
Color	Clear light yellow to yellow	Conforms	Visual
Odor	With the peculiar odor of this product, no abnormal odor	Conforms	Sensory
Appearance	Oily liquid	Conforms	Visual

4.2 Physicochemical Index

Item	Standard	Result	Method
Docosahexaenoic acid (DHA, as TG)	≥ 35 g/100 g	37.3	GB 5009.168
Eicosapentaenoic acid (EPA, as TG)	≥ 15 g/100 g	18.9	GB 5009.168
Acid value	≤ 1.0 mg/g	0.15	GB 5009.229
Peroxide value	≤ 2.5 mmol/kg	0.2	GB 5009.227
Moisture and volatile matter	≤ 0.05 g/100 g	< 0.02	GB 5009.236
Anisidine value	< 15	4.0	GB/T 24304
Unsaponifiable matter	≤ 4.0 %	0.8	GB/T 5535.1
Insoluble impurities	≤ 0.1 g/100 g	0.01	GB/T 15688
Trans fatty acid	≤ 1.0 %	ND	GB 5009.257
Aflatoxin B1	≤ 5.0 µg/kg	ND	GB 5009.22
Total arsenic (As)	≤ 0.1 mg/kg	ND	GB 5009.11
Lead (Pb)	≤ 0.08 mg/kg	ND	GB 5009.12
Benzo[a]pyrene	≤ 8.0 µg/kg	0.5	GB 5009.27
Solvent residue	ND	ND	GB 5009.262

4.3 Microbiological Index

Item	Standard	Result
Aerobic plate count	≤ 1,000 CFU/g	< 10
Coliforms	≤ 40 MPN/100 g	< 10
Mould & yeast	≤ 25 CFU/g	< 10
Salmonella	Negative / 25 g	ND
Staphylococcus aureus	Negative / 25 g	ND

Conclusion: Conforms to Q/WQYX0001S-2023.

5. PRODUCT STATEMENTS

5.1 Non-Irradiation / Non-Ionized Statement

NON-IRRADIATION / NON-IONIZED STATEMENT

We hereby certify that the product has not been sterilized by ionizing radiation at any point during the entire manufacturing process and therefore is in full compliance with the relevant legislated regulations, Directives 1999/2/EC & 1999/3/EC, concerning foods and food ingredients treated with ionizing radiation.

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5.2 BSE/TSE Statement

BSE/TSE STATEMENT

DHA Algal Oil is a vegetable oil derived solely from the marine micro-alga Schizochytrium sp. by fermentation. It contains no ingredients of animal or ruminant origin and no materials derived from, or exposed to, ruminants affected by or under quarantine for transmissible spongiform encephalopathy (TSE) / bovine spongiform encephalopathy (BSE). No animal material is used during the whole production process.

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5.3 Vegan / No Animal Origin Statement

VEGAN / NO ANIMAL ORIGIN STATEMENT

The product is a vegetable oil sourced from marine algae (Schizochytrium sp.) and produced by a fermentation process. It does not contain any animal or animal by-products and is a vegan product. The antioxidants used (L-ascorbyl palmitate and natural vitamin E) are also of non-animal origin.

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5.4 Heavy Metals Statement

HEAVY METALS STATEMENT

According to the Certificate of Analysis, total arsenic (As) and lead (Pb) in this product are not detected, meeting the limits of the enterprise standard (total As $\leq$ 0.1 mg/kg; Pb $\leq$ 0.08 mg/kg).

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5.5 Contaminant Statement

CONTAMINANT STATEMENT

This is to certify that the product meets the limits for contaminants as set out in the enterprise standard Q/WQYX001S-2023 and verified by the Certificate of Analysis: Aflatoxin B1 not detected ($\leq 5.0 \mu\text{g/kg}$); Benzo[a]pyrene $0.5 \mu\text{g/kg}$ ($\leq 8.0 \mu\text{g/kg}$); solvent residue not detected.

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5.6 Expected Usage

EXPECTED USAGE

The expected usage of this product is its incorporation as an ingredient in the food industry (e.g. dietary supplements and functional foods).

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6. AVAILABLE EPA/DHA SPECIFICATIONS

In addition to the present Type 1535 (EPA 15 / DHA 35), DHA Algal Oil can be supplied in the following EPA/DHA ratios (expressed as g per 100 g of oil):

No.	EPA : DHA
1	0 : 80
2	0 : 70
3	0 : 75
4	0 : 60
5	10 : 40
6	15 : 30
7	15 : 35 (Type 1535, this product)
8	20 : 40
9	25 : 40
10	40 : 20
11	50 : 25

The specification type is identified by the EPA/DHA content, e.g. Type 1535 = EPA ≥ 15 / DHA ≥ 35 g/100 g.

7. HANDLING, STORAGE & TRANSPORT

Item	Information
Storage	Store at room temperature, away from direct sunlight; do not put together with toxic or hazardous materials.
Handling	Follow safe industrial hygiene practices; avoid prolonged exposure of the oil to light and air.
Transport	Keep dry; avoid direct sunlight.
Shelf life	24 months at room temperature



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Authorized signature & company stamp

This Technical Data Sheet is issued by KEEP INGREDIENTS CO. LTD and is valid together with the supplied Certificate of Analysis. The information given is based on our knowledge of the product at the time of publication and is given in good faith; it does not exempt the user from applying the regulations governing the use, storage and labelling of the product in their own country.