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Quality Control | **Product description** | **Lýsi hf.**

Number:	Product Name:	Issue number: 6
HB601	**Cod Oil Prime**	Date of Issue: 19-02-2026
		Previous Issue: 17-02-2025

Description:
A pale yellow oil with slight odour and taste. The oil is obtained from fish of the family *Gadidae*, predominantly Blue whiting (Micromesistius poutassou). It is neutralised, bleached, winterised and deodorised and may be purified with short-path distillation. Vitamin A (retinyl palmitate) and vitamin D_3 (cholecalciferol) are added to the oil.

Analytical parameters:	**Specification**	**Method**
Vitamin A (IU/g)	min. 1000	SKL 5-27
Vitamin D_3 (IU/g)	min. 100	SKL 5-27
Eicosapentaenoic acid (EPA) (area %)	min. 8,0	SKL 5-31
Eicosapentaenoic acid (EPA) (mg/g as FFA)	min. 70	SKL 5-31
Eicosapentaenoic acid (EPA) (mg/g as TG)	min. 70	SKL 5-31
Docosahexaenoic acid (DHA) (area %)	min. 10,0	SKL 5-31
Docosahexaenoic acid (DHA) (mg/g as FFA)	min. 90	SKL 5-31
Docosahexaenoic acid (DHA) (mg/g as TG)	min. 95	SKL 5-31
Total omega-3 fatty acids (area%)	min. 22,0	SKL 5-31
Total omega-3 fatty acids (mg/g as FFA)	min. 200	SKL 5-31
Total omega-3 fatty acids (mg/g as TG)	min. 210	SKL 5-31
Peroxide value (meq. O_2/kg)	max. 5,0	SKL 5-26
Anisidine value	max. 20,0	SKL 5-33
Free fatty acids (%)	max. 0,25	SKL 5-20
Iodine value (g I/100 g)	150 – 180	SKL 5-22
Unsaponifiable matter (in pure oil) (%)	max. 1,5	SKL 5-38
Relative density at 20°C (g/ml)	0,918 – 0,927*	SKL 5-30
Cold test; remains clear at 0°C (hours)	min. 3	SKL 5-24
Dioxins (PCDD/F WHO_{2005} TEQ pg/g)	max. 1,75*	SKL 5-40
Dioxins and dioxin-like PCBs (PCDD/F-PCB WHO_{2005} TEQ pg/g)	max. 6,0*	SKL 5-40
PCBs (congeners 28,52,101,138,153,180) (ng/g)	max. 90*	SKL 5-40
Cadmium (Cd) (mg/kg)	max. 0,01*	SKL 5-40
Mercury (Hg) (mg/kg)	max. 0,005*	SKL 5-40
Lead (Pb) (mg/kg)	max. 0,1*	SKL 5-40
	*Based on surveillance	

Storage:
Store at or below 25°C. Do not expose to direct sunlight.
Shelf life is 3 years in sealed original containers.

Allergens:
Fish oil.

Approved by:

Sales: AÞ	Production:	Quality Assurance:
Date: 19.02.2026	Date: 19/2 26	Date: 19/2 '26