



ANALYSIS REPORT

Number of certificate : 825647-UK-1
 Client : Ecooil BV, Jan Sluiterstraat 43 1132 XW VOLENDAM
 Number of workorder : 825647
 Page : 1 of 4

Received : 01/28/2013 Transport via ALcontrol Food & Water
 Start of research : 01/28/2013
 Results available at : 02/21/2013

Projectcode : Levertraan
 Project : Dioxines en Omega3 in levertraan

Sample	Product
002 Olie na uitkoken leverresidu Sampling date: 01/25/2013 Sampling time: 14:11	Vetten olien en sauzen
Analysis	002
Vitamin A (e)	
Vitamine A	1,940,000 IE/kg
Vitamine A (Retinol)	582 mg/kg
Vitamin D3 (Cholecalciferol) (e)	142 µg/kg
Vitamin E (Tocopherol) (e)	398 mg/kg
PAK EPA 16 (e)	
1-methylnaftaleen	< 10 µg/kg
2-methylnaftaleen	< 10 µg/kg
5-methylchryseen	<1 µg/kg
acenaftaleen	1.1 µg/kg
acenaftyleen	<1 µg/kg
antraceen	1.4 µg/kg
benzo(a)antraceen	<1 µg/kg
benzo(a)pyreen	<1 µg/kg
benzo(k)fluoranteen	<1 µg/kg
Benzo(ghi)peryleen	<1 µg/kg
chryseen	<1 µg/kg
cyclopenta(c,d)pyreen	<1 µg/kg
dibenzo(a,e)pyreen	<1 µg/kg
dibenzo(a,i)pyreen	<1 µg/kg
benzo(b)fluoranteen	<1 µg/kg
dibenzo(a,l)pyreen	<1 µg/kg
dibenzo(ah)antraceen	<1 µg/kg
fluoranteen	1.3 µg/kg
fluoreen	1.7 µg/kg
indeno(123cd)pyreen	<1 µg/kg
naftaleen	<10 µg/kg
fenantreen	7.5 µg/kg
pyreen	3.2 µg/kg
BAPEQ incl 0,5 dl medium bound som PAK4 (EFSA); lower bound	<1 µg/kg
Dry matter and moisture	
Dry matter (4 hrs 103°C)	>99.9 % (w/w)
Moisture (water)	<0.10 % (w/w)
Fat (extraction after acidic hydrolysis)	97.8 % (w/w)
Protein (Dumas-N*6.25)	0.7 % (w/w)
Dietary Fibre (enzymatic)	< 1.7 % (w/w)
Sugars (mono and di-saccharide)	< 0.2 % (w/w)
Ash (crude, 550 °C)	< 0.10 % (w/w)
Fatty acid pattern (GC, methylated esters)	
C 4:0 butaric acid	< 0.1 %
C 6:0 capronic acid	< 0.1 %
C 8:0 caprylic acid	< 0.1 %
C 10:0 Capric acid	< 0.1 %
C 11:0 undecanoic acid	< 0.1 %
C 12:0 Lauric acid	< 0.1 %
C 13:0 tridecanoic acid	< 0.1 %
C 14:0 Myristic acid	6.06 %
C 14:1 Myristoleic acid	< 0.1 %



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Analysis	002	
Fatty acid pattern (GC, methylated esters)		
C:15:0 pentadecanoic acid	1.09 %	
C 15:1 cis-10-pentadecenoic acid	< 0.1 %	
C 16:0 palmitic acid	26.39 %	
C 16:1 palmitoleic acid	8.84 %	
C 17:0 Heptadecanoic acid	3.36 %	
C 17:1 cis-10-heptadecenoic acid	0.64 %	
C 18:0 stearic acid	13.46 %	
C 18:1 oleic acid	4.00 %	
C 18:2 linoleic acid (omega 6)	0.98 %	
C 18:3 alfa-linolenic acid (omega 3)	1.19 %	
C 18:3 gamma linolenic acid (omega 6)	< 0.1 %	
C 20:0 arachidic acid	0.26 %	
C 20:1 eicosenoic acid	0.83 %	
C 20:2 eicosadienoic acid	0.80 %	
C 20:3 eicosatrienoic acid	< 0.1 %	
C 20:3 cis-11,14,17-eicosatrienoic acid (omega 3)	< 0.1 %	
C 20:4 arachidonic acid (omega 6)	4.70 %	
C 20:5 eicosapentaenoic acid (omega 3)	11.41 %	
C 21:0 heneicosanoic acid	< 0.1 %	
C 22:0 behenic acid	0.46 %	
C 22:1 erucic acid	< 0.1 %	
C 22:2 docosadienoic acid	< 0.1 %	
C 22:6 docosahexaenoic acid (omega 3)	13.55 %	
C 23:0 tricosanoic acid	< 0.1 %	
C 24:0 lignoceric acid	< 0.1 %	
C 24:1 nervonic acid	< 0.1 %	
monounsaturated fat	14.0 % (w/w)	
polyunsaturated fat	31.9 % (w/w)	
saturated fat	50.0 % (w/w)	
omega 3 fatty acids	25.6 % (w/w)	
omega 6 fatty acids	5.6 % (w/w)	
other components	1.9 % (w/w)	
Carbohydrate (calculated for products with dietary fiber)	1.5 % (w/w)	
Nutritional value (calculated for products with dietary fiber)		
energy	3,660 kJ/100g	
energy	889 kcal/100g	
Dioxines (e)		
2378 TCDD	<0.08 ng/kg	
12379 PeCDD	<0.08 ng/kg	
123478 HxCDD	<0.1 ng/kg	
123678 HxCDD	<0.1 ng/kg	
123789 HxCDD	<0.1 ng/kg	





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Sample		Product	
002 Olie na uitkoken leverresidu Sampling date: 01/25/2013 Sampling time: 14:11		Vetten olien en sauzen	
Analysis	002		
Dioxines (e)			
1234678 HpCDD	<0.1 ng/kg		
OCDD	<4 ng/kg		
2379 TCDF	0.2 ng/kg		
12379 PeCDF	0.28 ng/kg		
23479 PeCDF	0.51 ng/kg		
123478 HxCDF	<0.1 ng/kg		
123678 HxCDF	<0.1 ng/kg		
123789 HxCDF	<0.1 ng/kg		
234678 HxCDF	<0.1 ng/kg		
1234678 HpCDF	<0.3 ng/kg		
1234789 HpCDF	<0.3 ng/kg		
OCDF	<4 ng/kg		
WHO-TEQ without d.l. Lower Bound	0.24 ng/kg		
WHO-TEQ incl 0,5*d.l. Medium Bound	0.18 ng/kg		
WHO-TEQ incl 1*d.l. Upper Bound	1.13 ng/kg		
WHO-TEQ incl 1*d.l. 88% dm Upper Bound	1.07 ng/kg		
Lead (ICP) (e)	<0.05 mg/kg		
Cadmium (ICP) (e)	<0.01 mg/kg		
Salt (NaCl, calculated from Na) (e)			
Sodium (ICP)	17 mg/kg		
salt (Na as NaCl)	<0.01 % (w/w)		

Result remarks

(e) Outsourced Analyses





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Methods of investigation

Fats, oils and sauces

• Vitamin A	Outsourced
• Vitamin D3 (Cholecalciferol)	Outsourced
• Vitamin E (Tocopherol)	Outsourced
• PAK EPA	Outsourced
• Dry matter and moisture	In-house method
• Fat (extraction after acidic hydrolysis)	In-house method
• Protein (Dumas-N*6.25)	In-house method
• Dietary Fibre (enzymatic)	In-house method
• Sugars (mono and di-saccharide)	In-house method
• Ash (crude, 550 °C)	In-house method
• Fatty acid pattern (GC, methylated esters)	Q In-house method
• Nutritional value (calculated for products with dietary fiber)	In-house method
• Dioxines	Outsourced
• Lead (ICP)	Outsourced
• Cadmium (ICP)	Outsourced
• Salt (NaCl, calculated from Na)	Outsourced

Methods with a Q are accredited by the Council for Accreditation (L 106)
The results relate only to the analysed sample(s).
Data concerning measurement uncertainty (MU) can be requested.

