

CERTIFICATE OF ANALYSIS

This certificate verifies the oxidative stability of the oil product based on the Oxidative Stability Index (OSI) measured by the Rancimat Method.

Date: 01.10.2024

Product Information

- **Product Name:** Pure Arctic Oil Lemon and Pure Arctic Oil Gold
 - **Batch/Lot Number:** 0030924 / 0090524
 - **Production Date:** Sept 2024
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Methodology

- **Method Used:** Internal method AM29 based on Rancimat method and AOCS Cd 12b-92
 - **Instrument:** 892 Professional Rancimat
 - **Oxidative Stability Index (OSI):** Defined as the point of maximum change of the rate of oxidation, or mathematically as the maximum of the second derivative of the conductivity with respect to time (AOCS Cd 12b-92)
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Test Parameters

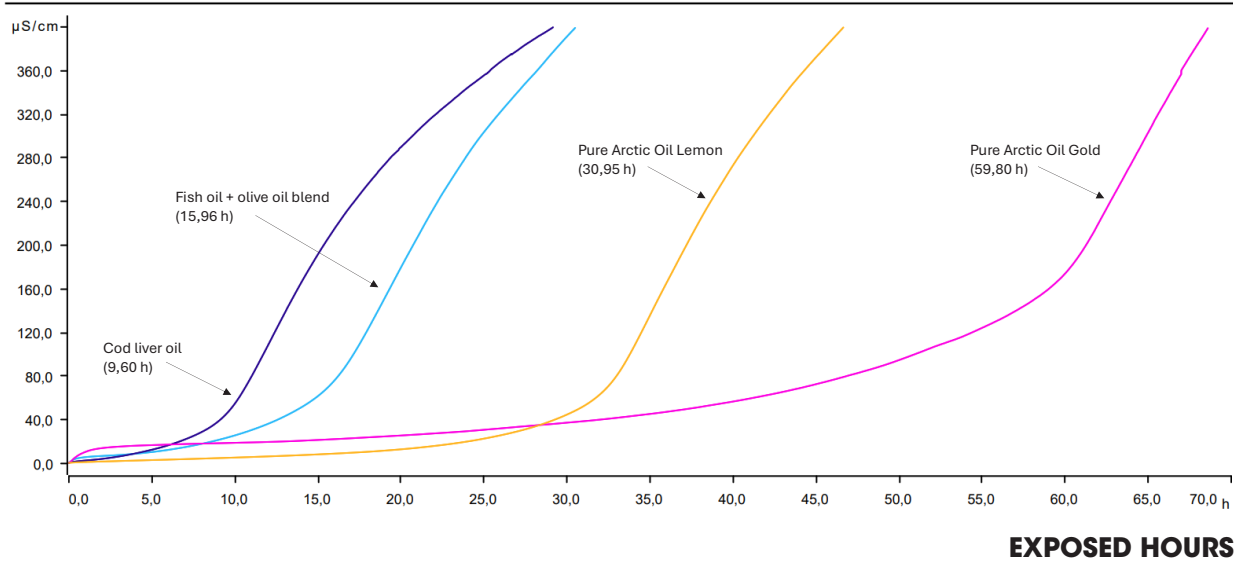
- **Sample Size:** 5,0 ± 0,1 grams
 - **Air Flow Rate:** 10 L/h
 - **Reaction Temperature:** 80°C
 - **Test Duration per sample and result:** Time required before a sudden increase in conductivity due to volatile acids formation.
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Conclusion

Results of the method for Eqology products clearly demonstrates the great benefit and advantage of combining a marine oil, known for its oxidative instability, with an antioxidant rich cold-pressed organic extra virgin olive oil, to significantly increase oxidative stability of the omega-3 product. It is clearly shown in the figure below that combining the fresh, high quality Arctic wild cod fish oil with cold-pressed organic extra virgin olive oil, significantly increases oxidative stability, compared to a standard cod liver oil without cold-pressed organic extra virgin olive oil and with competing products. The combination of active antioxidants and the lutein content in Pure Arctic Oil Gold further improves oxidative stability of the product.

Conductivity:

A measure of a material's ability to conduct electric current, typically in units of siemens (S).



This certificate is issued in accordance with industry standards and best practices. The Rancimat method provides reliable data on the oxidative stability of oils, ensuring product quality and shelf-life predictions.