

**Range of services (GMP)**

No.	Title	Method	Matrix
<b>Titrations</b>			
1	Peroxide value	Ph. Eur. 2.5.5, Method A	Oils (fish/algae); EE/TG/FFA
2	Acid value	USP <401>, Method I	Oils (fish/algae); EE/TG/FFA
3	Iodine value	USP <401>, Method I Hanus method	Oils (fish/algae); EE/TG/FFA
4	Saponification value	USP <401>	Oils (fish/algae); EE/TG
5	Ester value	USP <401>	Oils (fish/algae); EE/FFA
6	Peroxid value (JP)	JP monograph Ethyl Icosapentate	EPA965EE
7	Acid value (JP)	JP monograph Ethyl Icosapentate method: <1.13>	Oils (fish/algae); EE/TG/FFA
8	Water content (coulometric Karl Fischer titration)	Ph.Eur. 2.5.32	Oils (fish/algae); EE
<b>UV- FTIR Analytics</b>			
9	Anisidin value	Ph. Eur. 2.5.36 / USP <401>	Oils (fish/algae); EE/TG/FFA
10	Absorption	Ph. Eur. Omega-3 acid ethyl esters 90 / USP Omega-3-Acid Ethyl Esters Monograph	Oils (fish/algae); EE/TG/FFA
11	Identification of EPA-rich oils (FTIR)	Ph. Eur 2.2.24	Oils (fish/algae); EE/TG/FFA
<b>GC Analytics</b>			
12	Fatty acid compostion Ethyl Esters, Free Fatty Acids (GC-FID)	validated in-house GC method based on Ph. Eur. and USP	Oils (fish/algae); EE/FFA
13	Fatty acid compostion Glycerides(GC-FID)	validated in-house GC method based on Ph. Eur. and USP	Oils (fish/algae); TG
14	Fatty acid compostion Ethyl Esters, Free Fatty Acids (GC-FID)	USP <401>	Oils (fish/algae); EE/FFA
15	Cholesterol content in oils (GC-FID)	USP Omega-3-Acid Ethyl Esters Monograph	Oils (fish); EE
16	GC analysis Icosapent ethyl (JP)	JP monograph Ethyl Icosapentate	EPA965EE
<b>HPLC Analytics</b>			
17	Vitamin E (alpha, mix) content in oils (HPLC-UV)	in-house HPLC method	Oils (fish); EE/FFA
18	Oligomers, partial glycerides and triglycerides (HPLC-RID)	<b>Oligomers:</b> Ph. Eur. Omega-3-Acid Ethyl Esters 90 (method also complies with USP, Omega-3-Acid Ethyl Esters) <b>Oligomers and partial glycerides:</b> Ph. Eur. Omega-3-Acid Ethyl Esters 60 (method also complies with USP, Omega-3-Acid Ethyl Esters) <b>Oligomers, triglycerides, ethylester and free fatty acid:</b> Ph. Eur. Omega-3-Acid Triglycerides	Oils (fish/algae); EE/TG/FFA
<b>Other physical Analytics</b>			
19	Determination of solubility and sensory properties	USP-NF Description and Relative Solubility	Oils (fish/algae); EE/TG/FFA
20	Determination of solubility and sensory properties (JP)	JP monograph Ethyl Icosapentate	EPA965EE
21	Refractive index	Ph.Eur 2.2.6	Oils (fish/algae); EE/TG/FFA
22	Cold Test	mod. AOCS method Cc 11-53	Oils (fish/algae); EE/TG/FFA
23	TOTOX	USP <401>	Oils (fish/algae); EE/TG/FFA