

Our reference AD2020-184
Company Euro-Ei

Delivery date
Date report

9/09/2020
23/09/2020

2BE5004 Ferme Plomcot		
	g/100 g fatty acids	mg/100 g egg
C10:0	0.04	3.13
C12:0	-	-
C14:0	0.18	15.96
C15:0	0.07	6.16
C16:0	18.52	1 614.28
C17:0	0.22	18.79
C18:0	8.44	735.91
C20:0	0.02	2.03
C22:0	0.01	0.85
C24:0		
SFA	27.52	2 398.31
C14:1	0.03	2.55
C16:1	1.88	164.13
C17:1	0.14	12.46
c9C18:1	35.04	3 053.85
c11C18:1	1.48	129.31
C20:1	0.21	18.51
C22:1		
C24:1	0.01	0.82
MUFA	38.80	3 381.62
C18:2n-6	17.41	1 517.52
C18:3n-6	0.10	8.30
C20:2n-6	0.15	13.11
C20:3n-6	0.15	12.64
C20:4n-6	0.97	84.76
C22:4n-6	0.06	5.13
C22:5n-6	0.04	3.58
n-6 PUFA	18.88	1 645.04
C18:3n-3	8.66	755.08
C18:4n-3	0.04	3.51
C20:3n-3	0.16	13.81
C20:4n-3	0.08	7.31
C20:5n-3	0.19	16.52
C22:5n-3	0.39	34.35
C22:6n-3	1.67	145.83
n-3 PUFA	11.20	976.42

Fat content (%)

10.42

(based on total fatty acid content)

Evaluation:

% Fatty acid	Result	Norm	Evaluation
SFA	27.5	max 33%	OK
MUFA	38.8	min 33%	OK
PUFA	30.1	20-33 %	OK
n-6 PUFA	18.9	12-25 %	OK
n-3 PUFA	11.2	min 4 %	OK
n-6/n-3	1.68	max 5	OK

Method: extraction with chloroform/methanol (2/1) followed by base –acid methylation.
Gaschromatographic separation and quantification using C19:0 as internal standard.

Vitamin E content:

nog uit te voeren

(mean of 3 replicates \pm standard deviation)