

Our reference AD2019-271
Company Euro-Ei Ovyta

Delivery date
Date report

17/09/2019
27/09/2019

	g/100 g vetzuren	mg/100 g eierstaal
Code	2BE408801	2BE408801
C10:0	0.11	9.69
C12:0	0.02	1.79
C14:0	0.20	18.14
C15:0	0.07	6.37
C16:0	19.57	1 780.59
C17:0	0.19	17.50
C18:0	8.32	757.16
C20:0	0.06	5.79
C22:0	0.01	0.67
C24:0	-	-
SFA	28.56	2 597.69
C14:1	0.03	2.89
C16:1	2.10	190.69
C17:1	0.15	13.81
c9C18:1	37.78	3 436.84
c11C18:1	1.54	140.53
C20:1	0.19	17.33
C22:1	-	-
C24:1	-	-
MUFA	41.80	3 802.09
C18:2n-6	16.57	1 507.11
C18:3n-6	0.04	3.91
C20:2n-6	0.12	10.48
C20:3n-6	0.13	12.19
C20:4n-6	0.91	82.77
C22:4n-6	0.04	3.95
C22:5n-6	0.06	5.03
n-6 PUFA	17.87	1 625.42
C18:3n-3	8.16	741.98
C18:4n-3	-	-
C20:3n-3	0.13	11.40
C20:4n-3	0.04	3.64
C20:5n-3	0.16	14.45
C22:5n-3	0.31	28.16
C22:6n-3	1.54	140.41
n-3 PUFA	10.33	940.04

Fat content (%)

11.12

(based on total fatty acid content)

Evaluation:

% Fatty acid	Result	Norm	Evaluation
SFA	28.6	max 33%	OK
MUFA	41.8	min 33%	OK
PUFA	28.2	20-33 %	OK
n-6 PUFA	17.9	12-25 %	OK
n-3 PUFA	10.3	min 4 %	OK
n-6/n-3	1.73	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.