

OMEGA 3 18/12 ®

Helps modulate immune response.

OMEGA 3 18/12® is an extra refined, deodorized and enriched in long chain Omega-3 fatty acids (EPA/DHA) fish oil, specially elaborated for the formulation of capsules, syrups and preparations for the nutraceutical, cosmetic and food industry among others, in T.G. presentation.

PARAMETERS	SPECIFICATION METHOD/ STANDARD		
Physical and Chemical			
Appearance	Light Yellow liquid	Visual	
Free Fatty Acids, %	Max. 0,5	AOCS C8 5a - 40	
Peroxide value, meq O2/kg	Max. 5,0	AOCS Cd 8b - 90	
Color Gardner	Max. 6/7	AOCS Td1 a - 64	
Moisture and impurities (%)	Max. 0,5	AOCS Ca 2b - 38	
Cold Test, 2.5 hours at 0°C	Negative	AOCS Cc 11 - 53	
EPA (%)	Min. 18,0	AOCS Ce 1i - 07	
EPA (mg/g)	Min. 160	AOCS Ce 1i - 07	CDEC ASS
DHA (%)	Min. 12,0	AOCS Ce 1i - 07	SPES (CHORROWIS-ICDAY
DHA (mg/g)	Min. 110	AOCS Ce 1i - 07	
Total Omega 3 (%)	Min. 32,0	AOCS Ce 1i - 07	⇒ S
Total Omega 3 (mg/g)	Min. 300	AOCS Ce 1i - 07	
			SPES



APPLICATION / USE

The use of of Omega 3 18/12 in the elaboration of nutraceutical products, cosmetics and food among others.



PACKAGING

Product packed under inert atmosphere in metal drums 190 kg, drums 200 kg PVC and 900 kg Dynabox.



SHELF LIFE

Keep the container closed, in a $cool, dry\, place\, and\, protected$ from light.

Duration 24 months from the date of elaboration under the indicated storage conditions.

Once the container is opened, consume preferably within 30 days to preserve its quality.



INGREDIENTS

Extra refined and deodorized fish oil, rich in long chain Omega3 fatty acids (EPA/DHA), and tocopherols as an antioxidant.

Produced and Packaged by Spes



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