



CERTIFICATE OF ANALYSIS

AKEY.02.010.1

Product: *Nannochloropsis Powder*

Report Date
07/2025

Certificate of Analysis N. °
AKEY_CoA.NG.SD.PWD_0115_0416

Lot Number
AKEY_0416

Revision # RO

PRODUCT SPECIFICATIONS

Origin	USA
Production	Autotrophic with Artificial light in closed photobioreactors
Processing	Spray Dried
Packaging	Aluminun Triplex bags
Year of Manufacture	2025
Best before	J ul-29

ORGANOLEPTIC PROPERTIES

Appearance	Dark Green fine Powder
Odour	Slightly marine

PARAMETERS

METHOD

UNITS

RESULTS

Biochemical Composition

Biomass content in Ash Free Dry Weight (AFDW)	Calculus	% on Product	80,0
Content in Dry Weight (DW)	Calculus	% on Product	94,0
Proteins	Dumas Method	g / 100g DW	45,0
Lipids	Soxhlet	g / 100g DW	20,0
Carbohydrates	By diference	g / 100g DW	20,0
Ash	Gravimetry	g / 100g DW	14,0
Moisture	Thermogravimetry	% on Product	6,0

Fatty Acid Profile

Eicosapentaenoic Acid - C20:5 (w-3, EPA)	GC	g/100g	6
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General microbiological profile

Total Aerobe Counts 30°C	ISO4833-1:13	cfu/g	8,0E+02
Escherichia coli 44°C	ISO16649-2:2001	cfu/g	<10
Listeria monocytogenes	ELFA Method (PAM 43.2)	In 25 g	Absent
Salmonella	ELFA Method (PAM 57.3)	In 25 g	Absent
Vibrio spp.	ISO 21872-1:17	In 25 g	Absent
Yeasts	NF V 08-059:02	cfu/g	<10
Moulds	NF V 08-059:02	cfu/g	<10

Toxicology / Heavy metals

Arsenic	GFAAS / HGAAS	mg/kg	0,03
Cadmium	GFAAS / HGAAS	mg/kg	0,04
Lead	GFAAS / HGAAS	mg/kg	1,72
Mercury	GFAAS / HGAAS	mg/kg	<0,1

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ADDITIONAL INFORMATION

Ingredients	Pure algae powder with over 95% of desired species in the biomass. May contain traces of other microorganisms. No additives, preservatives, or flocculants.
Safety (GMO's)	The product does not contain any genetically modified organisms (GMO).
Safety (Irradiation)	The product has not been irradiated.
Storage	Storage should be done in cool and dry environment, protected from light, in the original package below 22°C.
Stability	The product is sensitive to light, high temperatures, oxygen and humidity.

Quality & Food Safety Department

Date of Validation 07/2025