

**Eurofins Sample Code:** 464-2017-10260214  
**Sample Description:** tincture, ss=1ml  
**Client Sample Code:** NO-500mg-GS/HS-NF tincture-1  
**PO Number:**  
**Client Code:** QD0007857

**Entry Date:** 10/26/2017  
**Reporting Date:** 11/28/2017

Everything Hemp Oil  
 7322 Southwest Freeway  
 Suite 2000  
 Houston, TX 77074

## CERTIFICATE OF ANALYSIS

AR-17-QD-174377-01

Test	As Is Basis	Per Serving	Theoretical Level
<b>QD272 - Serving Size by Volume</b> <span style="float: right;"><b>Completed: 11/16/2017</b></span>			
calculation			
Volume of Serving	1.00 ml	1.00 ml	1 ml/serving
Density	0.9213 g/ml	0.9213 g/ml	
Serving Size	0.92 g	0.92 g	
<b>QD252 - Protein - Combustion</b> <span style="float: right;"><b>Completed: 11/20/2017</b></span>			
AOAC 990.03; AOAC 992.15			
* Protein	0.143 %	0.001 g/Serving	
<b>QD250 - Ash</b> <span style="float: right;"><b>Completed: 11/20/2017</b></span>			
AOAC 942.05			
* Ash	<0.40 %	<0.01 g/Serving	
<b>QD226 - Calories, Calculated</b> <span style="float: right;"><b>Completed: 11/20/2017</b></span>			
CFR - Atwater calculation			
* Calories Calculated	859 kcal/100 g	8 kcal/Serving	
<b>QD038 - Carbohydrates, Calculated</b> <span style="float: right;"><b>Completed: 11/20/2017</b></span>			
CFR 21-calc.			
* Carbohydrates, Calculated	8.16 %	0.08 g/Serving	
<b>QD148 - Moisture by Vacuum Oven</b> <span style="float: right;"><b>Completed: 11/16/2017</b></span>			
AOAC 925.09			
* Moisture and Volatiles - Vacuum Oven	< 0.50 %	< 0.1 g/Serving	
<b>QD251 - Calcium by ICP</b> <span style="float: right;"><b>Completed: 11/17/2017</b></span>			
AOAC 984.27, 927.02, 985.01, 965.17 mod			
* Calcium	1.2 mg/100 g	0.011 mg/Serving	
<b>QD107 - Iron by ICP</b> <span style="float: right;"><b>Completed: 11/17/2017</b></span>			
AOAC 984.27, 927.02, 985.01, 965.17 mod			
* Iron	0.3 mg/100 g	0.003 mg/Serving	
<b>QD198 - Sodium by ICP</b> <span style="float: right;"><b>Completed: 11/17/2017</b></span>			
AOAC 984.27, 927.02, 985.01, 965.17 mod			
* Sodium	<2 mg/100 g	<0.02 mg/Serving	
<b>QD230 - Fiber, Total Dietary</b> <span style="float: right;"><b>Completed: 11/28/2017</b></span>			
AOAC 991.43			
* Total Dietary Fiber	<0.2 g/100 g	<0.1 g/Serving	

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<b>QQ129 - Sugar Profile (AOAC, Most Matrices)</b>		<b>Completed: 11/24/2017</b>	
AOAC 982.14, mod.			
* Fructose	<0.15 g/100 g	<0.01 g/Serving	
* Glucose	<0.15 g/100 g	<0.01 g/Serving	
* Sucrose	<0.15 g/100 g	<0.01 g/Serving	
* Maltose	<0.15 g/100 g	<0.01 g/Serving	
* Lactose	<0.15 g/100 g	<0.01 g/Serving	
* Total sugars	<0.35 g/100 g	<0.01 g/Serving	
<b>QQ182 - Total Vitamin A</b>		<b>Completed: 11/20/2017</b>	
AOAC 974.29 Mod.			
* $\beta$ -carotene	<30 IU/100 g	<0.277 IU/Serving	
* Retinol	<30 IU/100 g	<0.277 IU/Serving	
* Total Vitamin A	<30 IU/100 g	<0.277 IU/Serving	
<b>QQ160 - Vitamin C - Ascorbic Acid - AOAC</b>		<b>Completed: 11/16/2017</b>	
AOAC 967.22 mod.			
* Vitamin C - Ascorbic Acid	< 0.440 mg/100 g	< 0.00406 mg/Serving	
<b>QD041 - Cholesterol in Food</b>		<b>Completed: 11/20/2017</b>	
AOAC 994.10 mod.			
* Cholesterol	<0.8 mg/100 g	<0.1 mg/Serving	
<b>QD036 - Calories From Total Fat, Calc</b>		<b>Completed: 11/16/2017</b>	
CFR 21-calc.			
* Calories From Total Fat, Calc.	830 kcal/100 g	8 kcal/Serving	
<b>QD05C - Fatty Acids-Full Omega 9,6&amp;3 &amp; Trans %W/W (AOCS)</b>		<b>Completed: 11/20/2017</b>	
AOAC 996.06			
* Fatty Acid Profile	Reported as Fatty Acids	Reported as Fatty Acids	
* C4:0 (Butyric Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C6:0 (Caproic acid)	<0.1 mg/g	<0.1 mg/Serving	
* C8:0 (Caprylic acid)	0.3 mg/g	0.2 mg/Serving	
* C10:0 (Capric acid)	0.1 mg/g	0.1 mg/Serving	
* C11:0 (Undecanoic acid)	<0.1 mg/g	<0.1 mg/Serving	
* C12:0 (Lauric Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C14:0 (Myristic acid)	0.4 mg/g	0.4 mg/Serving	
* C14:1 (Myristoleic acid)	<0.1 mg/g	<0.1 mg/Serving	
* C15:0 (Pentadecanoic acid)	0.2 mg/g	0.1 mg/Serving	
* C15:1 (Pentadecenoic acid)	<0.1 mg/g	<0.1 mg/Serving	
* C16:0 (Palmitic Acid)	59.4 mg/g	54.7 mg/Serving	
* C16:1 Omega 7	0.9 mg/g	0.8 mg/Serving	
* C16:1 Total (Palmitoleic Acid + isomers)	1.1 mg/g	1.0 mg/Serving	
* C16:2 (Hexadecadienoic Acid)	0.1 mg/g	0.1 mg/Serving	
* C16:3 (Hexadecatrienoic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C 16:4 (Hexadecatetraenoic Acid)	2.6 mg/g	2.4 mg/Serving	
* C17:0 (Margaric Acid)	0.5 mg/g	0.5 mg/Serving	
* C17:1 (Heptadecenoic Acid)	0.3 mg/g	0.2 mg/Serving	
* C18:0 (Stearic Acid)	26.0 mg/g	24.0 mg/Serving	
* C18:1 (Vaccenic acid)	6.6 mg/g	6.1 mg/Serving	
* C18:1 Omega 9 (Oleic Acid)	143.1 mg/g	131.9 mg/Serving	
* C18:1, Total (Oleic Acid + isomers)	150.4 mg/g	138.6 mg/Serving	
* C18:2 Omega 6 (Linoleic Acid)	512.1 mg/g	471.8 mg/Serving	
* C18:2, Total (Linoleic Acid + isomers)	517.6 mg/g	476.9 mg/Serving	
* C18:3 Omega 3 (Alpha Linolenic Acid)	81.9 mg/g	75.5 mg/Serving	
* C18:3 Omega 6 (Gamma Linolenic Acid)	16.6 mg/g	15.3 mg/Serving	
* C18:3, Total (Linolenic Acid + isomers)	98.5 mg/g	90.7 mg/Serving	
* C18:4 Omega 3 (Octadecatetraenoic Acid)	6.0 mg/g	5.5 mg/Serving	

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<b>QD05C - Fatty Acids-Full Omega 9,6&amp;3 &amp; Trans %W/W (AOCS) (Cont.)</b>		<b>Completed: 11/20/2017</b>	
AOAC 996.06			
* C18:4 Total (Octadecatetraenoic Acid)	6.0 mg/g	5.5 mg/Serving	
* C20:0 (Arachidic Acid)	4.8 mg/g	4.4 mg/Serving	
* C20:1 Omega 9 (Gondoic Acid)	2.5 mg/g	2.3 mg/Serving	
* C20:1 Total (Gondoic Acid + isomers)	3.4 mg/g	3.2 mg/Serving	
* C20:2 Omega 6	0.5 mg/g	0.5 mg/Serving	
* C20:2 Total (Eicosadienoic Acid)	0.5 mg/g	0.5 mg/Serving	
* C20:3 Omega 3	<0.1 mg/g	<0.1 mg/Serving	
* C20:3 Omega 6	<0.1 mg/g	<0.1 mg/Serving	
* C20:3, Total (Eicosatrienoic Acid)	0.1 mg/g	0.1 mg/Serving	
* C20:4 Omega 3	<0.1 mg/g	<0.1 mg/Serving	
* C20:4 Omega 6 (Arachidonic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C20:4, Total (Eicosatetraenoic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C20:5 Omega 3 (Eicosapentaenoic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C21:5 Omega 3 (Heneicosapentaenoic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C22:0 (Behenic Acid)	2.8 mg/g	2.6 mg/Serving	
* C22:1 Omega 9 (Erucic Acid)	0.1 mg/g	0.1 mg/Serving	
* C22:1 Total (Erucic Acid + isomers)	0.1 mg/g	0.1 mg/Serving	
* C22:2 Docosadienoic Omega 6	<0.1 mg/g	<0.1 mg/Serving	
* C22:3 Docosatrienoic, Omega 3	0.2 mg/g	0.2 mg/Serving	
* C22:4 Docosatetraenoic Omega 6	<0.1 mg/g	<0.1 mg/Serving	
* C22:5 Docosapentaenoic Omega 3	<0.1 mg/g	<0.1 mg/Serving	
* C22:5 Docosapentaenoic Omega 6	<0.1 mg/g	<0.1 mg/Serving	
* C22:5 Total (Docosapentaenoic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C22:6 Docosaheptaenoic Omega 3	0.3 mg/g	0.3 mg/Serving	
* C24:0 (Lignoceric Acid)	1.3 mg/g	1.2 mg/Serving	
* C24:1 Omega 9 (Nervonic Acid)	<0.1 mg/g	<0.1 mg/Serving	
* C24:1 Total (Nervonic Acid + isomers)	0.2 mg/g	0.2 mg/Serving	
* Total Omega 3 Isomers	88.5 mg/g	81.5 mg/Serving	
* Total Omega 5 Isomers	<0.1 mg/g	<0.1 mg/Serving	
* Total Omega 6 Isomers	529.3 mg/g	487.6 mg/Serving	
* Total Omega 7 Isomers	7.4 mg/g	6.9 mg/Serving	
* Total Omega 9 Isomers	149.6 mg/g	137.8 mg/Serving	
* Total Monounsaturated Fatty Acids	154.8 mg/g	142.6 mg/Serving	
* Total Polyunsaturated Fatty Acids	625.6 mg/g	576.4 mg/Serving	
* Total Saturated Fatty Acids	95.9 mg/g	88.4 mg/Serving	
* Total Trans Fatty Acids	1.0 mg/g	1.0 mg/Serving	
* Total Fat as Triglycerides	91.7 g/100 g	0.8 g/Serving	
* Total Fatty Acids	877.4 mg/g	808.3 mg/Serving	

**QD03M - Nutrition Facts Panel**
**Completed: 11/02/2017**

Genesis

Nutrition Label Format Report

Requested

Requested

*\*The test result is covered by our current A2LA accreditation.*

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Eurofins Scientific Inc.

David Gross

Support Services Manager

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All results are reported on an "As Received" basis unless otherwise stated.  
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Chemical Testing  
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