



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429935

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:08
Sample Identification (IN)	102510 0254 Estanque N°33 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0254
Ffa (1)	% Ac. Oleico	3,45
Moisture (2)	(%)	0,5

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429935

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429934

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:07
Sample Identification (IN)	102510 0253 Estanque N°9 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0253
Ffa (1)	% Ac. Oleico	3,25
Moisture (2)	(%)	0,5

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429934

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429933

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:06
Sample Identification (IN)	102510 0252 Estanque N°6 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0252
Ffa (1)	% Ac. Oleico	1,15
Moisture (2)	(%)	0,7

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429933

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429932

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:06
Sample Identification (IN)	102510 0251 Estanque N°3 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0251
Ffa (1)	% Ac. Oleico	4,21
Moisture (2)	(%)	1,2

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429932

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429936

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:08
Sample Identification (IN)	102510 0255 Estanque N°15 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0255
Ffa (1)	% Ac. Oleico	2,42
Moisture (2)	(%)	0,4

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429936

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE



FOOD LABORATORY
TALCAHUANO
ANALYSIS REPORT N° 429937

Applicant	Trans Warrants SpA
Address	Avda México 0180,, COMMUNE Recoleta
Contact	GUSTAVO ROJAS BAHAMONDES
Application for Sampling / Analysis	Correo Electrónico 17-10-2025
Sample Type	Fish oil
N° of Samples	1
Income T ° (° C)	
Date and Sampling Entity	20/10/25 10:30 / ALS Food Chile, Talcahuano Coronel
Date and Time of Entry	21-10-25 09:34
Date and Time Home	22-10-25 12:15
Date and Time Term	24-10-25 15:09
Sample Identification (IN)	102510 0256 Estanque N°32 Compósito (Inferior - Medio - Superior)

N°	Methodology
1	AOCS Official method Ca5a-40 (Reapproved 2024)(Acreditación A2LA)
2	AOCS Official Method Ca2a-45 (Reapproved 2024) (A2LA Acreditathion A2LA)

Findings / Results of Tests

Tests (Methodology)	Unit	102510 0256
Ffa (1)	% Ac. Oleico	2,51
Moisture (2)	(%)	0,4

The results described apply exclusively to the samples identified here and cannot be extensive to other productions. The reproduction is prohibited partial or total of this report. The descriptions of the samples or the nature of them are provided by the client.

NOTE:
1. Laboratory accredited by a2La (Certificate Number 4057.04) in accordance to ISO / IEC 17025:2017.
2. Sampling accredited NCh-ISO 17020:2012 by the Instituto Nacional de Normalización (certificates OI 156, 157 y 158) when applicable to the scope defined in certificates.
(**)Indicates that tests are not accredited neither by the respective accreditation bodies.

Abbreviations: LD = Limit of Detection; LQ = Limit of Quantitation; D = Detected; ND = Not Detected; IN = Internal Number



ENI-429937

VERONICA ALEJANDRA VILLA SEGUEL
Jefa Laboratorio de Alimentos

Talcahuano, October 24, 2025

ALS FOOD CHILE