

## **Certificate of Analysis**

**Product: MCT Oil, Organic Coconut** 

Item Number: MCTOC Grade: USP/FCC

Lot Number: 5000661/1.1 Manufacture Date: 07/28/2023 Expiration Date: 07/27/2026 Country of Origin: India

Tested Property	Specification	Analysis
Odor	Odorless	Pass
Saponification value, mg KOH/g	325 - 345	337
Acid value, mg KOH/g	Max 0.1	< 0.01
Moisture %	Max 0.1%	0.03
Peroxide Value, mEq/kg	Max 1	0.1
Relative Density @ 20°C	0.9300 - 0.9600	0.9500
lodine value , g I2/100g	Max 0.5	0.3
Fatty Acid Composition, (C8:0)	55 - 65%	63.0
Fatty Acid Composition, (C10:0)	35 - 45%	37.0
Fatty Acid Composition, Others	Max 2%	0.0
Total viable Count	Max 1000 cfu/g	BLQ
Yeast and Mold Count	Max 100 cfu/g	BLQ
Staphylococcus Aureus	Absent in 1 g	Absent
Salmonella in 25 g	Absent	Absent
E coli in1 g	Absent	Absent
Lead	Max 0.10 mg/kg	LOQ
Arsenic	Max 0.1 mg/kg	LOQ
Mercury	Max 0.05 mg/kg	LOQ
Cadmium	Max 0.05 mg/kg	LOQ
Refractive index at 20°C	1.4400 - 1.4520	1.4490

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Ash	Max 0.1%	0.10
Viscosity at 20°C	25-33	30
Hydroxyl Value (mg KOH/g)	Max 10	3

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