

Certificate of Analysis

Product: MCT Oil Coconut Based
Item Number: MCTC
Grade: USP/FCC
Lot Number: BTA2012206
Manufacture Date: 12/06/2020
Expiration Date: 12/05/2024
Country of Origin: United States

Tested Property	Specification	Analysis
Appearance	Clear, light yellow liquid	Pass
Taste	Characteristic	Characteristic
Color APHA	Max 50	32
Acid value, mg KOH/g	Max 0.1	0.04
Moisture %	Max 0.1%	0.02
Peroxide Value, mEq/kg	Max 1	0.00
Density @ 25°C	0.89 - 0.94	0.93
Iodine value , g I2/100g	As reported	0.15
Fatty Acid Composition, %		
C6	Max 2 %	0.27
C8	55 - 70 %	64.69
C10	29 - 45 %	34.10
Microbiological, CFU/gram		
Aerobic Plate Count	Max 100	< 10
E.Coli / Coliform Count	Max 10	< 10 / < 10
Yeast and Mold Count	Max 10	< 10
Salmonella	Negative	Negative
Staphylococcus Aureus Count	Negative	Negative

[MCT Oil Coconut Based](#)

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