

Certificate of Analysis

Product: MCT Oil Coconut Based Item Number: MCTC Grade: USP/FCC Lot Number: BTA2107092 Manufacture Date: 07/16/2021 Expiration Date: 07/14/2025 Country of Origin: United States

Tested Property	Specification	Analysis
Appearance	Clear, light yellow liquid	Pass
Taste	Characteristic	Characteristic
Color APHA	Max 50	29
Acid value, mg KOH/g	Max 0.1	0.05
Moisture %	Max 0.1%	0.01
Peroxide Value, mEq/kg	Max 1	0.00
Density @ 25Ã,°C	0.89 - 0.94	0.94
lodine value , g l2/100g	As reported	0.03
Saponification value, mg KOH/g	300 - 350	336.61
Fatty Acid Composition, C6	Max 2 %	0.22
Fatty Acid Composition, C8	55 - 70 %	65.76
Fatty Acid Composition, C10	29 - 45 %	33.03
Fatty Acid Composition, C12	Max 3%	0.99
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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