

Certificate of Analysis

Product: MCT Oil, Organic Coconut

Item Number: MCTOC

Grade: Organic

Lot Number: AIPN/OMCT/21/016 Manufacture Date: 09/09/2021 Expiration Date: 07/08/2025 Country of Origin: United States

Tested Property	Specification	Analysis
Odor	Odorless	Pass
Saponification value, mg KOH/g	325 - 345	337
Color APHA	Max 50	13
Acid value, mg KOH/g	Max 0.1	< 0.01
Moisture %	Max 0.1%	0.02
Peroxide Value, mEq/kg	Max 1	0.1
Relative Density @ 20Ã,°C	0.9300 - 0.9600	0.9500
lodine value , g l2/100g	Max 0.5	0.1
Fatty Acid Composition, (C8:0)	55 - 65%	60
Fatty Acid Composition, (C10:0)	35 - 45%	40
Fatty Acid Composition,Others	Max 2%	0.0
Total viable Count	Max 1000 cfu/g	<1000
Yeast and Mold Count	Max 100 cfu/g	<100
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	<0.10
Arsenic	Max 0.1 mg/kg	<0.1
Mercury	Max 0.05 mg/kg	<0.05
Cadmium	Max 0.05 mg/kg	< 0.05

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Refractive index at 20Ã,°C

1.4400 - 1.4520

1.4500

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Note: The information and recommendations of Lab Alley concerning this product are based upon laboratory tests and experience. To the best of our knowledge and belief these are true and accurate, however Lab Alley assumes no obligation or liability for the information in this document. Since conditions of actual use are beyond our control, any recommendations or suggestions regarding merchantability and fitness for particular purposes are made without warranty, expressed or implied.

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