

Certificate of Analysis

Product: MCT Oil, Derived from Palm, RSPO, Kosher

Item Number: MCTP

Grade: Food

Lot Number: 5001905/1.1

Manufacture Date: 10/20/2025

Expiration Date: 10/19/2027

Country of Origin: Malaysia

Tested Property	Specification	Analysis
Fatty Acid Distribution (wt%)		
C6	Max 0.5 (wt%)	0.1
C8	50.0 - 65.0 (wt%)	54.2
C10	30.0 - 50.0 (wt%)	45.3
C12	Max 2.0 (wt%)	0.4
C14	Max 0.5 (wt%)	0.0
Acid Value	Max 0.10 (mg KOH/g)	0.05
Saponification Value	325 - 340 (mgKOH/g)	333
Iodine Value	Max 0.30 (g I ₂ /100g)	0.10
Moisture	Max 0.20 (wt%)	0.04
Color, APHA	Max 50	17
Cloud Point	Max -5.0 (°C)	-8.8
Hydroxyl Value	Max 5.0 (mg KOH/g)	2.5
Peroxide Value	Max 1.00 (mmole O ₂ .kg)	0.18
Unsaponifiable Matter	Max 0.50 (wt%)	<0.50
Refractive Index at 20°C	1.4480 - 1.4500	1.4496
Appearance	Conforms to standard	Conforms
Odor	Conforms to standard	Conforms
Taste	Conforms to standard	Conforms

Store in a cool, dry, and well-ventilated environment.

CAS RN: 7440-44-0

[Phone: 512-668-9918](tel:512-668-9918), [Fax: 512-886-4008](tel:512-886-4008),

[E-mail: customercare@laballey.com](mailto:customercare@laballey.com),

www.laballey.com,

12501 Pauls Valley Road, Suite A, Austin, Texas 78737.

© copyright: 2026 Lab Alley



[MCT Oil, Derived from Palm, RSPO, Kosher](#)

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.

Phone: 512-668-9918, Fax: 512-886-4008,
E-mail: customercare@laballey.com,
www.laballey.com,

12501 Pauls Valley Road, Suite A, Austin, Texas 78737.

© copyright: 2026 Lab Alley