

Certificate of Analysis

Product: MCT Oil Coconut Based
Item Number: MCTC
Grade: USP/FCC
Lot Number: 5000536/1.1
Manufacture Date: 05/11/2023
Expiration Date: 05/10/2026
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	0.08
Moisture %	Max 0.1%	0.01
Peroxide Value, mEq/kg	Max 1	0.00
Specific gravity @ 20°C	0.93 - 0.96	0.95
Iodine value , g I2/100g	Max 0.5	0.012
Saponification value, mg KOH/g	300 - 350	336.27
Fatty Acid Composition, C6	Max 2 %	0.15
Fatty Acid Composition, C8	55 - 70 %	65.07
Fatty Acid Composition, C10	29 - 45 %	34.61
Fatty Acid Composition, C12	Max 3%	0.16
Hydroxul Value, mg KOH/g	Max 5	1.62
Refractive index at 20°C	1.436 - 1.459	1.450
Viscosity at 20°C, mPas	25 -33	25.8
Unsaponifiable matter, % m/m	Max 0.5	0.024
Total Ash	Max 0.1%	0.0

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