

Certificate of Analysis

Product: MCT Oil, Derived from Palm, Kosher

Item Number: MCTS

Grade: Food

Lot Number: 5001160/1.1

Manufacture Date: 10/12/2023

Expiration Date: 10/11/2027

Country of Origin: Malaysia

Tested Property	Specification	Analysis
Fatty Acid Distribution (wt%)		
C6	0.5% max.	0.0
C8	50.0 - 65.0%	57.4
C10	30.0 - 50.0%	42.2
C12	2.0% max.	0.2
C14	0.5% max.	0.0
Acid Value (mg KOH/g)	0.10 max.	0.02
Saponification Value (mg KOH/g)	325 - 340	327
Iodine Value (g I ₂ /100g)	0.30 max.	0.1
Moisture (wt%)	0.20 max.	0.09
Hydroxyl Value (mg KOH/g)	5.0 max.	1.8
Peroxide Value (meq/kg)	1.00 max.	0.1
Unsaponifiable matter (wt%)	0.50 max.	<0.5
Refractive Index at 20°C	1.4400 - 1.4500	1.4400
Relative Density @ 20°C	1.440 - 1.452	1.440
Heavy metals, ppm	10 max	<10
Chromium, ppm	0.05 max	<0.05
Copper, ppm	0.1 max	<0.05
Lead, ppm	0.1 max	<0.1
Nickel, ppm	0.1 max	<0.1

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Tin, max	0.1 max	<0.1
Arsenic, max	0.5 max	<0.5
Total Ash, %	0.1 max	<0.1

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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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