

Certificate of Analysis**Product: MCT Oil, Organic Coconut****Item Number: MCTOC****Grade: Organic****Lot Number: 5000538/1.1****Manufacture Date: 06/29/2023****Expiration Date: 06/28/2026****Country of Origin: India**

Tested Property	Specification	Analysis
Odor	Odorless	Pass
Saponification value, mg KOH/g	325 - 345	334
Acid value, mg KOH/g	Max 0.1	<0.01
Moisture %	Max 0.1%	0.05
Peroxide Value, mEq/kg	Max 1	0.1
Relative Density @ 20°C	0.9300 - 0.9600	0.9500
Iodine value , g I2/100g	Max 0.5	0.3
Fatty Acid Composition, (C8:0)	55 - 65%	61.0
Fatty Acid Composition, (C10:0)	35 - 45%	39.0
Fatty Acid Composition, Others	Max 2%	0.0
Total viable Count	Max 1000 cfu/g	BLQ
Yeast and Mold Count	Max 100 cfu/g	BLQ
Staphylococcus Aureus	Absent in 1 g	Absent
Salmonella in 25 g	Absent	Absent
E coli in 1 g	Absent	Absent
Lead	Max 0.10 mg/kg	LOQ
Arsenic	Max 0.1 mg/kg	LOQ
Mercury	Max 0.05 mg/kg	LOQ
Cadmium	Max 0.05 mg/kg	LOQ
Refractive index at 20°C	1.4400 - 1.4520	1.4490

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: 2025 Lab Alley



Ash	Max 0.1%	0.10
Viscosity at 20°C	25-33	30

[MCT Oil, Organic Coconut](#)

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: 2025 Lab Alley