

Certificate of Analysis

Product: MCT Oil, Organic Coconut
Item Number: MCTOC
Grade: USP/FCC
Lot Number: 5000661/1.1
Manufacture Date: 07/28/2023
Expiration Date: 07/27/2026
Country of Origin: India

Tested Property	Specification	Analysis
Odor	Odorless	Pass
Saponification value, mg KOH/g	325 - 345	337
Acid value, mg KOH/g	Max 0.1	<0.01
Moisture %	Max 0.1%	0.03
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%	63.0
Fatty Acid Composition, (C10:0)	35 - 45%	37.0
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

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Ash	Max 0.1%	0.10
Viscosity at 20°C	25-33	30
Hydroxyl Value (mg KOH/g)	Max 10	3

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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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