

Certificate of Analysis

Product: Organic MCT Oil, Kosher, Halal

Item Number: MCTOC

Grade: USP/FCC

Lot Number: 5001087/1.1

Manufacture Date: 09/24/2024

Expiration Date: 09/23/2027

Country of Origin: Philippines

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	0.1
Relative Density @ 20°C	0.9300 - 0.9600	0.9500
Iodine value , g I2/100g	Max 1.0	0.20
Fatty Acid Composition, (C8:0)	55 - 65%	59.0
Fatty Acid Composition, (C10:0)	35 - 45%	41.0
Fatty Acid Composition, Others	Max 2%	0.00
Total viable Count	Max 1000 cfu/g	<100
Yeast and Mold Count	Max 100 cfu/g	<10
Staphylococcus Aureus	Negative	Negative
Salmonella in 25 g	Negative	Negative
E coli in 1 g	<10	Absent
Lead	Max 0.10 mg/kg	<0.1
Arsenic	Max 0.1 mg/kg	<0.1
Mercury	Max 0.05 mg/kg	<0.05
Cadmium	Max 0.05 mg/kg	<0.05
Refractive index at 20°C	1.4400 - 1.4520	1.4490

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Ash	Max 0.1g/100g	<0.1
Viscosity at 40°C	25-33	15
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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