



Organic Fractionated Coconut Oil / Organic Coconut MCT Oil

Certificate of Analysis

Date issued	16th October 2018		
Material Info	Made from Virgin Organic Coconut Oil		
Verdana Lot No	1124111		
Manufacturing date	24/08/2018	Re-test date	23/08/2021
Physio-Chemical Analysis			
TEST	PROTOCOL	Result	
Color	AOAC	48.09%	
Moisture	AOAC	0.1 Max	
Viscosity	Inhouse Method	25.0 to 33.0	
Ash (%)	AOAC	0.1% Max	
Peroxide Value	AOAC	1.0% Max	
Hydroxyl Value	AOAC	10.0% Max	
Acid value mg KOH/g % Max.	AOAC	0.1% Max	
Saponification Value mg KOH/g	AOAC	330.0	
Density (20 Deg C)	Inhouse Method Anton Paar DMA 38	0.9435	
Refractive Index (20 Deg C)	Inhouse Method ATAGO ABBE Refractometer	1.448	
Chain Distribution			
C-6 Caproic Acid	SHIMADU 2010 plus GC with RTX Wax column & QP 2010 Plus GCMS with SGE BP-5 column	< 0.1	
C-8 Caprylic Acid		54.9 %	
C-10 Capric Acid		44.0	
C-12 Lauric Acid		0.6	
Heavy Metals			
Mercury	AOAC	Absent (LOQ10µg/kg)	
Cadmium	AOAC	Absent (LOQ0.01mg/kg)	
Arsenic (As ash)	AOAC	1.0max(ppm) (LOQ20µg/kg)	
Copper	AOAC	Absent (LOQ0.01g/kg)	
Lead	AOAC	2.5max (ppm) (LOQ0.04mg/kg)	
Micro-Biological profile			
Aflatoxin-B1, B2, G1, G2	AOAC	Absent	
Total Plate Count (CFU/g)	AOAC	<1000	
Yeast & Mold Count (CFU/g)	AOAC	<100	
Salmonella in 25g	AOAC	Absent	
E. coli (MPN/g)	AOAC	Absent	
Total Coliforms (MPN/g)	AOAC	Absent	
Packing, Storing			
Packing	International Standard packaging food grade HDPE drums		
Storing condition	Store in a cool, dry, well ventilated place protected from direct light		

Expiry date is valid if the product is stored unopened in its original container between 15°C and 30°C, protected from light. If container is opened, product must be tested at least yearly to test for potency. While the above information is true to the best of knowledge of Deepthi Organics, the buyer is responsible to test and make sure the product is suitable and meets the buyer's quality requirements considering the intended use.