

CERTIFICATE OF ANALYSIS

Product name: Virgin Coconut Oil
Serial No: 1474
No: 1474/LHU/Bd/ABICAL.1/II/2016
Analysis number: 351
Date of sample: January 12th, 2016
Date of analysis: January 13th, 2016

Test Items	Test Method	Results	Units
Appearance at 20°C	SNI. 01-2891-1992, point 1.2	Chrystal White	
Odour		Coconut aroma	
Moisture and Volatile Matter	SNI. 7381: point B.3	0.02	%
Peroxide value	SNI. 7381: point B.6	2.34	Meq act. O ₂ /kg
Iodine value	SNI. 7381: point B.4	7.71	g /100 g
Saponification value		>255	mg KOH/g
Slip melting point		24/75	°C/°F
Free Fatty Acid (FFA) (calculated as lauric acid)	SNI. 7381: point B.5	0.20	%
Fatty acid profile:			
Caproic acid (C6:0)		0.83	%
Caprilic acid (C8:0)		5.51	%
Capric acid (C10:0)		8.11	%
Lauric acid (C12:0)		54.0	%
Myristic acid (C14:0)		16.2	%
Palmitic acid (C16:0)		6.19	%
Stearic acid (C18:0)		2.52	%
Oleic acid (C18:1)		5.12	%
Linoleic acid (C18:2)		1.44	%
Metal contaminant:			
Lead (Pb)	AOAC. 999.11 / 9.1.09.2005	<0.031	Mg/kg
Cadmium (Cd)	AOAC. 999.11 / 9.1.09.2005	<0.004	Mg/kg
Copper (Cu)	SNI. 01-2896-1998, point 5	<0.004	Mg/kg
Iron (Fe)	SNI. 01-2896-1998, point 5	0.93	Mg/kg
Arsenic (As)	SNI. 01-4866-1998	<0.003	Mg/kg
Microbiological contaminant			
Total plate count 35°C 48 hours	BAM 2001 Chapter 3	<1	Colony/ml

Issue date: February 15th, 2016

Disclaimer: To the best of our knowledge, the above data is correct. We cannot accept liability for any errors in this document. Some parameters are subject to change upon storage, the data in this CoA reflects the status at the time of analysis. This document is valid without signature.