

Certificate of Analysis

Product name	MCT oil
Article number	e610 food grade
Batch number	A1909501
Product	MCT-Olie, ph.Eur.7 2011, USP 34 – NF 29, BP 2012

Analytical data

Specific gravity (20 °C)	0.945
Refractive index (20 °C)	1.449
Acid value	0.04
Peroxide value	complies
Iodine value	0.1
Saponification value	331.16
Dynamic viscosity (20 °C)	31.3 mPa.s
Hydroxyl value	3.3
Water	<0.01 %
Unsaponifiable matter	0.40 %
Colour Ph.Eur.	56,4 apha
Ash	<0.01 %
Heavy metal	<10 mg/kg
Alkaline reactive substances	complies

Fatty acid composition

Caproic acid (C6:0)	0.15 %
Caprylic acid (C8:0)	51.50 %
Capric acid (C10:0)	48.10 %
Lauric acid (C12:0)	0.10 %
Myristic acid (C14:0)	< 0.05 %

Identity	complies
Purity	complies

Best before

Retest date	01-04-2021
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The compliance with the regulations or VO (EG) NO. 1881/2006 concerning the determination of the maximum contents of certain contaminants in food with respect to aromatic hydrocarbons (PAH) and dioxins are guaranteed by suitable monitoring examinations.

Residual solvents: The pharmaceutical raw material (as an excipient) meets the requirements of PH.Eur.(CPMP/ICH/283)95 and USP (467 Residual Solvents), the food regulations are also fulfilled.

The product in question is not affected by the GMO problem. Therefore this product does not need to be labelled regarding any genetic modification as per new GMO regulations 1829/2003 and 1830/2003.

TSE/BSE risk: This material is of pure vegetable origin. During production, storage and transport there is no contact with animal material and cross contamination is excluded. Therefore the requirements of PH.Eur.:5.2.8 are not applicable.