

ISO 22000

BUREAU VERITAS
Certification



CERTIFICATE OF ANALYSIS

Commodity: Organic Virgin Coconut Oil

Batch no.: CH 21/23

Country of origin: Sri Lanka

1. PHYSICAL ANALYSIS

Parameter	Actual value	Limits/Specification
Colour/Appearance	Clear color liquid at room temperature 25°C	Clear color liquid at room temperature 25°C
Flavor and Aroma	Consistent with aromatic coconut fresh smell. With no off flavor and rancid taste	Consistent with aromatic coconut fresh smell. With no off flavor and rancid taste

2. CHEMICAL & MICROBIOLOGICAL ANALYSIS

Chemical Parameters

Parameter	Actual value	Limits/Specification
Free Fatty Acid (as Lauric Acid), %	0,08	0,1% max
Moisture and volatile matter at 105 °C, %	0,07	0,1 max

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Microbiological Parameters

Parameter	Actual value	Limits/Specification
Aerobic Plate Count (CFU/g)	<10	<1000
Total Coliform (CFU/g)	Not detected	<10
E. Coli (CFU/g)	Not detected	<10
Salmonella (in 25 g)	Negative	Negative
Yeast & Mold (CFU/g)	<100	<200

Note:

Chemical criteria: Heavy metals and Mycotoxins does not exceed the norms of the EU regulation 1881/2006 and amendments to this regulation. Pesticides does not exceed the norms of the EU regulation Nr. 2023/915.

Allergens and traces of allergens: No

Usage: Suitable for anyone except babies.

It is expressly understood that the above guarantee shall not apply to defects arising from opened or damaged containers so that the product is or has been exposed and/or mixed with other products.

Quality Manager

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