

Document No : SM/QC/FG/02

Version No : 08

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Effective Date : 03.10.2022

### Certificate of Analysis for Conventional RBD Coconut OIL

Batch Number : 50080

Job Started Date : 22.03.2023

Sample Received Date: 22.03.2023

Best Before Date: 21.03.2025 (DD/MM/YYYY)

| No | Parameter   | Specification           | Result        | Test Method  |
|----|---|-------------------------|---------------|--|
| 01 | Color   | Clear to Pale Yellow    | Satisfactory  | Visual Evaluation  |
|    | Color (Lovibond)  | 1.5 R + 10 Y            | 1.2 R + 3.7 Y | AOCS Cc 13e-92   |
|    | Appearance  | Clear, free of sediment | Satisfactory  | Visual Evaluation  |
| 02 | Odor and Taste  | Odorless and Tasteless  | Satisfactory  | Sensory Evaluation   |
| 03 | Relative Density at 30°C                                  | 0.915 – 0.920           | 0.917         | Determination of Relative density using METTLER TOLEDO Densito 30PX Density Meter                      |
| 04 | Free Fatty Acid calculated as Lauric Acid percent by mass | Max 0.1                 | 0.06          | SLS 313: 2014<br>ISO 3961: 2013  |
| 05 | Moisture (%)  | Max 0.1                 | 0.05          | SLS 313: 2014<br>ISO 3961: 2013  |
| 06 | Iodine Value  | 7.0 – 11.0              | 7.6           | SLS 313 Part 2: 2014<br>ISO 3961: 2013   |
| 07 | Peroxide Value meq/kg                                     | Max 3 meq/kg            | 0.3 meq/kg    | SLS 313 Part 3: 2009<br>ISO 3960: 2007   |
| 08 | Water Activity( $a_w$ )<br>Temperature : 25°C             | Max 0.6                 | 0.4971        | Determination of Water Activity using AQUALAB Water Activity meter                                     |
| 09 | Aerobic Plate Count                                       | < 100 cfu/ml            | Not Detected  | AOAC Official Methods – Aerobic Plate Count in Foods, Dry Rehydratable Film Method (Petrifilm Method)  |
| 10 | Yeast and Mold Count                                      | < 100 cfu/ml            | Not Detected  | AOAC Official Methods – Yeast and Mold Count in Foods, Dry Rehydratable Film Method (Petrifilm Method) |
| 11 | Coliforms   | Negative/g              | Not Detected  | AOAC Official Methods – Coliform Count in Foods, Dry Rehydratable Film Method (Petrifilm Method)       |
| 12 | <i>E.coli</i>   | Negative/g              | Not Detected  | AOAC Official Methods – <i>E.coli</i> Count in Foods, Dry Rehydratable Film Method (Petrifilm Method)  |
| 13 | <i>Salmonella</i>   | Negative in 25g         | Not Detected  | ISO-6579-1   |

Analyzed By:  
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Approved By:  
DGM/QA Product Development

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