

ISO 22000

BUREAU VERITAS  
Certification



## CERTIFICATE OF ANALYSIS

**Commodity:** Organic Coconut Oil

**Batch no.:** 20250313/230720

**Country of origin:** Philippines

### 1. PHYSICAL ANALYSIS

Parameter	Actual value	Limits/Specification
Colour/Appearance	Clear, colorless liquid	Clear, colorless liquid
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), %	0,03	0,1% max

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Moisture and volatile matter at 105 °C, %	0,08-0,1	0,1 max
Iodine value, g/100g	9,87	5,5-10,6
Peroxide value, meq/kg	0,05	1 max.

Microbiological Parameters

Parameter	Actual value	Limits/Specification
Aerobic Plate Count (CFU/g)	<100	<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 2023/915 and amendments to this regulation. Pesticides does not exceed the norms of the EU regulation Nr. 396/2005.

**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.

