



## ***CERTIFICATE OF ANALYSIS***

Product: Coconut Oil  
KTC Specification: Issue # 18 (4<sup>th</sup> August 2020)  
Production Date: 03.11.2023  
Batch Code: 23307K  
Best Before End: NOV 2025

A sample of the above oil has been tested and found to return the following results –

Appearance: White to cream-coloured, semi-solid fat which melts to clear liquid upon heating.  
Flavour: Bland oil without rancid or foreign flavours.  
Odour: Bland, without rancid or foreign notes.

### Chemical Analysis

<b>Test</b>	<b>Result</b>	<b>Specification</b>
Free Fatty Acid (% Lauric acid)	0.04	0.15 Max
Peroxide Value (meqO <sub>2</sub> /kg)	0.2	2.0 Max
Colour Red (Lovibond, 5 <sup>1</sup> / <sub>4</sub> "	1.0	3.0 Max

All examination and tests, therefore, indicate that this sample complies with the details of the product specification and meets the requirements of the Food Safety Act 1990 and the General Food Law Regulation (EC) 178/2002.

Name: Pravin Patel

Sign: PP

Date: 03/11/2023