



CERTIFICATE OF ANALYSIS

Product *Organic Virgin Coconut Oil*
Batch No *4359501*
Best Before end *May 2021*

Parameter	Norm	Results
Taste	No off taste	OK
Colour	Clear, free from visible foreign matter	OK
Odour	Mild, fresh and characteristics of coconut with no-off odor	OK
Free Fatty Acid (as lauric %):	0.15% max	0.07
Moisture %	0.25 max	0.13
Peroxide, meq/kg	Not Detected	Not Detected
Aerobic Plate Count	<1000cfu/g	10
Moulds	<100cfu/g	<100
Yeasts	<100cfu/g	<100
Coliforms	<3 MPN /ml	<3MPN/ml
<i>E. coli</i>	Absent	Absent
<i>Salmonella</i>	Absent	Absent

ALLERGENS

Allergen Statement: The presence or absence of allergens is defined according to the following ranking.

1. Present naturally found or deliberately added to the food.
2. Substance may be present in the trace amount due to potential cross contamination as item is packed on the same production line.
3. Completely absent.
4. Substance is packed within the same production facility as the product. May be present in trace amounts due to potential cross contamination HACCP and GMP are in place and all precautions are taken to prevent such contamination.

Component	1. Allergen is in product	2. Allergen is processed on the same equipment	3. Allergen is used on the site.
Example <i>Cereals containing gluten & products thereof</i>	No	No	No
<i>Eggs or its derivatives e.g. frozen yolk ,egg white powder</i>	No	No	No
<i>Fish or its derivatives e.g. protein extracts etc.</i>	No	No	No
<i>Crustaceans/Shellfish (including crabs, crayfish, lobster, prawns & shrimp)</i>	No	No	No
<i>Mollusca (snails, clams, mussels, oysters, cockles and scallops)</i>	No	No	No
<i>Peanut or derivatives e.g. protein oil, butter, flour and mandedona nuts, peanut also known as ground nut.</i>	No	No	No
<i>Soya beans or derivatives e.g. lecithin, oil, tofu and protein isolates</i>	No	No	No

<i>Milk lactose or its derivatives e.g. Milk caseinates whey and yoghurt powder</i>	No	No	No
<i>Nuts, tree nuts (almond, brazil nuts, cashew, hazel nuts, macadamia nuts, pine nuts)</i>	No	No	No
<i>Celery including celeriac and its derivatives.</i>	No	No	No
<i>Mustard referring to all parts of the plants and derivatives thereof</i>	No	No	No
<i>Sesame seeds or derivatives e.g. tahini, sesame oil</i>	No	No	No
<i>Sulfites e.g. Sulfur dioxide, sodium meta bisulfite</i>	No	No	No
<i>Lupine seeds or derivatives</i>	No	No	No

THIS PRODUCT IS

- **Free from MSG**
- **Free from artificial coloring**
- **Vegetarian**
- **Vegan**



NON-GMO DECLARATION FOR COCONUT VIRGIN ORGANIC OIL

MADAR hereby declare and certify that the products produced by our supplier are from 100% Organic Virgin Coconut Oil with no additives, preservatives, carriers and/or processing aids and are not derived from a genetically modified organism or irradiated material source or seed. Our supplier confirms that their products are free from both genetically modified DNA and the proteins derived from genetically modified DNA.

Our supplier uses GMO-free Organic coconuts grown by Control Union certified organic coconut farmers and subscribes to the Organic Food Federation standards which forbids the use of genetically modified organisms (GMO) or materials derived from GMOs.

Furthermore, since all the coconut varieties are classically bred, there are no genetically modified coconuts and our supplier declares that all products are in no way treated or irradiated at any stage during its processing, from harvest to final product stage.

THIS PRODUCT IS

- Free from MSG
- Free from artificial colouring
- Vegetarian
- Vegan



MATERIAL SAFETY DATA SHEET ORGANIC VIRGIN COCONUT OIL

1. PRODUCT NAME & COMPANY IDENTIFICATION

Product name : Organic virgin coconut
Product use oil : Personnel care

2. COMPOSITION/INGREDIENT INFORMATION

Ingredients : Organic coconuts
Vegetable oil triglycerides : 100% from coconut
Hazardous components : None

3. HAZARDS IDENTIFICATION

Routes of entry
Eye contact : No known hazard
Skin contacts : May cause irritation in sensitive individuals with prolonged exposure.
Ingestions : Food Grade
Inhalation : Inhalation of fine mist may affect respiratory system

4. FIRST AID MEASURES

Eyes : Flush with plenty of water or eye wash solution for 15 minutes. Get medical attention if irritation persists.
Skin : wash with soap & flush with plenty of water.
Ingestions : Contact Physician if discomfort is encountered.
Inhalation : remove to fresh air and seek medical attention.
Medical conditions generally aggravated by Exposure: inhalation of product may aggravate existing chronic respiratory problem such as asthma, emphysema or bronchitis. Skin contact may aggravate existing skin disease.

5. FIRE FIGHTING MEASURES

Flash point (method used): 256 °C (DGHS Lab Manual -2.2015)

Flammable limits

LEL : Not established.

UEL: Not established.

Extinguishing media : dry chemical, carbon dioxide, foam

Special firefighting procedure: cool containers exposed to flame with water. Limit the spread of oil .Treat as an oil (edible fat) fire. Use air supplied equipment for fighting interior fires. DO NOT USE WATER TO EXTINGUISH. As with all unsaturated fats and oil, some porous materials such as rags, paper, insulation or clay when wetted with this product may undergo spontaneous combustion. Keep such wetted materials well ventilated to prevent possible heat buildup.

Hazardous Decomposition Material: CO, CO2

6.ACCIDENTAL RELEASE MEASURES (STEPS FOR SPILLS)

Methods for Cleaning Up: Absorb on to an inert, absorbent substrate and sweep up. Wash area with soap and water. Floor will be slippery: take precautions.

7. HANDLING & STORAGE

Handling

Safe Handling : Avoid direct or prolonged contact with skin & eyes. Avoid breathing oil mist.

Storage

Requirements for Storage: Areas & Store in an area that is cool, dry, and well- ventilated.

Containers

8. EXPOSURE CONTROL /PERSONNEL PROTECTION

Introductory Remarks These recommendations provide general guidance for handling this product. Because specific work environments and material handling practices vary, safety procedures should be developed for each intended application. While developing safe handling procedures, do not overlook the need to clean equipment and piping systems for maintenance and repairs. Waste resulting from these procedures should be handled in accordance to the section entitled Disposal Considerations. Engineering controls are usually not necessary if good hygiene practices are strictly followed. Respiratory protection is generally not required during normal operations. Wear the following to prevent skin contact: work pants, long sleeve work shirt and work gloves. Where there is the danger of eye contact wear splash proof goggles.

Threshold Limit Value Liquid: None; Oil mist: 10 mg/m; total particulate.

Personal hygiene is an important work practice exposure control measure and the following general measures should be taken when working with or handling this material.

Work Practice Control (1) Do not store, use, and /or consume foods, beverages, tobacco products, or cosmetics in areas where this material is stored.

(2) Wash hands and face carefully before eating, drinking, using tobacco, applying cosmetics, or using toilet.

(3) Wash exposed skin promptly to remove accidental splashes or contact with this material.

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical State	Liquid form, solid when cool
Color	Crystal clear, creamy white below 25 °C
Odor	Aroma, fresh coconut smell
Vapor Pressure (mmHg)	N/A
Vapor Density (AIR =1)	>1
Boiling Point	N/A
Melting Point	24-26 °C
Cloud Point	21-23 °C
Specific Gravity (H2O=1)	0.917
Saponification Value	255 min
pH	5-8
Solubility in water	insoluble
Water Reactive	No

10. STABILITY AND REACTIVITY

Stability This material is stable under normal conditions described in that section

Incompatibility (Materials to Avoid) None

Conditions to avoid None

Hazardous Decomposition

Or Byproducts CO, CO2

Hazardous Polymerization Will not occur

11. TOXICOLOGICAL INFORMATION

No Information

12. ECOLOGICAL INFORMATION

No Information

13. DISPOSAL CONSIDERATIONS

Waste Disposal Methods: chemical additions, processing or otherwise altering this material may make the waste management information present in this MSDS incomplete, inaccurate or otherwise inappropriate. Please be advised that state and local requirements for waste disposal may be more restrictive or otherwise different from federal laws and regulations. Consult state and local regulations regarding the proper disposal of this material.

14. TRANSPORTATION

LAND (ADR/RID) : Not regulated for Land Transport
INLAND WATERWAYS (ADNR/ADN) : Not Regulated for Inland Waterways Transport.
SEA (IMDG) : Not Regulated for sea transport according to IMDG code.
Air (IATA) : Not Regulated for Air Transport.

15. ADDITIONAL INFORMATION

This information is provided for documentation purposes only.

This product is not considered hazardous.

The complete range of conditions or methods of use are beyond our control therefore we do not assume any responsibility and expressly disclaim any liability for any use of this product. Information contained herein is believed to be true and accurate however; all statement or suggestions are made without warranty, expressed or implied, regarding accuracy of the information, the hazards connected with the use of the material or the result to be obtained from the use thereof. Compliance with all applicable federal, state and local laws and local regulations remains responsibility of the user. This safety sheet cannot cover all possible situations which the user may experience during processing. Each aspect of your operation should be examined to determine if, or where additional precautions may be necessary. All health and safety information contained in this bulletin should be provided to your employees or customers.



PRODUCT SPECIFICATION OF ORGANIC VIRGIN COCONUT OIL

GENERAL INFORMATION		
COUNTRY OF ORIGIN	Sri Lanka	
INGREDIENTS	100 % Pure Organic Coconuts	
DESCRIPTION	Virgin coconut oil obtained from the fresh matured white kernel of coconuts by cold pressing.	
ADDITIVES	No additives & preservatives.	
PRODUCTION PROCESS	Cold Expeller Press, (Unrefined & unbleached), Expells below 45 °C, Mechanical process with minimum chemical changes & purified by mechanical filtration.	
APPLICATIONS	Nonfood applications animal feed, personal care product ingredients, lauric fatty acid products, insect repellents, furniture polishers, nutritional supplements, soap and candle making.	
PHYSICAL AND CHEMICAL DATA		
QUALITY VALUES	Iodine	4.1 – 6.2
	Colour 25 mm, cell on the Lovibond color scale expressed in Y+5R, not deeper than	1
	Appearance	Crystal clear, free from visible foreign matter.
	Aroma	Mild, fresh and characteristics of coconut with no-off odor.
	Relative density at 30 °C	0.910 to 0.920
	Refractive index at 40 °C	1.4480 to 1.4492
	Free Fatty Acid (As Lauric Acid % by mass)	0.2 % Max

	Moisture	0.1 % Max
QUALITY VALUES	Peroxide ,meq/kg	3 max
	Melting Point, (in °C)	25-26
	Saponification value	255 to 265
	Mineral Acidity	Nil
	Un-saponifiable matter, % by mass	0.2 % Max
	Flash Point	256 °C
	Insoluble impurities, % by mass	0.05 max

TYPICAL VALUES	FATTY ACID COMPOSITION, %, AOAC 996.01 TEST METHOD			
	C6 Capronic	ND-0.7	C16 Palmitic	7.5-10.2
	C8 Caprylic	4.6-10	C18 Stearic	2-4
	C10 Capric	4.6-8	C18:1 Oleic	4.5 -10
	C12 Lauric	45.1-53.2	C18:2 Linoleic	1-2.5
	C14 Myristic	16.8-21	C18:3	ND-0.2

MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGY	Aerobic Plate Count	≤1000(cfu/g)	Mold Count	≤100(cfu/g)
	Coli Form	3mpn/ml	E.coli	Absent/Neg.
	Yeast Count	≤100(cfu/g)	Salmonella	Absent/Neg.

LIMIT OF HEAVY METALS

	TEST VALUE	BLOQ ,mg/kg	TEST METHOD
Arsenic as As	ND	0.04	FD-MTHD -034 with ICPMS
Cadmium as Cd	ND	0.04	
Lead as Pb	ND	0.06	
Mercury as Hg	ND	0.007	

STORAGE, TRANSPORT & SHELF LIFE

Store in a dry place at ambient temperature and away from direct sunlight. Development of slight turbidity does not affect the wholesome quality of the product. This product will solidify and become cloudy below 25 °C. Before dispensing, gradually thaw above melting point.
 2 years in ambient conditions. Use within 3 months after opening the container.
 Keep opened container tightly covered at all times in a cool, dark area to minimize the moisture absorption and deterioration.