



CERTIFICATE OF ANALYSIS

Product *Organic Virgin Coconut Oil*
Batch No *4375510*
Best Before end *October 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.

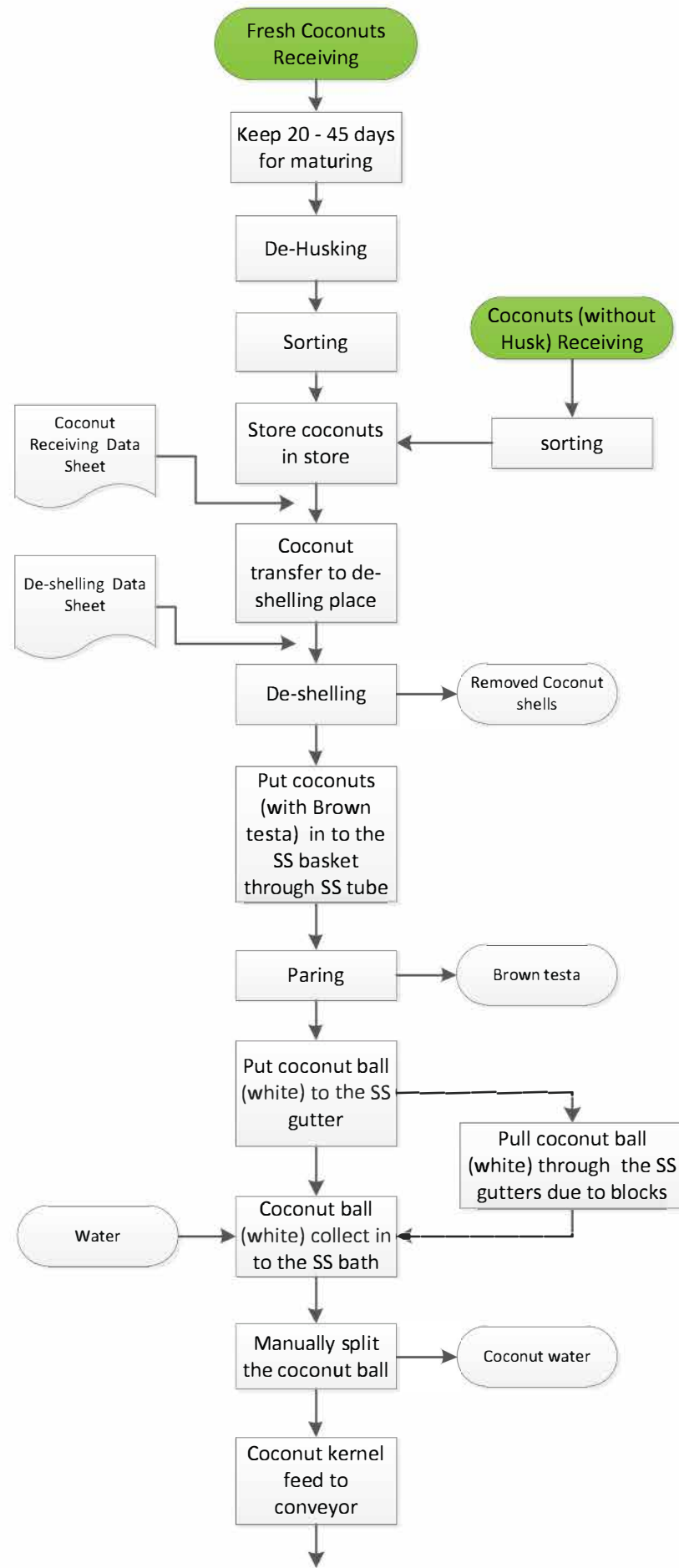
| Component | 1. Allergen is in product | 2. Allergen is processed on the same equipment | 3. Allergen is used on the site. |
|---|----------------------------------|---|---|
| Example <i>Cereals containing gluten & products thereof</i> | No | No | No |
| <i>Eggs or its derivatives e.g. frozen yolk ,egg 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 |

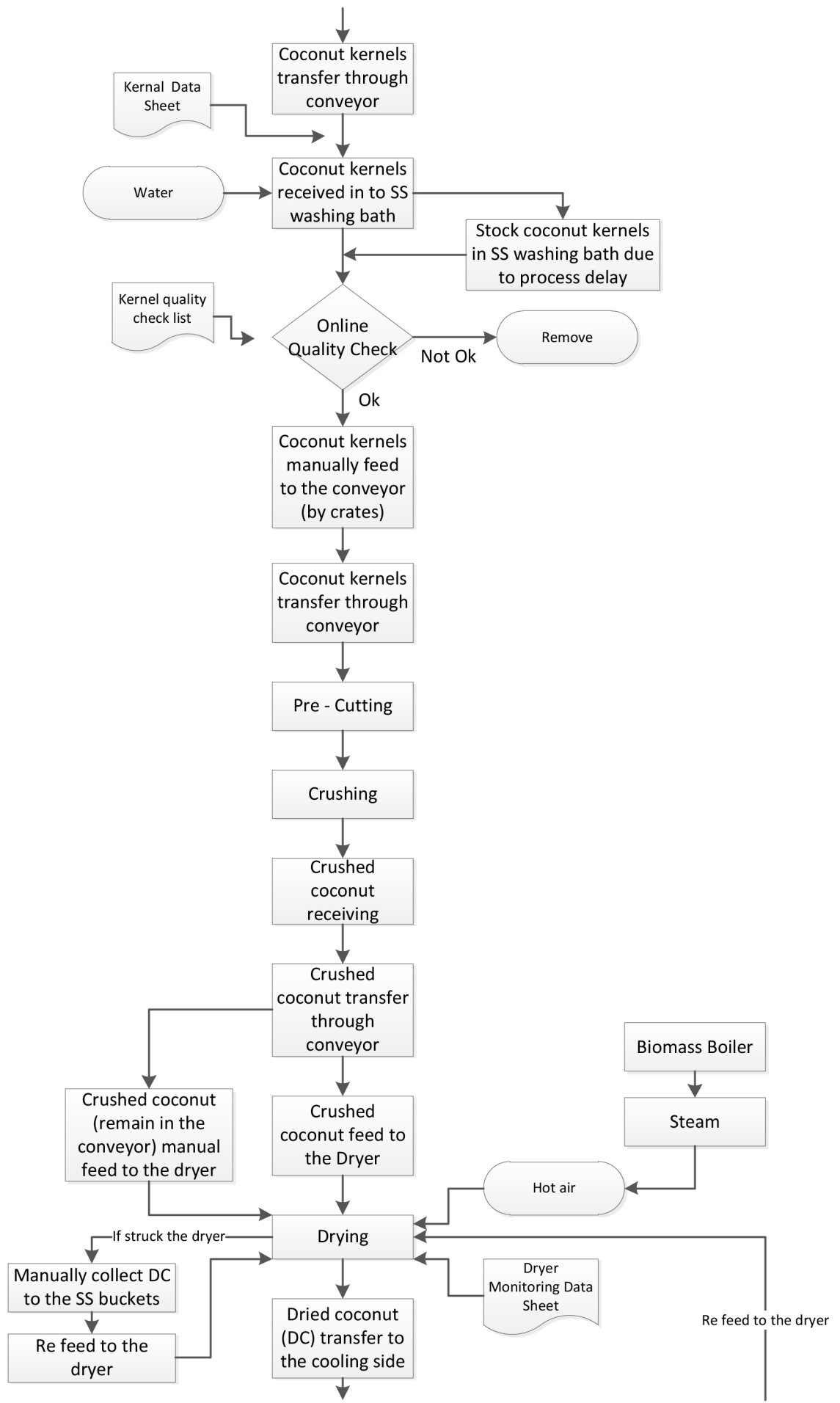
THIS PRODUCT IS

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

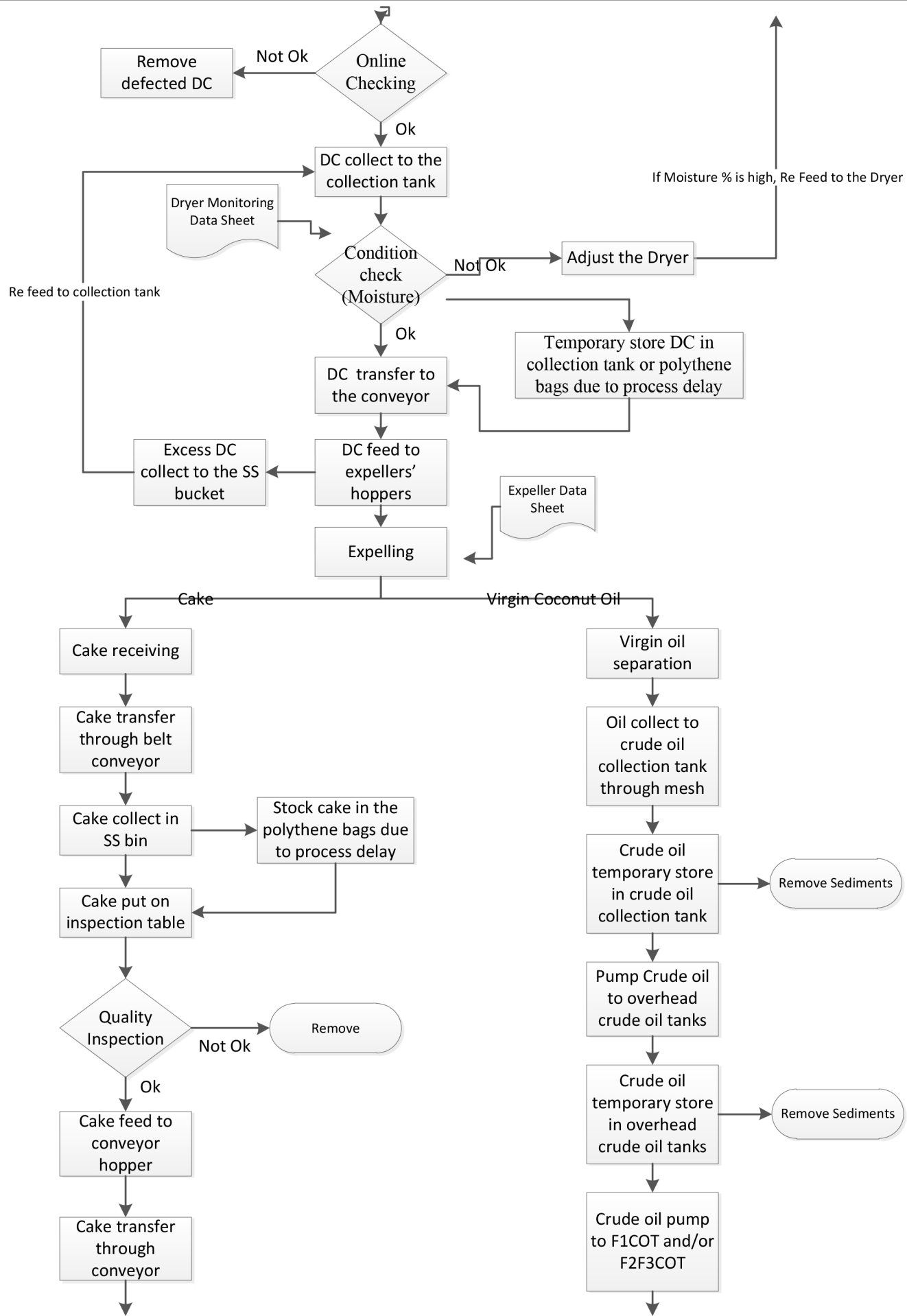
Process Flow Diagram for Organic Virgin Coconut Oil & Coconut Flour Manufacturing



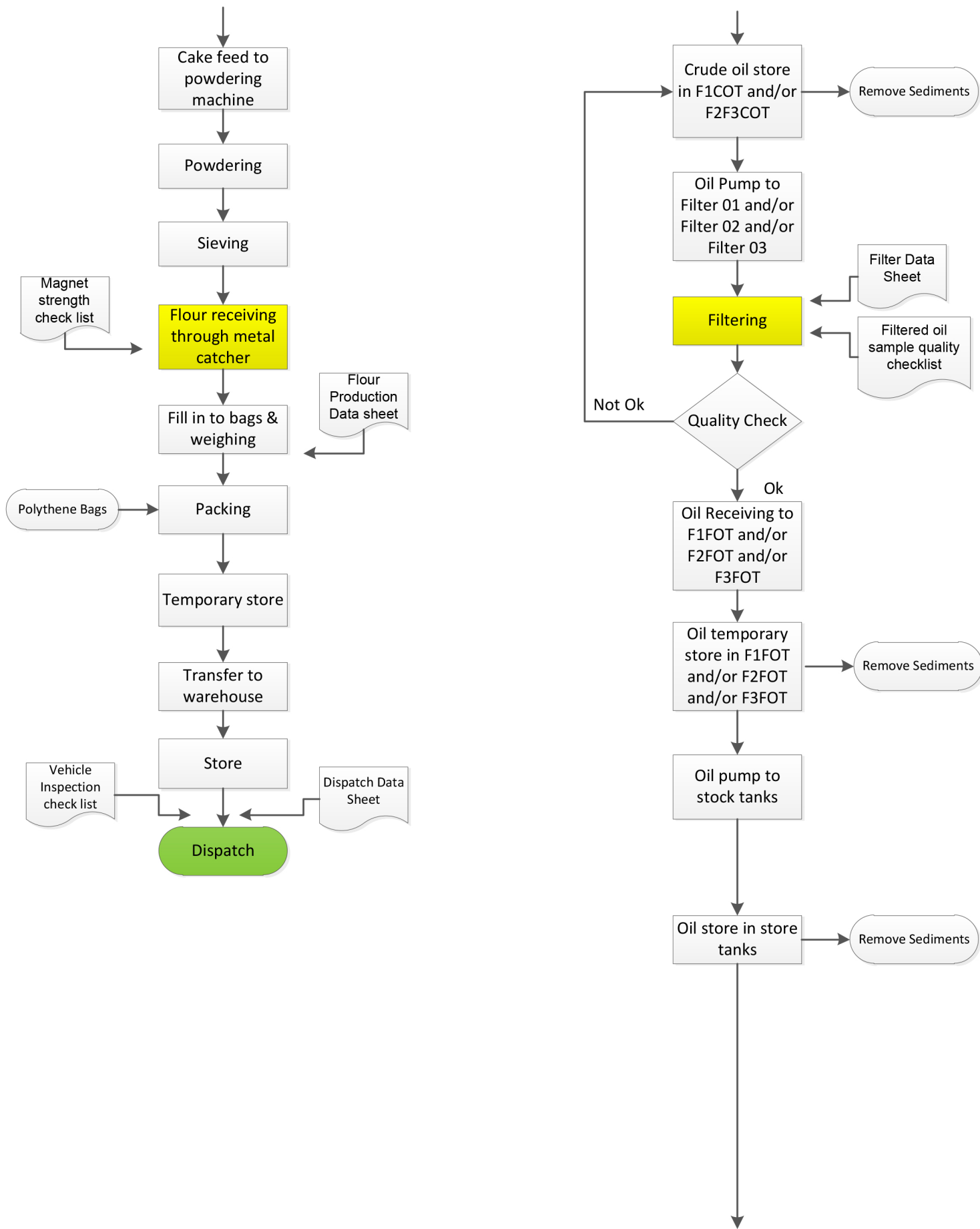
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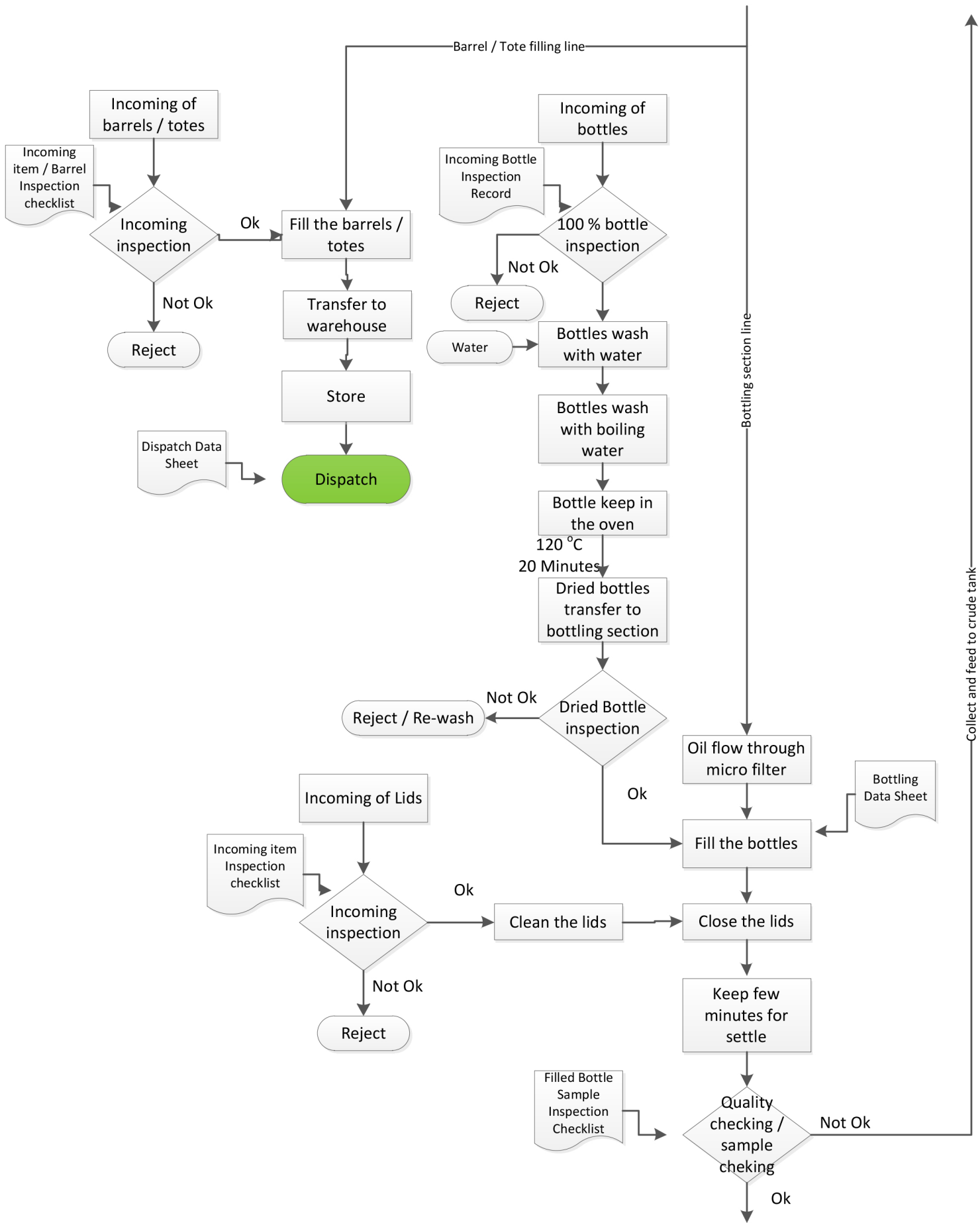
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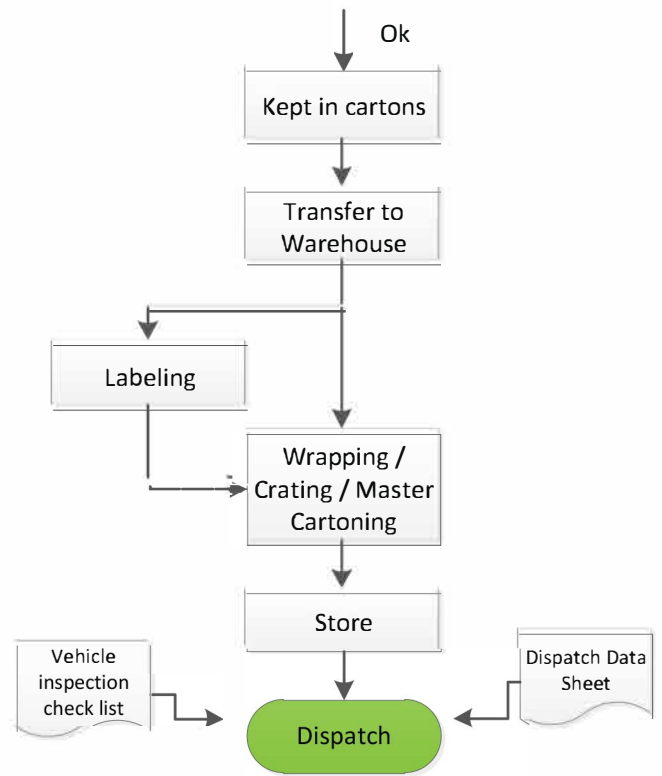
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NON-GMO DECLARATION FOR COCONUT VIRGIN ORGANIC OIL

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.