



CERTIFICATE OF ANALYSIS

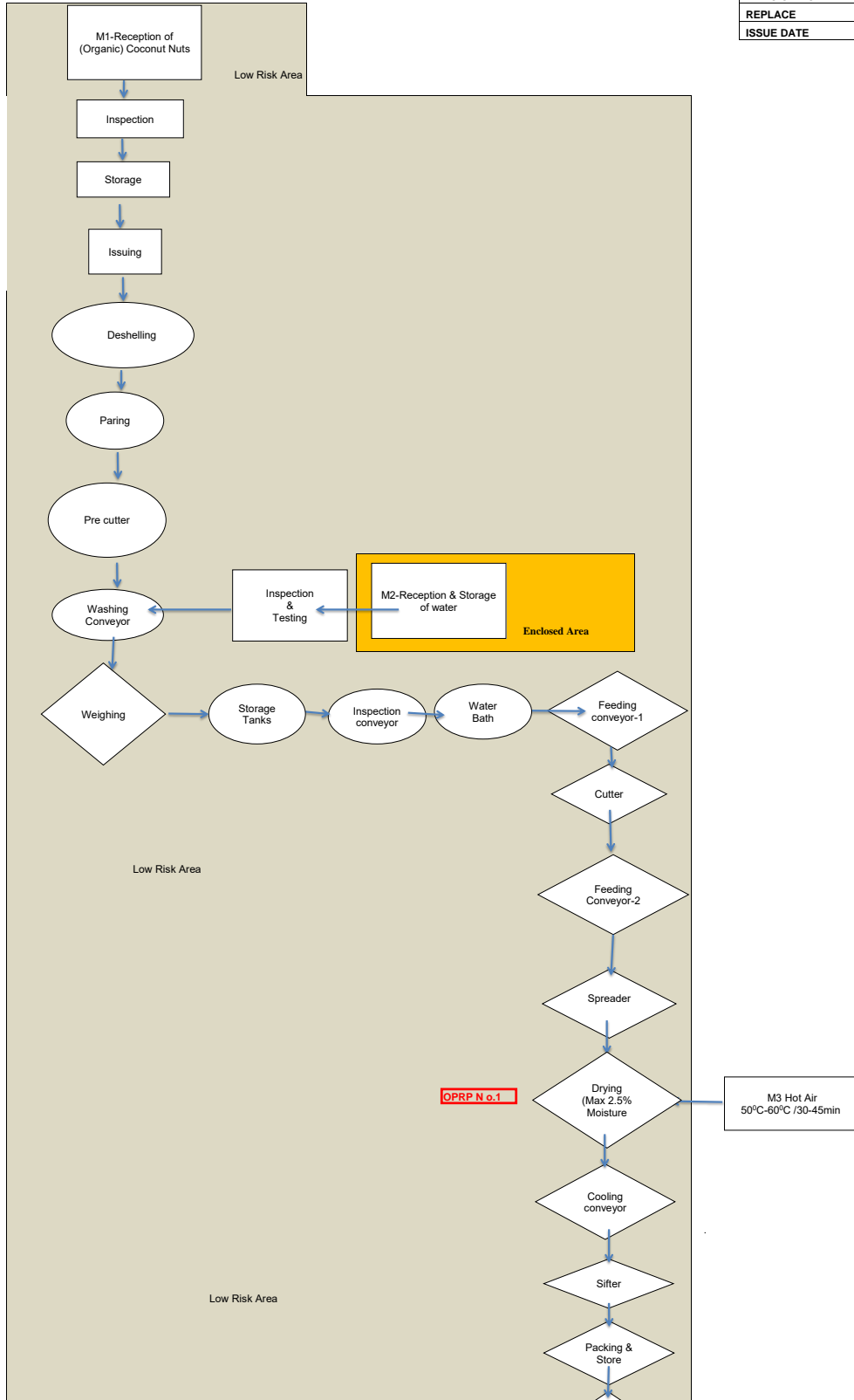
PRODUCT	ORGANIC VIRGIN COCONUT OIL
BATCH NUMBER	4392701
EXPIRY DATE	APRIL 2022

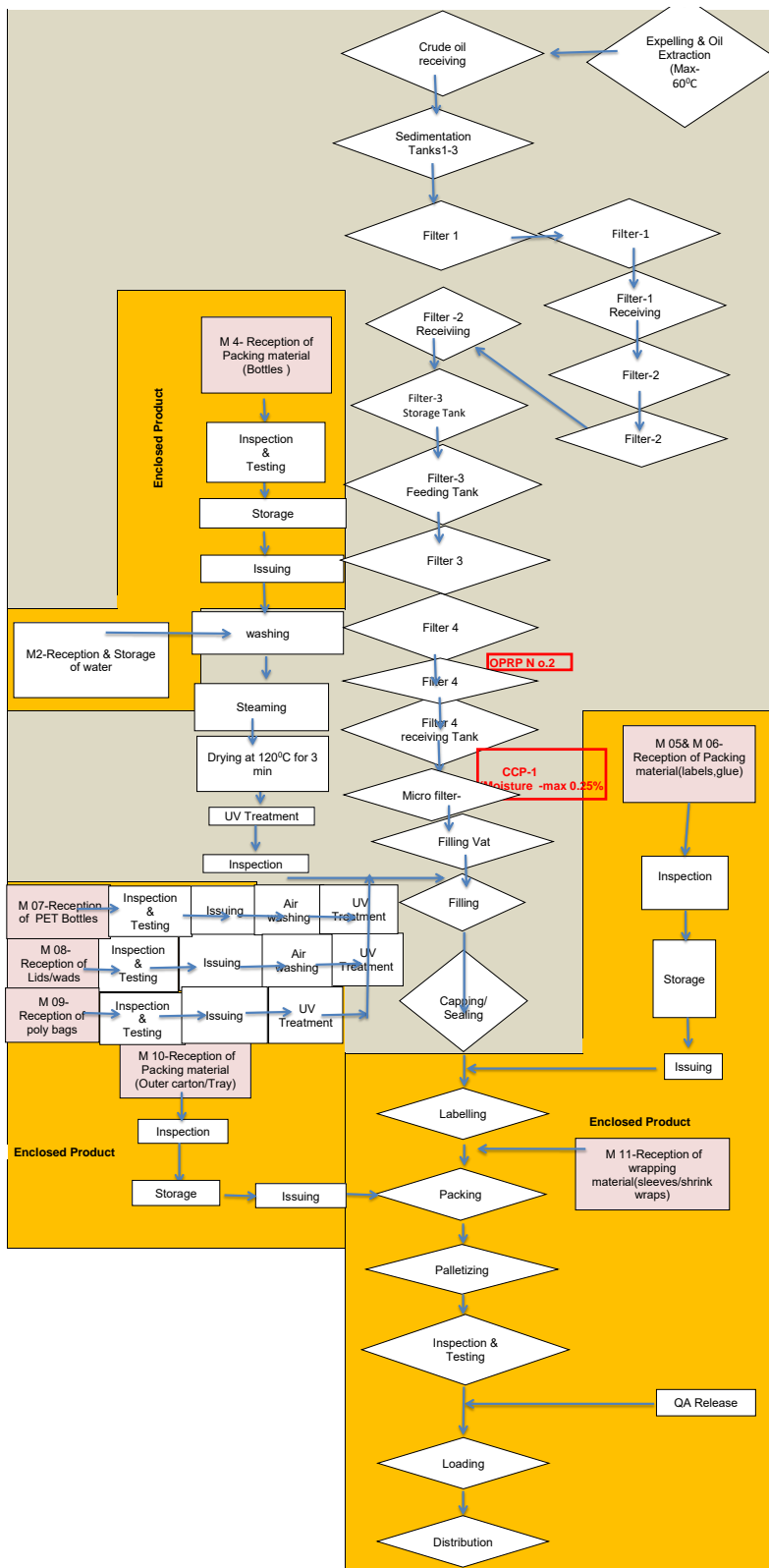
1. PHYSICAL ANALYSIS			TEST METHOD
Color and Appearance	Clear, colorless liquid		Organoleptic Method
Flavor and aroma	Fresh and characteristic of coconut taste with no off odor		Organoleptic Method
	RESULT	SPECIFICATION	TEST METHOD
Color (Pt-Co Hazen)	27.7	32.0 max.	Spectrocolorimetry
2. CHEMICAL ANALYSIS			TEST METHOD
Moisture Content	0.05%	0.10% max.	Karl-Fischer Titration (TM-C-007)
Residual SO ₂ Content	0ppm	<10 ppm	Titrimetric (TM-C-006)
Free Fatty Acid (as Lauric)	0.04%	0.10% max.	AOCS Official Method Ca 5a-40, 7 th Ed., 2017
Peroxide Value	0.15 meq/kg	<0.4 meq/kg	AOAC Official Method 965.33, 20 th Ed., 2016
Iodine Value	5.01	5.0-10.0	AOCS Official Method Cd 1d-92, 7 th Ed., 2017
3. MICROBIOLOGICAL ANALYSIS			TEST METHOD
Aerobic Plate Count	<10 CFU/g	1,000 CFU/g max.	Conventional Plate Count Method (FDA BAM, Ch.3, January 2001)
Coliform Count	<10 CFU/g	<10 CFU/g	Conventional Method-Solid Medium (FDA BAM, Ch.4, July 2017)
Yeast Count	<10 CFU/g	100 CFU /g max.	Pour Plate Method (FDA BAM, Ch.18, April 2001)
Mold Count	<10 CFU/g	100 CFU /g max.	Pour Plate Method (FDA BAM, Ch.18, April 2001)
<i>E. coli</i>	<3 MPN/g	<3 MPN/g	Conventional Method-MPN (FDA BAM, Ch.4, July 2017)
<i>Salmonella</i>	Negative in 2x375g	Negative in 2x375g	Conventional Method (FDA BAM, Ch.5, July 2018)

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.

Flow Diagram for Manufacturing of (Organic) Virgin Coconut Oil

RECORD NO	3-Q-111.4
REVISION NO	4
REPLACE	3-Q-111.3
ISSUE DATE	10.01.2019







DATE : 16.05.2019

TO WHOM IT MAY CONCERN

We hereby certify that Organic Virgin Coconut Oil which is supplied by Madar Corporation Limited, is produced from 100% Organic Coconuts and suitable for Vegan diets.



MATERIAL SAFETY AND DATA SHEET ORGANIC VIRGIN COCONUT OIL

1. Identification of Substance

Commercial Product Name: **ORGANIC VIRGIN COCONUT OIL**

2. Composition/Data on Components:

Chemical Characterization – Processed Food from Coconut
Description: Crystal clear transparent liquid (oil)

3. Hazards Identification:

This material is not hazardous as manufactured, but as an exported food is subject to regulation under US Federal Food, Drug and Cosmetic act or equivalent regulatory agencies of destination countries

Content – Pure virgin coconut oil
Combustible

4. Fire Fighting Measures:

Suitable extinguishing agent – CO₂ or extinguishing powder
Protective Equipment – Wear fully protective suit in case of fire.

5. Handling and Storage:

Store away from boiler or heat to obtain maximum shelf-life.
Should not be consumed or opened if primary packaging material is damaged.

6. Exposure Control and Personal Protection:

Critical component – none
General protective and hygienic measure- No special precautionary measures
Protection of hands, eye, body – No special precautionary measure

7. Physical and Chemical Properties:

Form	Liquid
Colour	Clear, transparent (oil).
Odour	Characteristic of coconut
Melting point	26°C
Boiling Flash Point/Boiling range	>232°C
Flash Point	Not Applicable
Auto igniting	Product is not self-igniting
Danger of Explosion	Product does not present an Explosion hazard
Specific Gravity	0.919
Solubility in /Miscibility with water	Insoluble. Immiscible with water
Dry Solid Content	About 99.9%

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8. Stability and Reactivity

Thermal Decomposition/conditions to be avoided: No decomposition if used according to specifications
Dangerous reactions – No dangerous reactions known
Dangerous Products of Decomposition: No dangerous decomposition products known

9. Toxicological Information:

When used and handled according to specifications, the product does not have any harmful effects

10. Ecological Information:

Ecological effects – currently, none have been identified
Spill or leaks: Absorb with an inert dry material and place in an appropriate waste disposal container. Wash spill area with soap and water.

11. Disposal Considerations:

Product:
Empty container and dispose of container adhering to local and federal regulations
Packaging:
Container may be recycled. Disposal must be done in accordance with local and federal regulations

12. Transport Information:

Hazard Class – not dangerous

13. Regulations:

Product related hazard information – can ignite if placed near a flame

14. Other Information:

To the best of our knowledge, the information contained herein is accurate. However, Madar Corporation Limited does not assure any liabilities whatsoever for the accuracy or completeness of the information contained herein. Final determination of suitability of any material is the sole responsibility of the user. All materials may present unknown hazards and should be used with caution. We cannot guarantee that hazards described herein are the only hazards that exist.

Version No:	001
Date of Issue:	01/04/2019



Product Specification Organic Virgin Coconut Oil

Product Identification		
Product Name	Organic Virgin Coconut Oil	
Country of Origin	Sri Lanka	
Ingredients	Fresh coconut kernel (<i>Cocos nucifera</i> Linn) from organic-certified plantations	
Process Description	Virgin coconut oil is obtained by mechanical expelling of fresh coconut kernel dried under mild heat not exceeding 60 °C. The expressed oil is then purified by filtration.	
Certifications	BRC, Organic	
Allergens	Free of allergens as per the EU Regulations	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Kosher, Halal, Vegan & Vegetarian diets	
Organoleptic		
Colour & Appearance	Organic Virgin Coconut Oil has a characteristic clear transparent appearance at temperatures above 25 °C. Virgin coconut oil forms a white solid at lower temperatures	
Taste	Typical taste of coconut oil, free from off flavours	
Aroma	Natural fresh coconut aroma	
Texture	Liquid oil >25°C. In solid state it is a crystalline jelly like texture that melts to the touch	
Physical & Chemical Standards		
Test	Specification Limits	Method
FFA (as Lauric Acid)	0.2% max	ISO 5508 : 1999
Specific Gravity at 30°C	0.915 to 0.920	SLS 313
Refractive Index at 40°C	1.4480 to 1.4492	SLS 313
Moisture	0.5% max	Moisture Balance Method
Insoluble impurities % by mass	0.05% max	SLS 313
Iodine Value	4.1 to 11	ISO 3961 : 1996
Saponification Value	<265	SLS 313
Unsaponifiable Matter	0.5% max	A.O.A.C 17th edn, 2000
Mineral Acidity	Negative	SLS 313
Melting Point	25°C	
Heavy Metals & Pesticide Residue	Product does not exceed the maximum residual levels for heavy metals (Reg. EC N ^o 1881/2006) and are produced in compliance with UK & European Legislation, and	



	subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N ^o 396/2005 and amended legislation)	
Microbiological Standards		
Total Plate Count	<10 cfu/ml	ISO 4833-1:2013
Mould	<10 cfu/ml	ISO 21527:2008
Yeast	<10 cfu/ml	ISO 21527:2008
Salmonella	Negative	ISO 6579: 2002
E.Coli	Negative	ISO 7251: 2005
Staphylococcus aureus	Absent	ISO 6888-1:1999
Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	3670
	(kcal)	892
	Protein (g)	0.3
	Fat (g)	98.4
	Of which Saturates (g)	88.78
	Carbohydrates (g)	1.2
	Of which Sugars (g)	<0.1
	Fibre (g)	<0.5
Sodium (mg)	<0.01	
Packaging Information		
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
Packaging Format	10 litre pails / 9.2 kgs	200 – 500 – 950ml glass jars
	500 – 1000ml HDPE plastic jars	500 – 1000ml PET plastic jars
Pallet Configuration	8 pails/layer – 8 layers/pallet	6/12 jars per carton – 90 cartons per pallet
Labelling	Product name, manufacturer, COO, lot batch number, manufacturing and best before dates	
Shelf life	24 months from manufacturing date when stored in original packaging with appropriate environmental conditions.	
Storage Conditions	Recommended temperature range: 22 - 28° C Store in odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas.	
Warranty	It Is Warranted That: The Foodstuff, Packaging And Label (Hereinafter Called “The Product”) Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.	