

Pure MCT Oil

Lot: B9225 · Tested: 3 December 2024 · Lab: Eurofins Food Testing UK Limited
Eurofins Certificate: **AR-24-UD-543817-01** · ISO 17025 (UKAS 0342)

<p>Quality Score</p> <h1>99.2</h1> <p>/ 100</p> <p><i>Excellent</i></p>	<p>Score Breakdown</p> <table> <tr> <td>Active Ingredient Purity</td> <td>49.4 / 50</td> </tr> <tr> <td>Heavy Metal Safety</td> <td>34.8 / 35</td> </tr> <tr> <td>Microbial Safety</td> <td>15.0 / 15</td> </tr> </table>	Active Ingredient Purity	49.4 / 50	Heavy Metal Safety	34.8 / 35	Microbial Safety	15.0 / 15
Active Ingredient Purity	49.4 / 50						
Heavy Metal Safety	34.8 / 35						
Microbial Safety	15.0 / 15						

Active Ingredient Purity

<p>C10 (Capric Acid)</p> <p>39.79 total fatty acids</p> <p>Label claim: 39 total fatty acids</p> <p>Exceeds Claim</p>	<p>C8 MCT (Caprylic Acid)</p> <p>59.72 total fatty acids</p> <p>Label claim: 60 total fatty acids</p> <p>On Target</p>
--	---

Heavy Metal Analysis

Analyte	Result (ppb)	Prop 65	EU EFSA	EPA Tap
Arsenic (As)	5	10000	3000	10000
Cadmium (Cd)	0.5	4100	1000	5000
Lead (Pb)	9	500	3000	15000
Mercury (Hg)	2.5	300	100	2000

All values in ppb (parts per billion). Lower is better. Limit columns show maximum allowed levels per standard.

Microbial Safety

<p>E. coli</p> <p>Clear</p> <p>< 10 cfu/g</p>	<p>E Coli Detect</p> <p>Clear</p> <p>Not Detected</p>	<p>Enterobacteriaceae</p> <p>Clear</p> <p>< 10 cfu/g</p>
<p>Salmonella</p> <p>Clear</p> <p>Not Detected</p>	<p>Staph</p> <p>Clear</p> <p>< 10 cfu/g</p>	<p>Total Aerobic Plate Count</p> <p>Clear</p> <p>< 10 cfu/g</p>
<p>Yeast and Mould</p> <p>Clear</p> <p>< 10 cfu/g</p>		

Scan to view online

