

## Pure MCT Oil

Lot: B9495 - Tested: 5 September 2025 - Lab: Eurofins Food Testing UK Limited  
Eurofins Certificate: **AR-25-UD-211078-01** · ISO 17025 (UKAS 0342)

<p><b>Quality Score</b></p> <h1>95.2</h1> <p>/ 100</p> <p><i>Excellent</i></p>	<p><b>Score Breakdown</b></p> <table> <tr> <td>Active Ingredient Purity</td> <td>46.0 / 50</td> </tr> <tr> <td>Heavy Metal Safety</td> <td>34.2 / 35</td> </tr> <tr> <td>Microbial Safety</td> <td>15.0 / 15</td> </tr> </table>	Active Ingredient Purity	46.0 / 50	Heavy Metal Safety	34.2 / 35	Microbial Safety	15.0 / 15
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### Active Ingredient Purity

<p><b>C10 (Capric Acid)</b></p> <p><b>41.52 %</b></p> <p>Label claim: 39 %</p> <p><b>Exceeds Claim</b></p>	<p><b>C8 MCT (Caprylic Acid)</b></p> <p><b>58.1 %</b></p> <p>Label claim: 60 %</p> <p><b>Within Range</b></p>
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### Heavy Metal Analysis

Analyte	Result (ppb)	Prop 65	EU EFSA	EPA Tap
Arsenic (As)	<b>8</b>	10000	3000	10000
Cadmium (Cd)	<b>0.5</b>	4100	1000	5000
Lead (Pb)	<b>40</b>	500	3000	15000
Mercury (Hg)	<b>2.5</b>	300	100	2000

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

### Microbial Safety

<p><b>E. coli</b></p> <p><b>Clear</b></p> <p>&lt; 10 cfu/g</p>	<p><b>E Coli Detect</b></p> <p><b>Clear</b></p> <p>Not Detected</p>	<p><b>Enterobacteriaceae</b></p> <p><b>Clear</b></p> <p>&lt; 10 cfu/g</p>
<p><b>Salmonella</b></p> <p><b>Clear</b></p> <p>Not Detected</p>	<p><b>Staph</b></p> <p><b>Clear</b></p> <p>&lt; 10 cfu/g</p>	<p><b>Total Aerobic Plate Count</b></p> <p><b>Clear</b></p> <p>630 cfu/g</p>
<p><b>Yeast and Mould</b></p> <p><b>Clear</b></p> <p>&lt; 10 cfu/g</p>		

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