

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>Quality Score</p> <h1>95.2</h1> <p>/ 100</p> <p><i>Excellent</i></p>	<p>Score Breakdown</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>C10 (Capric Acid)</p> <p>41.52 %</p> <p>Label claim: 39 %</p> <p>Exceeds Claim</p>	<p>C8 MCT (Caprylic Acid)</p> <p>58.1 %</p> <p>Label claim: 60 %</p> <p>Within Range</p>
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Heavy Metal Analysis

Analyte	Result (ppb)	Prop 65	EU EFSA	EPA Tap
Arsenic (As)	8	10000	3000	10000
Cadmium (Cd)	0.5	4100	1000	5000
Lead (Pb)	40	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>630 cfu/g</p>
<p>Yeast and Mould</p> <p>Clear</p> <p>< 10 cfu/g</p>		

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