

Pure MCT Oil

Lot: B9664 · Tested: 9 November 2025 · Lab: Eurofins Food Testing UK Limited
Eurofins Certificate: **AR-25-UD-401790-01** · ISO 17025 (UKAS 0342)

<p>Quality Score</p> <h1>98.4</h1> <p>/ 100</p> <p><i>Excellent</i></p>	<p>Score Breakdown</p> <table> <tr> <td>Active Ingredient Purity</td> <td>48.5 / 50</td> </tr> <tr> <td>Heavy Metal Safety</td> <td>34.9 / 35</td> </tr> <tr> <td>Microbial Safety</td> <td>15.0 / 15</td> </tr> </table>	Active Ingredient Purity	48.5 / 50	Heavy Metal Safety	34.9 / 35	Microbial Safety	15.0 / 15
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Active Ingredient Purity

<p>C10 (Capric Acid)</p> <p>39.7 total fatty acids</p> <p>Label claim: 39 total fatty acids</p> <p>Exceeds Claim</p>	<p>C8 MCT (Caprylic Acid)</p> <p>59.3 total fatty acids</p> <p>Label claim: 60 total fatty acids</p> <p>On Target</p>
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Heavy Metal Analysis

Analyte	Result (ppb)	Prop 65	EU EFSA	EPA Tap
Arsenic (As)	4	10000	3000	10000
Cadmium (Cd)	0.5	4100	1000	5000
Lead (Pb)	2.5	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>		

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