

PRODUCT SPECIFICATION SHEET MCT Oil

Product Specifications

Test	Specification	Typical Results
Appearance	Clear, light yellow liquid	Pass
Taste	Characteristic	Pass
Color APHA	Max 50	<50
Acid value, mg KOH/g	Max 0.1	<0.1
Moisture %	Max 0.1%	<0.1%
Peroxide Value, mEq/kg	Max 1	<1
Specific gravity @ 20°C	0.93 - 0.96	Within range
lodine value , g l2/100g	Max 0.5	<0.5
Saponification value, mg KOH/g	300 - 350	Within range
Fatty Acid Composition, C6	Max 2 %	<2%
Fatty Acid Composition, C8	55 - 70 %	Within range
Fatty Acid Composition, C10	29 - 45 %	Within range
Fatty Acid Composition, C12	Max 3%	<3%
Hydroxul Value, mg KOH/g	Max 5	<5.0
Refractive index at 20°C	1.436 - 1.459	Within range
Viscosity at 20°C, mPas	25 - 33	Within range
Unsaponifiable matter, % m/m	Max 0.5	<0.5
Total Ash	Max 0.1%	<0.1%

Appropriate/legal use of this product is the responsibility of the user.

MCT Oil Coconut Based USP/FCC/Food Grade, Kosher

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