

Shay and Company

Supplier of Wholesale Oils, Butters, Waxes, Candle Supplies and Essential Oils

MCT/Fractionated Coconut Oil, Organic

Lot# AIPN/OMCT/23/082 Country of Origin: Malaysia Manufacture Date: 05/2023 Expiration Date: 05/2026



Ingredient Name (INCI): Caprylic/Capric Triglyceride (MCT Oil)

Composition: 100% Coconut MCT Oil Packaging: Gallons, Drums, Pails, Buckets

Description: Clear liquid, oily, almost odorless. Characteristic bland taste. **Applications:** Skincare, Soap Manufacturing, Food Processing, Tinctures

Certificates: Organic

Method of Extraction: Esterification of Coconut Oils

Plant Part Used: Flesh

Vegan: Yes

Gluten Free: Yes

Allergen: This is considered a highly refined oil and is exempt as a major food

allergy

Food Grade: Yes

Characteristic	Specification	Result
Acid Value (mg KOH/g)	0.1 max	<0.01
Saponification Value	325 - 345	33
Iodine Value (g 1/100g)	0.5 max	0.2
Hydroxyl Value (mg KOH/g)	5 max	4
Moisture	0.1 max	0.02
Cloud Point	neg 5°C max	<neg 5°c<="" td=""></neg>
Peroxide Value (meq O2/kg)	1 max	0.1
Color, APHA	50 max	14
Unsaponifiable Matter	0.5 max	0.30
Ash	0.1 max	<0.01
Relative Density at 20°C	0.930 - 0.960	0.95
Refractive Index at 20°C	1.440-1.452	1.449
Viscosity at 20°C	25 - 33	30
C6:0 Caproic Acid	1 max	0
C8:0 Caprylic Acid	55 – 65	60
C10:0 Capric Acid	35 - 45	40
C12:0 Lauric Acid	1 max	0

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Microbiological Test, CFR/gram		
Aerobic Plate Count	<1000 cfu/g	BL
Yeast and Molds Count	<100 cfu/g	BL
Staphylococcus Aureus	Absent in 1g	Absent
Salmonella	Absent in 25g	Absent
Escherichia Coli	Absent in 1g	Absent
Coliforms	Absent	Absent

Heavy Metals		
Lead (mg/kg)	1 max	BLQ
Cadmium (mg/kg)	1 max	BLQ
Arsenic (mg/kg)	1 max	BLQ
Mecury (mg/kg)	1 max	BLQ

Shelf life is guaranteed for three years from time of manufacture when stored in original, unopened container between 59° F to 86°F and protected from light. Shay and Company diligently sources and provides the highest quality ingredients, but it is the customer's responsibility to ensure the products purchase from Shay and Company meets their expectations. Any additional testing will be the responsibility of the customer.

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