

**Certificat d'analyse / Certificate of analysis**

**Lot n° / Batch nr : 000038565**

**Date : 23.08.2021**

**Reference: 1006120001006**

**YDD-01307\* Coconut oil BIO**

**PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE CERTIFIE PAR ECOCERT SAS FR-BIO-01 /  
PRODUCT RESULTING FROM THE ORGANIC AGRICULTURE CERTIFIED BY ECOCERT SAS FR-BIO-01**

| Caracteristiques physico-chimiques / Analytical characteristics | METHODES          | NORMES   | RESULTATS |
|---|-------------------|--|-----------|
| Caracteres organoleptiques / Organoleptic characters            | Inteme / Internal | Masse solide, odeur et gout neutre Solid mass, neutral smell and taste | Conforme  |
| Couleur / Colour  |                   | Blanche, legerement beige / White lighty beiae                         | Conforme  |
| Indice d'acide en ma KOH/g / Acid value in mo KOH/a             | PE 2.5.1          | 0.00-0.60  | 0.14      |
| Indice de peroxyde en mea O2/Ka / Peroxide value in mea O2/Ka   | PE 2.5.5          | 0.0 - 10.0   | 0.1       |

| Repartition des acides aras (%) / Fattv acid comoosltion /in %l | METHODES  | NORMES      | RESULTATS |
|---|-----------|-------------|-----------|
| Acides aras trans / Trans fattv acids                           | PE 2.4.22 | 0.0 - 2.0   | 0.1       |
| C 8:0 /acide caorvliaue / caorilic)                             |           | 2.0 - 16.0  | 6.4       |
| C10:0 (acide caprique / capric)                                 |           | 3.0 - 10.0  | 5.4       |
| C12:0 (acide lauriaue / lauric)                                 |           | 40.0 - 58.0 | 44.3      |
| C14:0 (acide mvrstiaue / mvrstic)                               |           | 12.0 - 22.0 | 18.8      |
| C16:0 (acide oalmitiaue / oalmitic)                             |           | 4.0 - 12.0  | 10.5      |
| C18:0 /acide steariaue / stearic)                               |           | 1.5 - 5.0   | 3.5       |
| C18:1 /acide oleiaue l oleic)                                   |           | 3.0 - 12.0  | 8.5       |
| C18:2 (acide linoleique / linoleic)                             |           | 1.0 - 4.0   | 2.1       |
| C18:3 (acide linolenique / linolenic)                           |           | 0.0 - 0.3   | 0.0       |

N.D. = Non dEtermin8 / Not Determined

Date de fabrication / Date of manufacturing : 08/2021

DLUO / Best before : 08/2023

Conservation dans le recipient original bien rempli et ferme, a l'abri de la lumiere et de la chaleur.

Keep in a dark cool place in the original full closed drum or container.

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