



**Ketosource®**

# Ketosource® Pure C8 MCT Powder™

Label Claims & Quality Testing

11th June 2021

**Manufacturing Date: 28th February 2020**

**Best Before Date: 21st May 2022**

**Batch No.: P1002**

## Active Ingredients

Active Ingredient	Guidelines	Internal Specification	Test Result	Lab Test Method
<b>MCT C8:0</b> - Caprylic acid triglyceride content as % of total grams	Not Applicable	60%	63.0% (63.0g/100g)	Gas chromatography (methyl derivatives of fat extract) with compensation for glycerol component
<b>TOTAL MCT</b> - MCT content as % of total grams	Not Applicable	60%	63.4% (61.4g/100g)	Gas chromatography (methyl derivatives of fat extract) with compensation for glycerol component

## Quality Testing

Quality Parameter	Guidelines	Internal Specification	Test Result	Lab Test Method
Heavy Metals - Mercury - Arsenic (As) - Cadmium - Lead		≤ 0.2 mg/kg	Conforms to internal specs	Digestion via microwave assistance with analysis by inductively coupled plasma mass spectrometry (ICP-MS)



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Micro - <b>Aerobic Plate Count</b>		≤ 1000 cfu/g	Conforms to internal specs	ISO 4833-1
Micro - <b>Yeast &amp; Mold</b>		≤ 100 cfu/g	Conforms to internal specs	NCh 2734
Micro - <b>Coagulase positive staphylococcus</b> - <b>Escherichia coli</b> - <b>Enterobacteriaceae</b>		≤ 100 cfu/g	Conforms to internal specs	- Method based on ISO 6888-1 (coagulase positive staphylococcus) - ISO 16649-2 (E. Coli) - BS ISO 21528-2:2004 (enterobacteriaceae)
Micro - <b>Salmonella</b>		Not detected	Conforms to internal specs	MICROVAL 2019LR88
Organoleptic - <b>Odour</b>	Not Applicable	No Odour	Neutral	Sensory Profile & Discrimination Tests
Organoleptic - <b>Taste</b>	Not Applicable	Light Creamy Taste	Typical	Sensory Profile & Discrimination Tests
Organoleptic - <b>Colour</b>	Not Applicable	White with Slight Yellow Tint	Typical	Sensory Profile & Discrimination Tests
Organoleptic - <b>Texture</b>	Not Applicable	Soft and Creamy	Typical	Sensory Profile & Discrimination Tests
Organoleptic - <b>Appearance</b>	Not Applicable	Soft/ Separates Easily to Disperse any Clumps	Typical	Sensory Profile & Discrimination Tests



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## Sustainability Certification

The coconut and palm oil used to produce our Pure C8 MCT (Caprylic Triglycerides) is sourced from sustainable farms.

These farms are audited and checked by the relevant bodies including the [RSPO \(Roundtable for Sustainable Palm Oil\)](#). The overall aims of these programs are to protect, conserve and enhance ecosystems and the environment. Amongst other criteria checked are:

- Ensuring the farming is sustainable via viable land reuse and planting of new trees to replace those cut down,
- Ensuring the farming is not damaging the habitats of orangutans, monkeys and other species.

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*Complete Product Quality Transparency.*

*We Publish 3rd Party Lab Test Results for All Ketosource Products.*

*Email [team@ketosource.co](mailto:team@ketosource.co) for further technical enquiries.*

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