

# AKÖMA™

## FROM THE HEART

### CERTIFICATE OF ANALYSIS COCONUT OIL VIRGIN ORGANIC (FOOD GRADE) COLD PRESSED RAW

#### DESCRIPTION

**Product:** SA Cert Organic Coconut Oil Virgin (Food Grade) Cold Pressed Raw

#### CHARACTERISTICS

Analysis Description	Minimum Value	Maximum Value	Description	Compliance
Appearance			Semi solid mass	Pass
Colour			White to off white	Pass
Odour			Characteristic Coconut	Pass
Peroxide Value (at production)	0.0	10.0	<2.0	Pass
Acid Value		2	0.16	Pass
C6:0 Caproic %		1.5	0.5	Pass
C8:0 Caprylic	5	14.5	7.1	Pass
C10:0 Capric %	4	10	5.7	Pass
C12:0 Lauric %	40	55	49.6	Pass
C14:0 Myristic %	15	23	20.2	Pass
C16:0 Palmitic %	3.5	12	7.9	Pass
C18:0 Stearic %	1.5	5	3.3	Pass
C18:1 Oleic %	2	10	4.8	Pass
C18:2 Linoleic %		3	0.8	Pass

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air. Shelf life must be considered as subjective; the shelf life given here is based on the best of our knowledge and experience of the material when stored under recommended conditions, see SDS, in original unopened containers.

Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the products in any way.

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*Coconut Oil Virgin Organic (Food Grade) Cold Pressed Raw - COA*