

Report No: (7424)123-0311B

Jun 04, 2024

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Attn: Lahiru Bandara

Customer: Senikma Natural Foods (Pvt) Ltd
Address : Colombo Road, Boyagane, Kurunegala, Sri Lanka.
Date of Sample Received: May 02, 2024
Date of Testing Started: May 02, 2024
Date of Testing Completed: May 08, 2024
Sample Description: **Sample Received as:**
A coconut oil sample contained in a sealed glass container

Sample Identified by the Client as:

Virgin Coconut Oil
Expiry Date : 03/04/2026
Manufacture Date : 04/04/2024
Batch No : 130VCO04D24

Sample Drawn By BVCPS NO

Photo of the Submitted Sample



**Bureau Veritas Consumer
Products Services Lanka (Pvt)
Ltd.**

No. 570, Galle Road, Katubedda, Moratuwa, Sri Lanka
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TEST RESULTS

No.	Parameters	Results	Requirements according to Specification for Virgin Coconut Oil (SLS 32: 2017)	Unit	Test Method
1	Moisture Content	0.06	Max. 0.2	per cent by mass	SLS 313: Part 3 : Section 5 : 2016/ ISO 662:2016
2	Free fatty Acid (as Lauric acid)	0.07	Max. 0.2	per cent by mass	SLS 313: Part 2 Section 6:2022/ ISO 660:2020

No.	Parameters	Results	Requirements according to Specification for Coconut Oil (SLS 32: 2017)	LOQ	Unit	Test Method	
3	Aflatoxin	B1	ND	Max. 5.0	0.5	µg/kg	AOAC 991.31 by HPLC
		B2	ND	-	0.1	µg/kg	
		G1	ND	-	0.5	µg/kg	
		G2	ND	-	0.1	µg/kg	
		Total	ND	Max. 10.0	0.5	µg/kg	

NOTE:

LOQ: Limit of Quantification,

ND : Not Detected,

HPLC-High Performance Liquid Chromatography

µg/kg - micrograms per kilogram

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Contact information for this report (Technical and General Inquiries and Feedback)

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REVIEWED BY: WARUNIKA PERERA

BUREAU VERITAS CONSUMER PRODUCTS SERVICES LANKA (PVT) LTD.
AUTHORIZED SIGNATORY

APPROVED BY: _____
RUWANI AMARASINGHE
DEPUTY MANAGER –
FOOD & MICROBIOLOGY LABORATORY

END OF THE REPORT.