



Purity Laboratories, Inc.

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For: Farm Direct Coconuts, LLC
750 E 25th Ave
Eugene, Oregon, 97405
United States
(541) 993-2000

Case#: 1705196

Received Date: 05/16/2017

Tested Date: 05/16/2017

ATTN: Simon Blatz
simon@farmdirectcoconuts.com
(541) 993-2000/

Completed Date: 06/05/2017

Purchase Order:

Case Notes:

Sample#: 1705196-01		Sample Description: Organic Virgin Coconut Oil Grade A Lot# 17013	
Test	Unit	Result	Method
Aerobic Plate Count	CFU/g	480	FDA-BAM 3.01 8th Ed./CMMEF 7.61, 4th Ed.
Ash	%	< 0.1	AOAC 923.03 17th Ed.
Calories	/100g	901.6	
Carbohydrate	%	< 0.1	17th Ed AOAC Method 986.25
Fat (Total)	%	100	AOAC 920.39 17th Ed.
Fatty Acid Profile	%	See Attached	Performed at Exova Portland
Moisture	%	< 0.1	AOAC 934.06 17 Ed.
Protein	%	0.4	Performed at Exova Portland
Total Coliform/E. coli (Petrifilm)	CFU/g	< 10 / < 10	AOAC 991.14 17thEd
Yeast/Mold (BAM)	CFU/g	< 10 Y / < 10 M	FDA-BAM 18.02 8th Ed./ CMMEF 20.4, 4th Ed.

Reviewed By

Joshua Wyman
Quality Assurance
Manager

Date

6/5/17

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Exova Sample Code: 0531160

Sample Description: Purity Laboratories; Organic Virgin Coconut Oil Grade A-1705196

Fatty Acid Profile	Result
C4:0 Tetraenoic (Butyric)	< 0.01 %
C6:0 Hexanoic (Caproic)	0.51 %
C8:0 Octanoic (Caprylic)	7.31 %
C10:0 Decanoic (Capric)	6.20 %
C11:0 Undecanoic	< 0.01 %
C12:0 Dodecanoic (Lauric)	49.23 %
C13:0 Tridecanoic	< 0.01 %
C14:0 Tetradecanoic (Myristic)	18.96 %
C14:1 Tetradecenoic (Myristoleic)	< 0.01 %
C15:0 Pentadecanoic	< 0.01 %
C15:1 Pentadecenoic	< 0.01 %
C16:0 Hexadecanoic (Palmitic)	8.59 %
C16:1 Hexadecenoic (Palmitoleic)	< 0.01 %
C16:2 Hexadecadienoic	< 0.01 %
C16:3 Hexadecatrenoic	< 0.01 %
C16:4 Hexadecatetraenoic	< 0.01 %
C17:0 Heptadecanoic (Margaric)	< 0.01 %
C17:1 Heptadecenoic (Margaroleic)	< 0.01 %
C18:0 Octadecanoic (Stearic)	2.95 %
C18:1 Octadecenoic (Oleic)	5.27 %
C18:2 Octadecadienoic (Linoleic)	0.99 %
C18:3 Octadecatrenoic (Linolenic)	< 0.01 %
C18:4 Octadecatetraenoic	< 0.01 %
C20:0 Eicosanoic (Arachidic)	< 0.01 %
C20:1 Eicosenoic (Gadoleic)	< 0.01 %
C20:2 Eicosadienoic	< 0.01 %
C20:3 Eicosatrenoic	< 0.01 %
C20:4 Eicosatetraenoic (Arachidonic)	< 0.01 %
C20:5 Eicosapentaenoic (EPA)	< 0.01 %
C21:0 Heneicosanoic	< 0.01 %
C21:5 Heneicosapentaenoic	< 0.01 %
C22:0 Docosanoic (Behenic)	< 0.01 %
C22:1 Docosenoic	< 0.01 %
C22:2 Docosadlenoic	< 0.01 %
C22:3 Docosatrenoic	< 0.01 %
C22:4 Docosatetraenoic	< 0.01 %
C22:5 Docosapentaenoic (DPA)	< 0.01 %
C22:6 Docosahexaenoic (DHA)	< 0.01 %
C23:0 Tricosanoic	< 0.01 %
C24:0 Tetracosanoic (Lignoceric)	< 0.01 %
C24:1 Tetracosenoic (Nervonic)	< 0.01 %
Total Fat	100.0 %
Saturated Fat	93.74 %
Monounsaturated Fat	5.27 %
Polyunsaturated Fat	0.99 %
Trans Fat	< 0.01 %
Omega-3 Fatty Acids	< 0.01 %
Omega-6 Fatty Acids	0.99 %
Omega-9 Fatty Acids	5.27 %
Unknown Components	< 0.01 %

Thank You,
 Nidal Kahl, General Manager.
 Brian Parmenter, Technical Director