



Purity Laboratories, Inc.

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Page 1 of 1

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

Case#: 1705197

Received Date: 05/16/2017

Tested Date: 05/16/2017

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

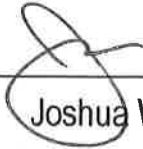
Completed Date: 06/05/2017

Purchase Order:

Case Notes:

Sample#: 1705197-01		Sample Description: Organic Virgin Coconut Oil Grade B Lot# 17013	
Test	Unit	Result	Method
Aerobic Plate Count	CFU/g	10	FDA-BAM 3.01 8th Ed./CMMEF 7.61, 4th Ed.
Ash	%	< 0.1	AOAC 923.03 17th Ed.
Calories	/100g	900.0	
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	%	0.15	AOAC 934.06 17 Ed.
Protein	%	< 0.1	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

Exova  
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**Exova Sample Code: 0531161**

**Sample Description: Purity Laboratories; Organic Virgin Coconut Oil Grade B-1705197**

Fatty Acid Profile	Result
C4:0 Tetraenoic (Butyric)	< 0.01 %
C6:0 Hexanoic (Caproic)	0.38 %
C8:0 Octanoic (Caprylic)	5.47 %
C10:0 Decanoic (Capric)	4.55 %
C11:0 Undecanoic	< 0.01 %
C12:0 Dodecanoic (Lauric)	41.85 %
C13:0 Tridecanoic	< 0.01 %
C14:0 Tetradecanoic (Myristic)	20.34 %
C14:1 Tetradecenoic (Myristoleic)	< 0.01 %
C15:0 Pentadecanoic	< 0.01 %
C15:1 Pentadecenoic	< 0.01 %
C16:0 Hexadecanoic (Palmitic)	11.85 %
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)	< 0.01 %
C18:1 Octadecenoic (Oleic)	2.38 %
C18:2 Octadecadienoic (Linoleic)	9.75 %
C18:3 Octadecatrenoic (Linolenic)	3.42 %
C18:4 Octadecatetraenoic	< 0.01 %
C20:0 Eicosanoic (Arachidic)	< 0.01 %
C20:1 Eicosenoic (Gadoleic)	< 0.01 %
C20:2 Eicosadienoic	< 0.01 %
C20:3 Eicosatrienoic	< 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 Docosadienoic	< 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 %
<b>Total Fat</b>	<b>100.0 %</b>
<b>Saturated Fat</b>	<b>86.83 %</b>
<b>Monounsaturated Fat</b>	<b>9.75 %</b>
<b>Polyunsaturated Fat</b>	<b>3.42 %</b>
<b>Trans Fat</b>	<b>0.01 %</b>
<b>Omega-3 Fatty Acids</b>	<b>0.01 %</b>
<b>Omega-6 Fatty Acids</b>	<b>3.42 %</b>
<b>Omega-9 Fatty Acids</b>	<b>9.57 %</b>
<b>Unknown Components</b>	<b>&lt; 0.01 %</b>

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