

Ketosource[®] Pure C8 Collagen Creamer - Chocolate[™]

Certificate of Analysis

Manufacturing Date: 06/2024

Best Before Date: 06/2025

Batch No.: CC1001

Active Ingredients

Active Ingredient	Internal Specification	Test Result	Lab Test Method
MCT C8:0 - Caprylic acid triglyceride content as % of total grams	30%	33.19% (**g/100g)	BS EN ISO 12966-1:2014 EC152/2009
TOTAL MCT* - MCT content as % of total grams - Calculated for saturated C6:0-C10:0 and C12:0 fatty acids as MCTs*	35%	36.5% (**g/100g)	BS EN ISO 12966-1:2014 EC152/2009

Quality Testing

Quality Parameter	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)

* The lab test that is used to assess individual fatty acids does not currently include C11:0 fatty acid in the analysis. So C11:0 MCT is not included as part of the 'Total MCT' calculation.



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Micro - Aerobic plate count	≤ 1000 cfu/g	Conforms to internal specs	ISO 4833-1
Micro - Yeast - Mould	≤ 100 cfu/g	Conforms to internal specs	NCh 2734
Micro - Coagulase positive staphylococcus - Escherichia coli - Enterobacteriaceae	≤ 100 cfu/g	Conforms to internal specs	Based on ISO 6888-1 (coagulase positive staphylococcus) ISO 16649-2 (E. coli) BS ISO 21528-2:2004 (enterobacteriaceae)
Micro - Salmonella	Not detected	Conforms to internal specs	MICROVAL 2019LR88

Complete Product Quality Transparency.

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

Email team@ketosource.co for further technical enquiries.

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