

CERTIFICATE OF ANALYSIS

Date : 08.08.2024
Report No : LNP/QAD/2024/H08-02
Product Name : ORGANIC COCONUT MILK
Batch No : L081224
EXP : September 2026

TEST PARAMETER	SPECIFICATION	TEST METHOD	TEST RESULT
Appearance	Milky homogeneous liquid having characteristic white color of coconut. Free from foreign matter	Visual Inspection	Milky homogeneous liquid having characteristic white color of coconut. Free from foreign matter
Flavor and Odor	Characteristics to natural coconut flavor and odor. Free from rancid, cheesy, soapy or other objectionable flavor and odor.	Sensory Evaluation	Characteristics to natural coconut flavor and odor. Free from rancid or off flavor and odor.
Fat Percentage	17 +/- 1	Gerber Method	17 %
pH at 27 +/- 3°C	5.8 – 6.3	Glass electrode	5.9
Aerobic Microbial Growth	Commercially sterile	SLS 516: part 10:1983	Not Detected
Anaerobic Microbial Growth	Commercially sterile	SLS 516: part 10:1983	Not Detected

The Microbiological, Chemical and Organoleptic Parameters in tested coconut milk sample are compatible with SLS Standards for Coconut milk.

A.A.S.K.A. Ranaweera


Quality Assurance Manager