

Product - Specification

gustavheess
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Reg-No.: Sp190031g

Rev-No.: g

Printing Date: 2. April 2026

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Product / Trading-Name: **MCT Oil Type V Ph. Eur. 12**

Description: MCT-oil is of vegetable origin, it is a mixture of triglycerides of saturated fatty acids, mainly of caprylic (octanoic) acid and capric (decanoic) acid. The fatty acids are obtained from the oil extracted from the hard, dried fraction of the endosperm of *Cocos nucifera* L. or from the dried endosperm of *Elaeis guineensis* Jacq.

Content: minimum 95,0 % of saturated fatty acids with 8 or 10 carbon atoms.

Product No.: 190031

CAS No.: 73398-61-5 / 65381-09-1

EINECS No.: 277-452-2 / 265-724-3

INCI Name: Caprylic/Capric Triglyceride

Properties: A colourless or slightly yellowish, oily liquid. Practically insoluble in water, miscible with ethanol (96%), with methylene chloride, with light petroleum and with fatty oils.

Parameter	Method	Unit	Value
<u>Physical and Chemical Characteristics</u>			
appearance	Ph. Eur.		complies with
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 0,2
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 1,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,446
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,95
alkaline impurities	Ph. Eur.		complies with
water	Ph. Eur. [2.5.32]	%	max. 0,2
iodine value	Ph. Eur. [2.5.4]	g I2/100g	max. 1,0
saponification value	Ph. Eur. [2.5.6]	mg KOH/g	310,0 - 360,0
hydroxyl value	Ph. Eur. [2.5.3]	mg KOH/g	max. 10
viscosity	Ph. Eur. [2.2.9]	mPa*s	25 - 33
sulphated ash	Ph. Eur. [2.4.14]	%	max. 0,1

Fatty Acid Composition (GC of FAMES)

6:0 caproic acid	Ph. Eur. [2.4.22]	%	max. 2,0
8:0 caprylic acid	Ph. Eur. [2.4.22]	%	50,0 - 80,0
10:0 capric acid	Ph. Eur. [2.4.22]	%	20,0 - 50,0
12:0 lauric acid	Ph. Eur. [2.4.22]	%	max. 3,0
14:0 myristic acid	Ph. Eur. [2.4.22]	%	max. 1,0
> = C16	Ph. Eur. [2.4.22]	%	max. 1,0

Version Ph.Eur.:

This specification complies with the current version of the Ph.Eur.

Created: PS	Checked: AW	Released: MD	
Date: 05.01.26	Date: 08.01.26	Date: 08.01.26	

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Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.