

# Product - Specification

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Product / Trading-Name: **MCT Oil coconut based**

**Description:** MCT-oil is a mixture of vegetable triglycerides of saturated fatty acids, mainly caprylic and capric acids, of vegetable origin. The substance contains min 95 % of saturated fatty acids with 8 or 10 C-atoms. MCT-oil coconut based is obtained from the oil produced from the hard, dried fraction of the endosperm of Cocos nucifera L.

**Product No.:** 190050

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

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

**INCI Name:** Caprylic/Capric Triglyceride

**Properties:** A colourless to pale yellow oily liquid. It is insoluble in water, miscible with dichloromethane, ethanol and petroleum spirit.

Parameter	Method	Unit	Value
<b><u>Physical and Chemical Characteristics</u></b>			
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]		1,440 - 1,452
relative density (20 °C)	Ph. Eur. [2.2.5]		0,930 - 0,960
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
water	Ph. Eur. [2.5.12]	%	max. 0,2
hydroxyl value	Ph. Eur. [2.5.3]	mg KOH/g	max. 10

### **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

### **Storage:**

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

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