



**F Q LAB
AND RESEARCH CENTRE
(P) LIMITED**

Food Testing • Training • Food Safety Systems



◆ ISO 9001 QMS CERTIFIED ◆ APPROVED BY KERALA STATE POLLUTION CONTROL BOARD ("A" GRADE LAB) ◆

◆ MEMBER : AFI (USA), IFOAM (GERMANY), NIQR (INDIA) ◆ RECOGNISED BY BUYERS IN USA, EU, JAPAN & OTHER COUNTRIES ◆

Doc.No: FQLAB/F/7801A

TEST CERTIFICATE

A 31940

Date of Issue : 12.08.2026

ULR - TC625926000003316F

Page 01 of 01

Issued To:
M/s. AMG Agro
108C, Edoor, Aralam
Iritty
Kannur-670 704

Sample Code : FQLAB/26-27/0455/C0886
Sample Receipt : 04.08.2026
Date of Analysis : 04.08.2026 - 08.08.2026
Reported Date : 08.08.2026

Particulars of sample : Coconut Oil
Condition of Sample : Received in good condition
Customer Sample ID : GRAMCO Coconut Oil
Sample Quantity : 250 ml
Sample Drawn by : Customer
Standard Referred : FSSAI Compendium - FP & FA Regulation
Sample Description : Slight yellow colour oil

TEST RESULTS

I. Chemical Testing

1. Food & Agricultural Products

SL NO.	PARAMETERS	UNIT	TEST METHOD	RESULT	LIMIT as per FSSAI Compendium - FP & FA Regulation
1	Rancidity	Present/Absent	FSSAI Manual of Methods of Analysis of Foods : Oils- FSSAI 02.042:2021	Absent	Absent
2	Separated Water	Present/Absent	SOP No. FQLAB/SOP/C/RF/7201	Absent	Absent
3	Mineral Oil	Present/Absent	FSSAI Manual of Methods of Analysis of Foods : Oils Method FSSAI 02.029	Absent	Absent
4	Refractive index at 40°C	-	IS 548 (Part 1/Sec 2) : 2021, M.11	1.449	1.4480 - 1.4500
5	Saponification value	-	IS 548 (Part 1/Sec 2) : 2021, M.16	262.65	Min 250
6	Iodine value	-	IS 548 (Part 1/Sec 2) : 2021, M.15	8.52	7.5 - 10
7	Polenske Value	-	IS 548 (Part 1/Sec 2) : 2021, M.20	13.89	Min 13.0
8	Unsaponifiable Matter	g/100g	IS 548 (Part 1/Sec 2) : 2021, M. 9	0.18	Max 1.0
9	Acid Value	-	FSSAI Manual of Methods of Analysis of Foods : Oils Method: FSSAI 02.009	0.74	Max 6.0
10	Argemone Oil	Present/Absent	FSSAI Manual of Methods of Analysis of Foods : Oils Method FSSAI 02.032	Absent	Absent

Remarks: Sample conforms to limit as per 2.2.1.1 of Ch. 2.2 of FSSAI Compendium - FP & FA Regulation with respect to above tested parameters.

No.of parameters tested: 10

***** End of the Report *****

For FQLAB AND RESEARCH CENTRE (P) LIMITED

Rincy
Authorised Signatory
RINCY ROCKEY
Sr. Technologist
(Chemistry)
FQL & RC

Note : The results are related only to the samples submitted for analysis and shall not be used for advertisements, evidence or litigation.
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OS 30 & 31, III FLOOR, GCDA COMPLEX, MARINE DRIVE, COCHIN - 682 031, INDIA

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Doc.No: FQLAB/F/7801A

TEST CERTIFICATE

A 31940-N

Date of Issue : 12.08.2026

Page 01 of 01

Issued To:
M/s. AMG Agro
108C, Edoor, Aralam
Iritty
Kannur-670 704

Sample Code : FQLAB/26-27/0455/C0886
Sample Receipt : 04.08.2026
Date of Analysis : 04.08.2026 - 08.08.2026
Reported Date : 08.08.2026

Particulars of sample : Coconut Oil
Condition of Sample : Received in good condition
Customer Sample ID : GRAMCO Coconut Oil
Sample Quantity : 250 ml
Sample Drawn by : Customer
Standard Referred : FSSAI Compendium - FP & FA Regulation
Sample Description : Slight yellow colour oil

TEST RESULTS

SL NO.	PARAMETERS	UNIT	TEST METHOD	RESULT	LIMIT as per FSSAI Compendium - FP & FA Regulation
1	Suspended or Other Foreign Matter	Present/Absent	IS 548 (Part 1/Sec 2) : 2021, M. 7	Absent	Absent
2	Added Colouring Matter	Present/Absent	FSSAI Manual of Methods of Analysis of Foods : Oils- FSSAI 02.005:2021	Absent	Absent

Remarks: Sample conforms to limit as per 2.2.1.1 of Ch. 2.2 of FSSAI Compendium - FP & FA Regulation with respect to above tested parameters.

No. of parameters tested: 2

***** End of the Report *****

For FQLAB AND RESEARCH CENTRE (P) LIMITED


RINCY ROCKEY
Sr. Technologist
Chemistry
FQL & RC

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Doc.No: FQLAB/F/7801A

TEST CERTIFICATE

B 9615

Date of Issue : 13.08.2026

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Issued To: M/s. AMG Agro 108C, Edoor, Aralam Iritty Kannur-670 704	Sample Code : FQLAB/26-27/0455/C0886 Sample Receipt : 04.08.2026 Date of Analysis : 05.08.2026 - 11.08.2026 Reported Date : 11.08.2026
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Particulars of sample	: Coconut Oil
Condition of Sample	: Received in good condition
Customer Sample ID	: GRAMCO Coconut Oil
Sample Quantity	: 250 ml
Sample Drawn by	: Customer
Sample Description	: Slight yellow colour oil

TEST RESULTS

SL NO.	PARAMETERS	UNIT	TEST METHOD	RESULT
1	Fatty Acid Profile			
	1) Fatty Acid C - 6:0 - Caproic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	0.5
	2) Fatty Acid C - 8:0 - Caprylic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	7
	3) Fatty Acid C - 10:0 - Capric acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	5.1
	4) Fatty Acid C - 12:0 - Lauric acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	44.4
	5) Fatty Acid C - 14:0 - Myristic Acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	18.4
	6) Fatty Acid C - 16:0 - Palmitic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	11.2
	7) Fatty Acid C - 16:1 - Palmitoleic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	1.8
	8) Fatty Acid C - 18:0 - Stearic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	2.8
	9) Fatty Acid C - 18:1 - Oleic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	6.9
	10) Fatty Acid C - 18:2 - Linoleic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	1.6
	11) Fatty Acid C - 18:3 - Gamma linolenic acid	g/100g	SOP No. FQLAB/SOP/C/FP/7201	0.3

No. of parameters tested: 1

***** End of the Report *****

For FQLAB AND RESEARCH CENTRE (P) LIMITED


MUKIL VIJAYAN
Sr. Technologist
(Chemistry)
Authorised Signatory
FQL & RC

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B 9614

Doc.No: FQLAB/F/7801B

TEST CERTIFICATE

Date of Issue : 12.08.2026

Page 01 of 01

Issued To: M/s. AMG Agro 108C, Edoor, Aralam Iritty Kannur-670 704	Sample Code : FQLAB/26-27/0455/C0886 Sample Receipt : 04.08.2026 Date of Analysis : 04.08.2026 - 12.08.2026 Reported Date : 12.08.2026
---	---

Particulars of sample	:	Coconut Oil
Condition of Sample	:	Received in good condition
Customer Sample ID	:	GRAMCO Coconut Oil
Sample Quantity	:	250 ml
Sample Drawn by	:	Customer
Sample Description	:	Slight yellow colour oil

NUTRITION FACTS

Serving size : 100 ml (Approx.)

Amount per 100 ml

		*% Daily Values
Energy	: 900 kcal	-
Total Fat	: 99.9 g	-
Saturated Fat	: 89.31 g	-
Trans Fat	: 0 g	-
Cholesterol	: 0 mg	0 %
Sodium	: 0 mg	0 %
Total Carbohydrate	: 0 g	0 %
Dietary Fibre	: 0 g	0 %
Total Sugar	: 0 g	-
Includes 0 g Added Sugars	: 0 g	0 %
Protein	: 0 g	0 %
Vitamin D	: 0 mcg	0 %
Calcium	: 0 mg	0 %
Iron	: 0 mg	0 %
Potassium	: 0 mg	0 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Remarks:

Test Methods:

Energy - SOP No. FQLAB/SOP/C/O&F/7210; Total Fat - AOAC 22nd Edn. 2023; 948.22; Ch. 40.1.05; Fat Profile - SOP No. FQLAB/SOP/C/FP/7201; Cholesterol - SOP No. FQLAB/SOP/C/CH/7201; Sodium, Calcium & Potassium - IS 9497:1980 (RA 2020); Total Carbohydrates - AOAC 22nd Edn. 2023; 986.25; Ch. 50.1.16; Dietary Fibre - IS 11062: 2019; Total Sugar - AOAC 22nd Edn. 2023; 930.36; Ch. 44.1.13; Added Sugar - SOP No. FQLAB/SOP/C/AS/7202; Protein - AOAC 22nd Edn. 2023; 920.87; Ch.32.1.22; Vitamin D - SOP No. FQLAB/SOP/C/V/7202; Iron - AOAC 22nd Edn. 2023; 944.02; Ch. 32.1.09

No. of parameters tested: 15

***** End of the Report *****

For FQLAB AND RESEARCH CENTRE (P) LIMITED

RINCY ROCKEY
Sr. Technologist
(Chemistry)

MUKIL VIJAYAN
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