Diet Coconut Oil – Quality Snapshot

Lab Test Report Summary | Easy to Understand

Sample: Diet Coconut Oil • Batch 146 • Mfg: 20-Jun-2026 • Tested by Equinox Labs

ALL TESTS PASSED

This oil meets every FSSAI safety & purity standard. Safe to use.

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What the tests checked (in simple words)

Purity Check (Polenske Value)

PASS

14.55 (needs ≥ 13)

Shows the oil is genuine coconut oil, not mixed with cheaper oils.

Oil Thickness (Refractive Index)

PASS

1.4490 (ideal range)

Confirms correct thickness and clarity of pure coconut oil.

Fat Quality (Saponification Value)

PASS

271.65 (needs ≥ 250)

Indicates the oil has the right type of fats expected in coconut oil.

Unsaturation Level (Iodine Value)

PASS

8.61 (range 4–11)

Healthy fat balance – not too many unstable fats that can go rancid.

Extra Impurities (Unsaponifiable Matter)

PASS

0.21% (max 0.5%)

Very low unwanted substances. Clean oil.

Freshness (Acid Value)

PASS

0.59 (max 4.0)

Oil is fresh and not spoiled. Low acid = better taste & shelf life.

Harmful Oil Check (Argemone Oil)

PASS

Negative (must be absent)

No toxic argemone oil detected – a critical safety test.

Bottom Line for You

This batch of Diet Coconut Oil is pure, fresh, and safe.
All 7 quality & safety checks cleared FSSAI limits with good margins.

Source: Equinox Labs Test Report EQNX:001:FT:26:07:00514 | Report Date: 17-Jul-2026

This visual is for easy understanding only. Full technical report remains the official document.