

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Coconut fat RBD</b>
<b>Code</b>	<b>15060</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Non-EU, mostly Sri Lanka, Philippines, Indonesia, refined in The Netherlands</b>
<b>Last update</b>	<b>14-04-16</b>
<b>Issue Date</b>	<b>14-04-16</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Coconut fat</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>The coconut oil is pressed out of the dried kernel flesh(kopra). The coconut oil is de-gummed with the help of some citric-acid, bleached and deodorized at a temperature of 220°C for 4 hours at a pressure between 3-5 mbar.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral, without off smell</b>
<b>Colour</b>	<b>Max 2.5 red ; lovibond 5,25" cell</b>
<b>Taste</b>	<b>Neutral, without off taste</b>
<b>Appearance</b>	<b>Solid, slip melting point 20-28°C</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>Carton box with polyethylene bag</b>		
<b>Packing size (L x W x H)</b>	<b>40 x 28 x 28</b>		
<b>Packing/layer</b>	<b>8</b>	<b>Layers/pallet</b>	<b>3</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool(&lt;20°C) and dry</b>
<b>Maximum shelflife</b>	<b>24 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	3760 KJ 900 Kcal	
Protein (g)	-	
Fat (g)	> 99,9	Saturated: 91 Mono-unsaturated: 7 Poly-unsaturated: 2
Carbohydrates (g)	-	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	-	
Natrium (mg/100g)	0	
Moisture (g)	< 0,1	

Analytical properties				
Peroxid value (meq O <sub>2</sub> /kg)	max. 2 at loading point			
FFA (%)	max. 0.2			
Specific gravity (kg/l at 20°C)	0,908 – 0,921			
Iodine Value	6.3 – 10.6			
Density	0.920 g/l			
Fat analysis (%)	C 8:0	4.6 -10.0	C16:0	7.5-10.2
	C10:0	5.5 - 8.0	C18:0	2.0- 4.0
	C12:0	45.1-50.3	C18:1	5.0-10.0
	C14:0	16.8-21.0	C18:2	1.0-2.5
Solid fat content (pNMR) (typical)	N10 : 81 N15 : 64 N20 : 32 N25 : 0,5 N30 : 0			
Dioxins	According to EU legislation			

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
E. Coli (cfu/g)	Absent
Enterobacteriaceae (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

<b>Mycotoxins</b>	<b>In accordance with EC legislation 1881/2006; 1126/2007; 165/2010</b>
-------------------	---

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>		
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b> -
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b> -
<b>(Chicken) egg</b>	-	<b>Sesame</b> -
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b> -
<b>Soya oil</b>	-	<b>Glutamate (added E620-E625)</b> -
<b>Gluten</b>	-	<b>Sulfite (E220-E228)</b> -
<b>Wheat</b>	-	<b>Benzoic acid/Parabens (E210-E213)</b> -
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b> -
<b>Beef (-derivatives)</b>	-	<b>Tartrazine (E102)</b> -
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b> -
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b> -
<b>Fish</b>	-	<b>Coriander</b> -
<b>Shell-fish</b>	-	<b>Celery</b> -
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b> -
<b>Cocoa</b>	-	<b>Carrot</b> -
<b>Yeast</b>	-	<b>Lupine</b> -
<b>Pulses</b>	-	<b>Mustard</b> -
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b> -
<b>Nut-oil</b>	-	

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>