

PRODUCT INFORMATION

See also www.organic.nl

Product	Coconut oil Virgin
Code	15064
Country of origin	Philippines
Last update	19-02-2018
Issue Date	19-02-2018
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	100% pure coconut
Additives	No additives
Process	Virgin Coconut oil is obtained by mechanical process without subjecting it into any chemical changes by applying mild heat treatment not exceeding 60oC. Whole matured nuts are husked and pared to remove the outer shell and brown skin (testa). The white meat is then milled / grounded to fine granules and dried. The dried coconut is made to pass through a cold process expeller and the oil is collected in a receiving pan and pumped through a filter (series of filters) resulting in a clear fresh Virgin Coconut Oil.

Sensorial properties	
Flavour	Pleasant aroma characteristics to mild, fresh coconut with no-off taste
Colour	Crystal clear
Appearance	Free flowing liquid and uniform consistency, free from visible foreign matter. This product will solidify and become cloudy below 25 °C because of medium chain fatty acid. Before dispensing, gradually thaw above melting point.

Packing	
Net content	190 kg
Kind of packing	Steel drum

Packing size (L x W x H)	
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	Store in a dry place at ambient temperature and not below 25°C and away from direct sunlight.
Maximum shelflife	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3700 KJ 900 Kcal	
Protein (g)	-	
Fat (g)	> 99,9	Saturated: 87.5-95 Mono-unsaturated: 5.0-10.0 Poly-unsaturated: 1.0-2.5
Carbohydrates (g)	-	
Dietary fibre (g)	-	
Moisture (g)	≤0.1%	

Analytical properties	
Density (30°C)	0.915 – 0.920 g/ml
Peroxid value	3.0 meq/kg
FFA (%)	≤0.20%
Color (lovibond)	Clear (colour 25mm cel) Y+5R, not deeper than 0.05
Iodine Value	4.1 – 11 cg/g
Saponification Value	250 – 260 mg KOH/g (minimum)
Unsaponifiable Matter	0.2 – 0.5%
Iron (Fe)	< 5.0 mg/kg
Copper (Cu)	< 0.4 mg/kg
Lead (Pb)	< 0.1 mg/kg
Arsenic (As)	< 0.1 mg/kg
Caprioc (C6:0)	0.1 – 0.7
Caprylic (C8:0)	4.0 – 10.0
Capric (C10:0)	4.0 – 8.0
Lauric (C12:0)	45.1 – 56.0

Myristic (C14:0)	16.0 – 21.0
Palmitic (C16:0)	7.5 – 10.2
Stearic (C18:0)	2.0 – 5.0
Oleic (C18:1)	5.0 – 10.0
Linoleic (C18:2)	1.0 – 2.5

Microbiological Properties	
Total Aerobic Plate Count (cfu/g)	100 max
Coliforms (cfu/g)	<10
E. coli (cfu/g)	Non Detected
Yeast & Moulds (cfu/gl)	<10
Staphylococcus aureus	Non Detected
Salmonella spp	Non Detected

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

Acceptable for:	
Vegetarians	Yes

Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Ecososial certified	No