

COCONUT OIL, REFINED

Product Name:

coconut oil

TestDate: Best before:

BATCH NUMBER

DESCRIPTION : Refined Coconut Oil (RCNO) produced by physical refining of Crude Coconut Oil. The process

involves degumming, bleaching, steam stripping and deodorization

INTENDED USE: It can be used in hygienic, cosmetic and food products

INGREDIENT STATEMENT: Coconut Oil. Free from any other ingredients or preservatives. Does not contain soy lecithin

STORAGE & SHELF LIFE: Shelf life 12 months from date of manufacture, provided, product is stored in original un open

packing, in a cool, dry and odour free area with ambient temperature not above 20°C and below

60% relative humidity.

PACKAGING: Bulk (Isotank or Flexi tanks), Drums, Tins, Jerry Cans and Bag In Box (BIB)

CERTIFICATIONS: The product is certified Halal and Kosher.

PHYSICAL & CHEMICAL PROPERTIES

Ex. Works	Units/Level	Specifications	Method	
FFA (% as Lauric)	Max	0.10	AOCS Ca 5a-40	
Moisture & Impurities (%)	Max	0.10	AOCS Ca 2c-25	
Slip Melting Point	Max	26	AOCS Cc3-25	
Iodine Value (Wijs)		7.5 – 10.5	AOCS Cd 1b-87	
Colour (5.25 Lovibond cell)	Max	1.5R	AOCS Cc 13e-92	
Saponification Value		245 - 265	AOCS Cc 13b-45	
Flavour / Odour		Bland, with no taste or odour		
Appearance		White colour		

MICROBIOLOGICAL

Content	Measuring Units	Units/100g
Total Plate Count (Max)	(cfu/g)	500
Coliform Count	(mpn/g)	0
Staphylococcus	(cfu/g)	Absent

TYPICAL NUTRITIONAL INFORMATION

Content	Units/100g
Energy	3780 kJ
Total Fat	100 g
Saturated Fat	90g
Monounsaturated	8g
Polyunsaturated	20

Content	Units/100g	
Trans fat	<0.5 g	
Carbohydrate	0 g	
Sugar	0 g	
Protein	0 q	
Sodium	0 mg	

Content	Units/100g
Phosphorus	< 1 ppm
Calcium	0 mg
Dietary Fiber	0 g
Potassium	0 mg
Iron	0.3 ppm

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