WHITE KERNEL VIRGIN COCONUT OIL

ORGANIC

Fair For Life, Regenerative Organic Certified® SILVER, EU Organic, NOP Organic, JAS Organic, Naturland, Naturland Fair, Hand In Hand, Kosher, FSSC 22000, ISO 22000, HACCP, FDA Registered

Serendipol
REGENERATIVE INTEGRITY

Country of Origin : Sri Lanka	100% Natural	No Irradiation	Allergen Free	Monkey Free
Ingredient : Organic Coconut	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories 899

Total Fat	99.9 g
Saturated Fat	93.2 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	0.0 mg
Total Carbohydrate	0.0 g
Dietary Fibre	0.0 g
Total Sugars	0.0 g
Includes 0.0 g Added Sugars	
Protein	0.0 g
Vitamin D	0.0 mcg
Calcium	1.0 mg
Iron	0.1 mg
Potassium	0.0 mg

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT DESCRIPTION

Organic White Kernel Virgin Coconut Oil is produced from fresh, air-dried white coconut kernel with the testa or parings removed. The dried kernel is mechanically expeller-pressed and the oil is mechanically filtered without refining, bleaching or deodorisation, retaining its characteristic natural coconut flavour and aroma.

HEAVY METALS

Arsenic (As)	<0.1 mg/kg
Lead (Pb)	<0.1 mg/kg
Cadmium (Cd)	<0.1 mg/kg
Tin (Sn)	<40 mg/kg
Mercury (Hg)	<0.1 mg/kg

LOGISTICS, HANDLING, EXPIRATION & CONSUMER SAFETY

Packing

1,000 L Multi-Ply food-grade PE Tote Box
210 L Food Grade Metal Drum 4 L, 20 L inner LLDPE poly liner & food-grade Plastic Pail 14 oz and 30 oz Glass Jars

Shelf Life

24 months from the date of manufacture

Intended User

Accepted for all ages except infants

Intended Use

Cooking, baking, direct consumption, food products, cosmetics and personal-care formulations

PHYSICAL PARAMETERS

Flavour	Characteristic coconut flavour	Sensory
Appearance	Clear when liquid and white when solid, with a uniform consistency. The product may naturally solidify below 24 °C	Sensory
Colour *(25 mm cell on the Lovibond colour scale expressed in Y+5R)*	Not deeper than 1	SLS 313
Moisture & Volatile matters at 105 °C	< 0.15%	SLS 313

CHEMICAL PARAMETERS

FFA Value *(as lauric acid)*	< 0.15%	AOCS Ca 5a-40
Peroxide Value	<3 meq O_2/kg	AOCS Cd 8-53
Iodine Value	4.1 – 6.0	AOCS Cd 1-25
Saponification Value	255 - 265	SLS 313
Unsaponifiable Matter	<0.2%	SLS 313
Relative density at 30 °C	0.915-0.920	SLS 313
Mineral Acidity	Nil	SLS 313

MICROBIOLOGICAL PARAMETERS

Total Plate Count	< 1000 CFU/mL	ISO 4833-1:2013
Coliforms	< 10 CFU/mL	ISO 4831:2006
E. coli	0 CFU/mL	ISO 7251:2005
Yeast and Moulds	< 200 CFU/mL	ISO 21527-2:2008
Salmonella (in 25 mL)	Absent	ISO 6579-1: 2017

STORAGE, USAGE & THAWING INSTRUCTIONS

Storage	Store product in clean and dry environment free from pests and away from direct sunlight or other direct heat source. May solidify below 24 °C (76 °F). Transport product under similar conditions.
Usage	Retail packs: Use a clean, dry spoon if required. Once opened, close the lid tightly and use within 14 days. Bulk packs: Use clean, dry, food-grade equipment for transfer. Prevent contamination during handling and keep the container securely closed after dispensing. Once opened, close the lid tightly and use within 14 days.
Thawing	When the product has been stored at temperature below 24 °C (76 °F), it may harden and become white in colour. Thaw the container at 35–38 °C (95–100.4 °F) until the content becomes liquid.

Office/ Factory :
Pannala Road, Dandagamuwa, Kuliyapitiya, Sri Lanka.
Phone : +94 77 775 2121
Email : sonali@serendipol.com
Web : www.serendipol.com

Serendipol
REGENERATIVE INTEGRITY