

RBD COCONUT OIL

CONVENTIONAL

FSSC 22000, ISO 22000, HACCP, FDA Registered



Country of Origin : Sri Lanka

100% Natural

No Irradiation

Allergen Free

Monkey Free

Ingredient : 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 Fiber	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

Coconut oil or copra oil is an edible oil extracted from the kernel or meat of mature coconuts harvested from the coconut palm (*Cocos nucifera*). The oil is purified by filtering, bleaching and deodorizing at high temperatures to remove microorganisms and other contaminants.

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

200 ml, 500 ml and 1 L glass jars with metal lids; 4 L, 10 L and 20 L pails; 200 L drums; 1000 L totes/IBCs.

Shelf Life

24 months from the date of manufacture if stored in the unopened packaging

Intended User

Accepted for all ages except infants

Intended Use

Cooking, frying, baking, confectionery and food manufacturing.

PHYSICAL PARAMETERS

<i>Flavour</i>	Characteristic aroma of refined coconut oil	Sensory
<i>Appearance</i>	Light-yellow colour when liquid and white when solid, with a uniform consistency. The product may naturally solidify below 24 °C	Sensory
<i>Colour</i> (25 mm cell on the Lovibond colour scale expressed in Y+5R)	Not deeper than 2	SLS 313
<i>Moisture and volatile matters at 105 °C</i>	< 0.1%	SLS 313

CHEMICAL PARAMETERS

<i>FFA Value (as lauric acid)</i>	< 0.1%	AOCS Ca 5a-40
<i>Peroxide value</i>	< 3 meq/kg	AOCS Cd 8-53
<i>Iodine value</i>	7.5 – 11.0	AOCS Cd 1-25
<i>Saponification Value</i>	255 – 265	SLS 313
<i>Relative density at 30 °C</i>	0.915 – 0.920	SLS 313
<i>Mineral Acidity</i>	Nil	SLS 313

MICROBIOLOGICAL PARAMETERS

<i>Total Plate Count</i>	< 1000 CFU/mL	ISO 4833 – 1:2013
<i>Coliforms</i>	< 10 CFU/mL	ISO 4831:2006
<i>E. coli</i>	0 CFU/mL	ISO 7251:2005
<i>Yeast and Moulds</i>	< 100 CFU/mL	ISO 21527-2:2008

STORAGE, USAGE & THAWING INSTRUCTIONS

<i>Storage</i>	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.
<i>Usage</i>	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.
<i>Thawing</i>	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.



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