



PRODUCT SPECIFICATIONS

Organic, cold pressed (virgin) coconut oil

Origin and production

Philippines/ Sri Lanka

Virgin coconut oil is made from fresh coconut meat. The production embraces the removal of the bark, the elimination of the brown shell and washing. Then the white meat gets grounded (to obtain fine flakes) and dried. After drying the white meat goes through a screw press to extract the oil. The oil gets filtered afterwards to result in a clear oil.

Ingredients

Organic cold pressed coconut oil.

Characteristics

Coconut oil is a healthy alternative to butter and other fats and is very easy to digest. It distinguishes itself by its high amount of Medium Chain Triglycerides (MCT). Important is that it has a relative high smoking point.

Chemical data	min.	max.	
Index of refraction (40°C)	1,448	1,452	
Acid value		0,60	
Iodine value	6	11	
Saponification value	248	265	
Meltingpoint	20	28	°C
Lovibond color 5 1/4" yellow		20,0	
Lovibond color 5 1/4" red		2,0	

Fatty acid composition

Caproic acid	(C 6:0)		1,0	%
Caprylic acid	(C 8:0)	5,0	10,0	%
Capric acid	(C 10:0)	4,5	10,0	%
Lauric acid	(C 12:0)	44,0	52,0	%
Myristic acid	(C 14:0)	17,0	20,0	%
Palmitic acid	(C 16:0)	7,5	11,0	%
Stearic acid	(C 18:0)	2,0	4,0	%
Oleic acid	(C 18:1)	4,0	9,0	%
Linolic acid	(C 18:2)	0,5	3,0	%

Use

Delicious for baking, stir frying or to use as spread. It gives your dishes a delicate coconut aroma with an exotic touch. A perfect base for an Asian dish.

Excellent for skin and hair care.

Coconut oil is used in the food industry as fat component in lots of products.

In the pharmaceutical and cosmetics industry they use it as basic-and supporting ingredient.

Store

Not above room temperature, tightly sealed.

Nutritional value	per 100 g:	per 100 ml:
Energetic value	3700 kJ /900 kcal	3400 kJ/827 kcal
Total fats	100	91,9
- of which saturated fat	93,5	85,9
- of which mono unsaturated fat	5,5	5,0
- of which poly unsaturated fat	0,9	0,9
Carbohydrates	0	0
Proteins	0	0
Salt	0	0

GMO statement

This product contains the actual EU-regulation (EC) N° 834/2007 relating to the prohibition of the use of GMO's.

Allergens

	Contains the product according to recipe	Cross-contamination can be excluded
Milk and milk products (inclusive lactose)	no	yes
Eggs en egg products	no	yes
Soya en soya products	no	yes
Cereals who can contain gluten (wheat, rye, barley, oat, spelt, kamut or de hybrid stems of it, as well the products of it)	no	yes
Fish en fish products	no	yes
Crustaceans and molluscs	no	yes
Nuts	no	yes
Sesame seeds	no	yes
Lupin	no	yes
Celery	no	yes
Mustard	no	yes
Sulphite /sulfur dioxin	no	yes
Beef	no	yes
Porc	no	yes
Chicken	no	yes
Corn	no	yes
Cacao	no	yes
Legume	no	yes
Carrot	no	yes
Coriander	no	yes
Glutamate	no	yes