

Fully Refined Coconut Oil

Technical Specification

Product Description:

Fully Refined Coconut Oil is a non hydrogenated, refined vegetable fat of lauric origin.

Technical Characteristics (typical data, ex factory):

Free fatty acids	as % lauric acid	: max. 0.05
Peroxide value	meqO ₂ /kg	: max. 0.5
Taste		: Neutral
Lovibond color, red	5¼" cell	: max. 1.8
Percentage of solid fat at	20°C	: 38
Percentage of solid fat at	30°C	: 1

The percentage of solid fat at given temperatures is measured by pulse NMR on samples according to ISO 8292-1 (Non-stab, parallel).

Typical Nutritional data:

Caloric value	kJ/100g	: 3700
Saturated fatty acids	%	: 91
Mono unsaturated fatty acids	%	: 7
Poly unsaturated fatty acids	%	: 2
Trans fatty acids	%	: <1

Additives:

Citric acid E330	ppm	: 10	all deliveries
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Storage:

Bulk oil should be stored for maximum 10 days at a temperature of approx. 40°C. Direct exposure to light should be avoided.

Compliance with Food Legislation:

The product is brought onto the market in compliance with current relevant EU Food Laws and Directives, including contaminants regulations and the recommendations made by EU Food Laws. Packaging and transport containers also conform to the regulatory provisions.