

Specification code **CO/1/PB**Date **27/06/2025****Product description**

Description	Refined coconut oil with neutral taste and high thermal stability.
Ingredients	Refined, Bleached and Deodorized Coconut Oil
Colour	Light yellow
Taste and smell	Creamy to bland taste, neutral, free from off-odor smell.
Appearance	Liquid.

Microbiological analysis

Total count	<1000 cfu/g
Enterobacteriaceae	100 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	Negative
Salmonella	Negative
Listeria monocytogenes	Negative
Salmonella	Negative

Physical chemical analysis

FFA	max 0,5 %
Peroxide value	1 mEq/kg
Moisture and impurities	0,1 %
Slip point	24-26 °C
Trans fatty acid	0,5 %

Others specs

Allergens	None
Shelf life	730 days (24 months) from date of production at required temperature.
Storage	Clean and dry area. Max 20 °C

Nutritional analysis (approximately per 100g)

Energy	3700 / 900 kJ / kcal
Fat	100 g
-of which saturated	92 g
Cholesterol	0 g
Carbohydrate	0 g
Protein	0 g

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