

Product	Coconut Oil Extra Virgin cold pressed Organic
Deutsch	Kokosnussöl Extra Virgine Roh kaltgepresst BIO
Nederlands	Kokosolie Extra Virgin Raw koud geperst Biologisch
Latin	
Country of Origin	Philippines
Article Number / Artikelnummer	40035
Issue date / Ausgabedatum	11-09-2019
Reference Code / Referenznummer	20190930
Control Body Number	NL-BIO-01

Country of last processing	Philippines
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	100% pure coconut
Additives	No additives
Process	Obtained by mechanical process not exceeding 60°C and without subjecting it into any chemical changes. Whole matured nuts are husked and pared to remove the outer shell and brown skin (testa) or split it. The white meat is then milled/grated to fine granules and dried. The dried coconut is made to pass through a cold process expeller and the oil is collected in a receiving pan and pumped through a filter (series of filters) resulting in a clear, fresh Virgin Coconut Oil. It is then hygienically packed.

Sensorial properties	
Flavour	Pleasant aroma characteristics to mild, fresh coconut with no-off taste
Colour	Crystal clear
Appearance	Free flowing liquid and uniform consistency, free from visible foreign matter. This product will solidify and become cloudy below 25 °C because of medium chain fatty acid. Before dispensing, gradually thaw above melting point.

Packing	
Net content	184 kg
Kind of packing	Steel drum

Pieces per pallet	4
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Shelf life	
Storage conditions	Store in a dry place at ambient temperature and not below 25°C and away from direct sunlight.
Maximum shelf life	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3700 KJ 900 Kcal	
Protein (g)	0	
Fat (g)	99.8	Saturated: 94.1
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
Density (at 30°C)	0.915 – 0.920
Moisture (%)	< 0.1
Peroxide value (meq/kg)	3.0
FFA (%)	< 0.20
Color (Iovibond)	Clear (colour 25mm cel) Y+5R, not deeper than 0.9Y to 0.1R
Saponification value (KOH/g)	> 250 – 260mg
Unsaponifiable Matter (%)	0.2 – 0.5
Caprioc (C6:0)	0.1 – 0.7
Caprylic (C8:0)	4.0 – 10.0
Capric (C10:0)	4.0 – 8.0
Lauric (C12:0)	45.1 – 56.0
Myristic (C14:0)	16.0 – 21.0
Palmitic (C16:0)	7.5 – 10.2
Stearic (C18:0)	2.0 – 5.0
Oleic (C18:1)	5.0 – 10.0
Linoleic (C18:2)	1.0 – 2.5

Microbiological Properties	
Total Aerobic Plate Count (cfu/g)	< 100
Yeast & Moulds (cfu/g)	< 10
Coliforms (cfu/g)	< 10
E. coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * = possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives) -
Lactose or milk sugar	-	Peanutoil -
(Chicken) egg	-	Sesame -
Soya protein (-derivatives)	-	Sesame-oil -
Soya oil	-	Glutamate added E620-E625 -
Gluten	-	Sulfite E220-E228 -
Wheat	-	Benzoic acid/Parabens E210-E213 -
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, -
Beef (-derivatives)	-	Tartrazine E102 -
Pork (-derivatives)	-	Cinnamon -
Chicken (-derivatives)	-	Vanillin -
Fish	-	Coriander -
Shell-fish	-	Celery -
Corn /Maize (-derivatives)	-	Umbelliferae -
Cocoa	-	Carrot -
Yeast	-	Lupine -
Pulses	-	Mustard -
Nuts (-derivates)	-	Mollusc (-derivates) -
Nut-oil	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

