

Description

Coconut oil (RBD) is used in the production of coconut-based specialty fats such as margarine, shortening, creaming fats, ice cream fats, milk, and coffee creamer. It is ideal for deep frying as it does not alter the taste and is used as an ingredient in cosmetics or personal care products.

Physical Characteristics

Color Max	1.0 Red / 10.0 Yellow
Appearance	Clear and free from foreign particles
Flavor/Taste	Bland
Odor	None
Melting Point	21.8° - 26° / 71.2° - 78.8° F

Chemical Characteristics

Free Fatty Acid (Oleic % Max)	0.05
Moisture Volatile Matter (% max)	0.02 - 0.05 %
Peroxide Value	0.10 % meq/kg. max
Saponification Value	248 - 265
Unsaponifiable Matter (% max)	1.50 %
Iodine Value	7 - 10

Ingredients

Coconut Oil

Country of Origin

May be a product of any of the following countries: Philippines, China, Indonesia, Sri Lanka, Vietnam

Packaging and Storage

Packaged in cases, drums and totes. Store in a cool, dry, light and air protected area. Recommended storage temperatures of at least 75° F (24° C) to keep the product in liquid form. It is natural for coconut oil to solidify at temperatures lower than 75° F (24° C). This product is best if used within 12 months from date of process, if un-opened.

Nutritional Value

Coconut oil is found to contain MCTs (Medium Chain Triglycerides) which is found to be a rich source of instant energy as it is easily digestible.

Certifications

Star-K Kosher Certified

Nutritional Statement

Nutrient	1 Tablespoon (3.6g)	100g	Unit
Calories-Energy	120	890	kcal
Total Fat	99	99	g
Saturated Fat	82	82	g
Polyunsaturated Fat	2	2	g
Monounsaturated Fat	6	6	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	0	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin E	0*	0*	mg
Vitamin K	0*	0*	µg

* "Contains less than 2% of the Daily Value of these nutrients"



Quality Assurance Department
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