

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	1.5 Red / 10 Yellow
Appearance	Clear and free from foreign particles
Flavor/Taste	Bland
Odor	None
Melting Point	24° - 26° C / 75° - 79° F

Chemical Characteristics

Free Fatty Acid (Oleic % Max)	0.0152 - 0.075 %
Moisture Volatile Matter (% Max)	0.02 - 0.10 %
Peroxide Value	None at production time
Saponification Value	242 - 265
Unsaponifiable Matter (% Max)	1.50 %
Soap Content (PPM)	0
Iodine Value	6 - 11

Ingredients

Organic Coconut Oil

Country of Origin

May be a product of any of the following countries: Philippines

Packaging and Storage

Packaged in Flexitanks or 419 Lb. Drums.

This product is best if used within 12 months from date of process, if un-opened. All storage recommendations must be followed (see Shelf Life Standards document).

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.

Nutritional Statement

	1 Tablespoon	100g	
Calories-Energy	117	862	kcal
Total Fat	13.6	100	g
Saturated Fat	11.8	86.5	g
Polyunsaturated Fat	0.2	1.8	g
Monounsaturated Fat	0.8	5.8	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	2	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin E	0	0.1	µg
Vitamin K	0.1	0.5	µg