



1203 HALL AVENUE ▪ RIVERSIDE ▪ CALIFORNIA ▪ 92509
T: 1(800) 988-OILS (951) 823-8490 ▪ F: (951) 823-8491

76 DEGREE COCONUT OIL **MATERIAL SPECIFICATIONS**

PRODUCT DESCRIPTION: Refined, bleached and deodorized coconut oil. The most abundant of the lauric type oils, considered to be a solid fat at slightly below room temperature and liquid at slightly above room temperature. Almost water-like in appearance, coconut oil is one of the cleanest tasting and naturally stable vegetable oils in the world.

<u>PROPERTIES</u>	<u>TYPICAL ANALYSIS</u>
Moisture	0.05% max
Peroxide Value	1.0 meq/Kg Max.
FFA	0.05% Oleic Max
Melt Point	76 - 80°F
Iodine Value	8 - 14
Extraneous	none

MICROBIOLOGICAL

Aerobic Plate Count	<1000/gram
Mold & Yeast	<10/gram
Coliform	<1/gram
Staph.aerus (coag+)	<10/gram
Salmonella	negative in 25 grams

SHELF LIFE: 12 MONTHS

INGREDIENTS: Coconut Oil

STORAGE: Shipping and storage temperature 85 - 95 °F to maintain liquid state.
Warning: If the temperature falls below 78 °F the product will start to solidify.

APPLICATIONS: Widely used in confectionery, baking, a superior popping corn oil, spray oil for cookies and crackers, numerous non-dairy applications, infant formulas and also an excellent cooking oil for tacos. Widely used for industrial applications such as: cosmetics, surfactants, etc.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

Product: COCONUT OIL 76 DEGREES