



1203 HALL AVE * RIVERSIDE, CA 92509
T: 1(800) 988-OILS (951) 823-8490 • F: (951) 823-8491

COCONUT OIL EXTRA VIRGIN, ORGANIC **MATERIAL SPECIFICATION SHEET**

PRODUCTION PROCESS: Coconut oil is produced out of the fresh flesh (copra) of the coconut palm fruit (cocos nucifera). The fresh coconuts are shelled and pared and the white meat is ground and then dried. The dried meat is then processed through a cold process expeller press where the oil is separated from the meat. The oil is then filtered and packaged. This product is organic and not genetically modified.

CHEMICAL PROPERTIES

Moisture and Impurities		<.07%
Free Fatty Acids	Oleic	<0.1%
	Lauric	:0.07%
Melting Point	25-27 deg C / 75-81 deg F	
Color Lovibond red 5 1/4	Max Clear	
Smoke Point	190° C	
Peroxide Value	<1.50 ppm	
Iodine Value	7 - 10	
Saponification Number	255 - 263 mg KOH/g	

NUTRITIONAL VALUES

AMOUNT PER 100 GRAMS

Calories	862
Calories from Fat	862
Total Fat (g)	100 g
Saturated Fat	88
Polyunsaturated Fat	4
Monounaturated Fat	8
Trans Fat	0

FATTY ACID COMPOSITION

% RANGE

Caproic	6:0	0-.8
Caprylic	8:0	7.8-9.5
Capric	10:0	4.5-9.7
Lauric	12:0	44.1-51.3
Myristic	14:0	13.1-18.5
Palmitic	16:0	7.5-10.5
Palmitoleic	16:1	1.0
Steric	18:0	1.0-3.2
Oleic	18:1	5.0-8.2
Linoleic	18:2	1.0-2.6

SHELF LIFE: 24 months

STORAGE: Store in a cool, dry place (50 to 68° F) away from direct sources of sunlight, heat and oxidizers.

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.

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