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COCONUT OIL RBD, ORGANIC **MATERIAL SPECIFICATION SHEET**

PRODUCTION PROCESS: Coconut fat is produced out of the dried flesh (copra) of the coconut palm (cocos nucifera). The steps of processing are pressing, degumming, filtration, and deodorizing. The coconut fat is deodorized at a maximum temperature of 220° Celsius for 4 hours at a pressure between 3-5 mbar. Filtered and de-slimed with citric acid. This product is organic and not genetically modified.

PHYSICAL PROPERTIES

Smell Odorless
Taste Bland

CHEMICAL PROPERTIES

Moisture and Impurities max. 0.1%
Melting Point 24-26 degrees Celsius
Free Fatty acids max. oleic 0.1%
Max. lauric 0.07%
Color Lovibond red 5 1/4 max. 1.5R/8.0Y
Peroxide value max 0.5meg/kg at loading
Iodine value 7.5-10.5
Specific Gravity at 15.5°C 0.917-0.919
Refractive Index at 40°C 1.448-1.450
Saponification number 250-265 mg KOH/g
Unsaponifiable number <0.5%
Titer 20-24°C
Setting Point 21.8-23°C
Freeze Point 20-22°C
Flash Point 180°C
Smoke Point 180°C

Typical Values of Fatty Acid composition

<u>Fatty Acids</u>		<u>% range</u>
Caproic	C 6:0	6-8
Caprylic	C 8:0	6-8
Lauric	C 12:0	45-50
Myristic	C 14:0	14-20
Palmitic acid	C 16:0	7-11
Stearic acid	C 18:0	1-4
Oleic acid	C 18:1	5-9
Linoleic acid	C 18:2	1-4

INGREDIENTS: Fruit of the Coconut Palm (Cocos nucifera)

SHELF LIFE: 12 months from production date

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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