



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See also www.doitorganic.com

Product	Organic coconut oil RBD
Code	15060
Country of agricultural origin	Sri Lanka, Philippines
Country of last processing	The Netherlands
Last update	23-11-2021
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Coconut fat
Additives	No additives
Process	The coconut oil is pressed out of the dried kernel flesh(kopra). The coconut oil is de-gummed with the help of some citric-acid, bleached and deodorized at a temperature of 220°C for 4 hours at a pressure between 3-5 mbar.

Sensorial properties	
Smell	Neutral, without off smell
Colour	(5 ¼ in. cell) Lovibond 10Y/1.0 R Max
Taste	Neutral, without off taste
Appearance	Solid <25 °C

Packing	
Net content	25 kg
Kind of packing	Carton box with polyethylene bag
Packing size (L x W x H)	40 x 28 x 28
Pieces per pallet	40

Shelf life	
Storage conditions	Cool, dry and dark
Maximum shelf life	12 months after production



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Nutritional values (per 100 gram)		(from supplier)
Energy	3760 KJ 900 Kcal	
Protein (g)	0	
Fat (g)	100	Saturated: 91
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
Peroxide value (meqO ₂ /kg)	< 1 at loading point
Moisture (%)	< 0.2
FFA (%)	< 0.2
Saponification value	250 – 264
Unsaponifiable matter (%)	0.2 – 0.5
Fatty acid composition (estimated)	CAPROIC 0.45 CAPRYLIC 7.33 CAPRIC 6.29 LAURIC 48.90 MYRISTIC 18.29 PALMITIC 8.61 STEARIC 3.23 OLEIC 5.64 LINOLEIC 0.94
Melting point (°C)	25

Microbiological Properties	
Total Plate Count (cfu/g)	< 100
Yeast (cfu/g)	< 10
Moulds (cfu/g)	< 10
E. Coli (cfu/g)	Absent
Enterobacteriaceae (cfu/g)	Absent
Salmonella (cfu/25g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade	No