



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	15900
Country of agricultural origin	Asia
Country of last processing	Asia
Last update	03-05-2022
This product is	Organic and not genetically modified or irradiated.

Production	
Ingredients	100% pure organic coconut
Additives	No Additives
Process	Coconut oil is pressed out of dried kernel flesh (copra) of the coconut (Cocos Nucifera) and refined, bleached and deodorized in origin.

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	900 kg
Kind of packing	IBC with heating pad
Pieces per pallet	1

Storage conditions	
Storage conditions	Dark and away from strong and/or foreign odours. RH < 65%
Maximum shelf life	24 months after production



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Nutritional values (per 100 gram)		(from supplier)
Energy	3700 KJ 900 Kcal	
Protein (g)	0	
Fat (g)	100	Saturated: 92.0
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
Peroxid value (meq O ₂ /kg)	< 1.5 (at loading point)
Iodine Value (cg/g)	6 – 11
Moisture content	0.20%
FFA (%)	< 0.3
Saponification value	250 – 264
Unsaponifiable matter (%)	0.2 – 0.5
Fatty acid composition (%)	C 8:0 6 – 10 typical 7.3 C 10:0 4 – 8 typical 6.3 C 12:0 46 – 50 typical 48.9 C 14:0 16 – 20 typical 18.3 C 16:0 6 – 10 typical 8.6 C 18:0 1 – 4 typical 3.2 C 18:1 3 – 8 typical 5.6 C 18:3 < 1.5 typical 0.94

Microbiological Properties	
Total Plate Count (cfu/g)	< 200
Yeasts (cfu/g)	< 20
Moulds (cfu/g)	< 20
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 IBD	No