

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic virgin coconut oil</b>
<b>Code</b>	<b>15902</b>
<b>Country of origin</b>	<b>Philippines</b>
<b>Last update</b>	<b>01-08-2019</b>
<b>Date of issue</b>	<b>25-09-2017</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic coconut fat</b>
<b>Additives</b>	<b>None</b>
<b>Process</b>	<b>Virgin coconut oil is extracted from the meat of the coconut (fruit of the coconut palm Cocos Nucifera). The oil is obtained by mechanical pressing without the application of heat.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, without off smell</b>
<b>Colour</b>	<b>White, light beige</b>
<b>Taste</b>	<b>Product specific, without off taste</b>
<b>Appearance</b>	<b>Liquid at temperatures &gt;25°C</b>

<b>Packing</b>	
<b>Net content</b>	<b>900 kg</b>
<b>Kind of packing</b>	<b>Spacecraft totes (with or without heat pad)</b>
<b>Pieces per pallet</b>	<b>1</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (optimum 2 – 15°C), dry, light- and air-protected</b>
<b>Shelf life</b>	<b>24 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	3700 KJ 900 Kcal	
Protein (g)	0	
Fat (g)	> 99.85	Saturated: 81 – 100
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
FFA (%)	< 4
Moisture (%)	< 0.2
Peroxide Value (meq/kg)	< 10 at loading point
Iodine value	4.1 – 11.0
Melting point (°C)	24 – 26
Saponification value (mg KOH/g)	248 – 265
Solid fat content (%)	
20 °C	28 – 45
25 °C	0 – 7
30 °C	0 – 1.1
35 °C	0 – 0.6

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

<b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate added E620-E625</b>	-
<b>Gluten</b>	-	<b>Sulfite E220-E228</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens E210-E213</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine E102</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>Yes</b>
<b>Halal-certified</b>	<b>Yes</b>
<b>NOP-certified</b>	<b>No</b>
<b>Fairtrade IBD</b>	<b>No</b>