

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic coconut oil virgin cold pressed</b>
<b>Code</b>	<b>52070</b>
<b>Country of agricultural origin</b>	<b>Philippines</b>
<b>Country of last processing</b>	<b>Philippines</b>
<b>Last update</b>	<b>28 November 2019</b>
<b>Issue Date</b>	<b>21 December 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic coconut oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Cold pressing of the dried coconut raspeel</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Freshly extracted coconut oil</b>
<b>Colour</b>	<b>Whitish</b>
<b>Taste</b>	<b>Sweet, freshly extracted coconut oil</b>
<b>Appearance</b>	<b>Semi solid fat</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Drums</b>
<b>Pieces per pallet</b>	<b>24 (or 18 on EURO pallets)</b>

<b>Shelf life</b>	
<b>Recommended storage conditions</b>	<b>Ambient (&lt;25°C). Dark and away from strong odours</b>
<b>Minimum shelf life</b>	<b>18 Months after production</b>

Indicative nutritional values (per 100 gram)		(from supplier)
Energy	3700 kJ 900 kcal	
Protein (g)	0	
Fat (g)	99.5	Saturated: 86.5
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties			
Peroxide value in fat (meq O <sub>2</sub> /kg)	<4,0		
FFA – As Lauric (%)	<1.0		
Moisture (%)	< 0.2		
Fatty Acid Profile	C8:0 4.6-10%	C16:0 7.5-10.2%	
	C10:0 5-8%	C18:0 2-4%	
	C12:0 45.1-53.2%	C18:1 5-10%	
	C14:0 16.0-21.0%	C18:2 1-2.5%	

Microbiological Properties (indicative)	
Total Plate Count (cfu/g)	< 100
Yeasts & Molds (cfu/g)	< 10
E. coli (cfu/g)	Absent
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>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Fairtrade IBD</b>	<b>No</b>