



PRODUCT SPECIFICATION
PRODUCT NAME: Organic Virgin Coconut Oil

1. PRODUCT DETAILS

Product	Organic Virgin Coconut Oil
Description	Organic Virgin Coconut Oil is extracted from the white kernel of organically grown fresh coconuts. The kernel is dried and then cold pressed to separate the oil which is then micro-filtered to produce pure and unrefined coconut oil. The entire process does not use any chemical or bleaching treatment. Instead, this innovative method retains the nutritional value of coconuts while also producing an oil of better clarity, aroma. Suitable for: Salad dressing, low temperature cooking, frying and baking, direct consumption.
Ingredient	100 % Natural Organic Coconut Oil (<i>Cocos nucifera</i> oil)
Preservative	Not added
Intended Use	Organic Extra Virgin Coconut oil is used for cooking, eating, dressings. Also it can be used in production of margarine, fat products and manufacturing of pastry.
Packing	Packed in glass bottle with metal lid.
Storage	Store in a cool, dry and odor free area with ambient temperature.
Shelf life	24 months from date of manufacture.

2. ORGANOLEPTIC PARAMETERS

Parameter	Test Method	Limits/Specification
Colour (1" cell) 5R+Y	AOCS Cc 13b-45	Colourless/Clear
Taste	Tasting	Free from rancid taste
Odor	Smelling	Free from rancid odor

3. CHEMICAL, PHYSICAL & MICROBIOLOGICAL PARAMETERS

Chemical Parameters

Parameter	Test Method	Limits/Specification
Free Fatty Acid (as Lauric Acid)	AOCS Ca 5a-40	0.1% Max
Iodine Value	AOCS Cd 1-25	5-11
Peroxide Value	AOCS Cd 8-53	3meq/kg max
Unsaponifiable matter	AOCS Ca 6a-40	0.2-0.5% w/w
Saponification value	AOCS Cd 3-25	250-260 min
Polenske Value, min	AOCS 5-40	13
Refractive index	AOCS Cc 7-25	1.4480-1.4492



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Sulfite	2014 V1.0AOAC 99.28	No
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Heavy metal

Parameter	Test Method	Limits/Specification
Arsenic (As)	AOAC 986.15	0.1 ppm Max
Led (Pb)	AOAC 994.02	0.1 ppm Max
Copper (Cu)	AOAC 999.11	0.4 ppm Max
Iron (Fe)	EPA – 3051A - 2007	5 ppm Max

Physical Parameters

Parameter	Test Method	Limits/Specification
Moisture	AOCS Ca 2c-254	0.1% Max
Relative density	AOCS Cc 10a-25	0.915 – 0.920
Insoluble impurities	AOCS Ca 3a-46	<0.05% w/w

Microbiological Parameters

Parameter	Test Method	Limits/Specification
Aerobic Plate Count (cfu/ml)	ISO 4833-1:2013	<1000
Total coliform (MPN/ml)	ISO 4831:2006	Absent
E. coli (MPN/MI)	ISO 7251:2005	Absent
Yeast & Mold (cfu/ml)	ISO 21527-2:2008	<200
Salmonella (in 25 ml)	ISO 6579:2002	Absent
Lipolytic Organisms (cfu/ml)	SLSLI 516 Part II 1999	<10

Mycotoxins

Parameter	Test Method	Limits/Specification
Aflatoxin (B1 + B2 + G1 + G2)	AOAC – cB 2000 by using HPLC	4.0 µg/kg

4. NUTRITION PROFILE

Typical Values		
Serving Size: 14 g (1 Tablespoon)		
	Per Serving	Per 100 g
Energy	125.9 kcal	898.9 kcal



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Total Fat	13.98 g	99.88 g
Saturated fat	13.27 g	94.74 g
Polyunsaturated fat	0.11 g	0.75 g
Monounsaturated fat	0.61 g	4.4 g
Cholesterol (mg/100 g)	0	0
Carbohydrate	0	0
Protein	0	0

5. FATTY ACID PROFILE

Typical Value (per 100 g)			
Medium Chain FA	Caproic Acid	C6	0.67 g
	Caprylic Acid	C8	10.17 g
	Capric Acid	C10	6.67 g
	Lauric Acid	C12	49.07 g
Long Chain FA	Myristic Acid	C14	18.15 g
	Palmitic Acid	C16	6.87 g
	Stearic Acid	C18:0	2.67 g
	Oleic Acid	C18:1	4.38 g
	Linoleic Acid	C18:2	0.75 g
	Linolenic Acid	C18:3	0.01 g