



PRODUCT SPECIFICATION
**PRODUCT NAME: Organic Extra Virgin
RAW Coconut Oil**



1. DESCRIPTION

Coconut Oil is a delicious and healthy edible oil used for cooking. It's extracted from the kernel or meat of matured coconuts harvested from the coconut palm.

Coconut oil is solid below 18 °C and becomes liquid above 24 °C. Besides for cooking, coconut oil can also be used as a spread, or applied to skin and hair.

2. SENSORY CHARACTERISTICS

Appearance: Creamy white

Odor: Typical, fresh, coconut aroma

Flavor: Typical, fresh

Consistency: Solid to creamy

3. PHYSICAL PARAMETERS

Moisture / Water content: ≤ 0,2 %

Purity: 995 %

Ash: < 5 %

4. MICROBIOLOGICAL CHARACTERISTICS

Peroxide value: Max 1. (Meg 02/kg at production)

Iodine Value: 4-12 (g/100g)

Free Fatty Acids: Max 0,1% (% at production)

Typical fatty acid profile

Caprylic C: 5,0

Capric C: 4,6

Lauric C: 54,2

Miristic C: 19,2

Palmitic C: 8,2

Stearic C: 2,4



PRODUCT SPECIFICATION
PRODUCT NAME: Organic Extra Virgin
RAW Coconut Oil



5. NUTRITIONAL VALUES

Nutrition Value	Per 100 g
Energy	862 kJ
Fat	100 g
- Saturated	86 g
- Polyunsaturated	1,8 g
- Monounsaturated	6 g
Cholesterol	0 g
Carbohydrate	0 g
-Sugar	0 g
Protein	0 g
Dietry fiber	0 g
Sodium	0 g

Disclaimer: Values are indicative. Actual values may vary as this is a natural product.

6. STORAGE AND SHELF LIFE

Storage conditions: Keep in cool, dark and dry place

Shelf Life: 24 months after production in unopened original packaging on correct storage and transport conditions