

Bulk coconut oil for wholesale & commercial supply

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Specifications

Virgin

TYPE Virgin	EXTRACTION Mechanical process not exceeding 60°C, cold process expeller
FREE FATTY ACID 0.20% maximum, as lauric	PEROXIDE VALUE 3 meq/kg maximum
MOISTURE AND IMPURITIES 0.10% maximum	COLOR Clear and colorless
ODOR AND TASTE Pleasant aroma characteristic of mild, fresh coconut, with no off odor or taste	INGREDIENTS 100% coconut
ALLERGENS Statement on request	ENERGY PER 100 G 900 kcal
FAT PER 100 G 99.83 g	SATURATED FAT PER 100 G 94.07 g
CARBOHYDRATE PER 100 G 0 g	SUGARS PER 100 G 0 g
FIBER PER 100 G 0 g	PROTEIN PER 100 G 0 g
SODIUM PER 100 G 0 g	
MICROBIOLOGICAL Aerobic plate count 100 CFU/g (limit); coliforms <10 CFU/g or <3.0 MPN/g (limit); E. coli negative (limit); molds and yeast 10 CFU/g (limit); Staphylococcus aureus negative (limit); Salmonella spp. negative (limit)	
CONTAMINANTS Lead 0.10 mg/kg max (limit); arsenic 0.10 mg/kg max (limit); cadmium 0.10 mg/kg max (limit); mercury <0.10 mg/kg (limit); pesticides, 652 screened, none detected (result)	
SHELF LIFE Stable up to 24 months from manufacture	
STORAGE AND HANDLING Store in a dry place at ambient temperature, not below 25°C, away from direct sunlight. Solidifies and turns cloudy below 25°C.	
ORIGIN Philippines	
PACK FORMAT Flexitank 20,240 kg; palletized IBC tote with heat pad 920 kg; palletized steel drum 190 kg; palletized plastic pail 18.4 kg	

Refined (RBD)

TYPE Refined, bleached and deodorized (RBD)	EXTRACTION Physical extraction and refining process
FREE FATTY ACID 0.20% maximum, as lauric (limit)	PEROXIDE VALUE 1.0 meq/kg maximum (limit)
IODINE VALUE 8 to 10	MELTING POINT 25°C
COLOR Light yellow; color scale 10Y/1.0R maximum	ODOR AND TASTE Neutral or bland

INGREDIENTS

100% coconut

ENERGY PER 100 G

900 kcal

SATURATED FAT PER 100 G

91.67 g

SUGARS PER 100 G

0 g

PROTEIN PER 100 G

0 g

MICROBIOLOGICAL

Aerobic plate count 100 CFU/g (limit); coliforms <10 CFU/g or <3.0 MPN/g (limit); E. coli negative (limit); molds and yeast 10 CFU/g (limit); Staphylococcus aureus negative (limit); Salmonella spp. negative (limit)

CONTAMINANTS

Lead 0.10 mg/kg max; arsenic 0.10 mg/kg max; cadmium 0.10 mg/kg max; mercury <0.10 mg/kg; 3-MCPD 500 µg/kg max; glycidol 1000 µg/kg max; sum of 4 PAH 20 µg/kg max (limits); pesticides none detected (result)

SHELF LIFE

Stable up to 24 months from manufacture

ORIGIN

Philippines

PACK FORMAT

Flexitank 20,240 kg; palletized IBC tote with heat pad 920 kg; palletized steel drum 190 kg; palletized plastic pail 18.4 kg

ALLERGENS

Statement on request

FAT PER 100 G

99.62 g

CARBOHYDRATE PER 100 G

0 g

FIBER PER 100 G

0 g

SODIUM PER 100 G

0 g

STORAGE AND HANDLING

Store in a dry place at ambient temperature, not below 25°C, away from direct sunlight.

Pack formats

- Virgin: Flexitank 20,240 kg; palletized IBC tote with heat pad 920 kg; palletized steel drum 190 kg; palletized plastic pail 18.4 kg
- Refined (RBD): Flexitank 20,240 kg; palletized IBC tote with heat pad 920 kg; palletized steel drum 190 kg; palletized plastic pail 18.4 kg

What you can change

- Type. Virgin, or refined, bleached and deodorized.
- Extraction route. Expeller-pressed, centrifuged or physically refined.
- Free fatty acid 0.20 percent and peroxide 1.0 to 3 meq/kg, stated per line.
- Pack. Flexitank, IBC tote, 190 kg steel drum, 18.4 kg pail or retail jar.