



Refined Coconut Oil Product Datasheet

Item number: 20-014

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Version date: March 5th, 2012

General Information

Product description	Fully refined coconut oil
Process description	Crude coconut oil is refined, bleached and deodorized
Storage conditions	Unloading in empty clean stainless steel tanks Storage temperature 10-15 °C above melting temperature and under nitrogen atmosphere
Ingredients	Coconut oil
Ingredient declaration	Vegetable oil

Typical Nutritional Information

Energy	3768 KJ or 900 kcal
Proteins	0
Carbohydrates	0
Fibres / Dietary Fibres	0 / 0
Fat	100
Fatty Acid Composition (%)	
C8:0	6
C10:0	6
C12:0	47
C14:0	19
C16:0	10
C18:0	3
C18:1	7
C18:2	2
Cholesterol	~ 5 x 10 ⁻⁴ (=5 mg / kg)
Salt content (Na, K)	< 5 x 10 ⁻⁵ (=0.5 mg / kg)

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Contaminants

PAH's total	< 25 µg / kg
PAH's heavy	< 5 µg / kg
Benzo(a)pyrene	< 2 µg / kg
Dioxins TEQ-WHO	< 0.75 ng / kg
PAH total	according to EU legislation
PAH heavy	according to EU legislation
pesticides	MVO guaranteed value, according to EU legislation

Metals

Arsenic (AS)	max. 100 µg / kg	AAS
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Products suitable for

Vegans	Yes
Vegetarians	Yes
(Ovo-) Lacto Vegetarians	Yes
Coeliacs	Yes
Free from alcohols	Yes
Source of Phenylalanine	No

Physical properties

Density (at 40 °C)	~ 0.90 g / cm ³
Visosity (at 40 °C)	~ 25 mPa s
Flash Point	> 300 °C

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Quality Values

Free Fatty Acid Content, as lauric acid	max. 0.08 %	AOCS Ca 5a-40
Colour (5 ¼ " Lovibond) Red	max. 1.5	AOCS Cc 13e-92
Peroxide Value	max. 0.5 meqO ₂ / kg fat	AOCS Cd 8-53
Moisture Content	max. 0.05 %	AOCS Ca 2e-84
Iodine Value	max. 11 gl ₂ / 100 g fat	AOCS Cd 1e-01
Slip Melting Point	~ 25 °C	AOCS Cc 3-25

Solid Fat Content

20 °C	34 – 45 %	AOCS Cd 16-81
30 °C	max. 3 %	AOCS Cd 16-81

Fatty Acid Composition

Saturated Fatty Acids	~ 91 %	AOCS Ce 1e-91
Mono-unsaturated Fatty Acids	~ 7 %	AOCS Ce 1e-91
Poly-unsaturated Fatty Acids	~ 2 %	AOCS Ce 1e-91
Trans Fatty Acids	max 1 %	AOCS Ce 1e-91



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Mycotoxins

Aflatoxin B ₁	max. 2 µg / kg	AOCS Ab 6-68 and directive 1998 / 53 / EC amended by 2002 / 27 / EC, 2002 / 121 / EG and 2004 / 43 / EG
Aflatoxin B ₁ + B ₂ + G ₁ + G ₂	max. 4 µg / kg	AOCS Ab 6-68 and directive 1998 / 53 / EC amended by 2002 / 27 / EC, 2002 / 121 / EG and 2004 / 43 / EG

GM-Status

This product is not genetically modified.

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Allergens according to ALBA list

Cow's milk protein	absent
Lactose	absent
Chicken egg	absent
Soy protein	absent
Gluten	absent
Wheat	absent
Rye	absent
Beef (-derivates)	absent
Pork (-derivates)	absent
Chicken meat (-derivates)	absent
Fish	absent
Shellfish and crustaceans	absent
Molluscs	absent
Maize (-derivates)	absent
Cocoa	absent
Legumes / pulses	absent
Nuts (-derivates)	absent
Nut oil	absent
Peanuts (-derivates)	absent
Peanut oil	absent
Sesame	absent
Sesame oil	absent
Glutamate	absent
Sulphite (E220 – E228)	absent
Benzoic acid (E210 – E219)	absent
Azo colours (E110, E122 – E124, E151)	absent
Tartrazine (E102)	absent
Cinnamon	absent
Vinnalin	absent
Coriander	absent
Celery	absent
Umbelliferae	absent
Carot	absent
Lupine	absent
Mustard	absent