



44 Hubbell Lane, Shelton CT 06484 USA

Phone 1-203-712-0444

e-mail: sales@ctcoconut.com

www.ctcoconut.com

PRODUCT SPECIFICATION VIRGIN COCONUT OIL - COLD PRESSED

COUNTRY OF ORIGIN:	Philippines		
INGREDIENTS:	Organic or conventional Coconut Meat		
FORMS AVAILABLE:	Organic and conventional		
PRODUCTION PROCESS:	Cold pressed and unrefined.		
DESCRIPTION:	Refined, bleached and deodorized coconut oil. Considered to be a “solid fat” with melting properties near room temperatures. It is water-like in appearance when melted, one of the cleanest tasting, and naturally stable vegetable oils. These raw materials are not produced from genetically modified organisms.		
APPLICATIONS:	Widely used in confectionery applications as a central fat, ice cream bar coating fat, frozen whipped toppings, coffee whiteners, baby food, geriatric food, roasting oil for nutmeats, calf milk replacers, sauces, cooking oil, beer flavoring, coffee flavoring, tea flavoring, cakes, cookies, chewing gum, granola bars, etc. Nonfood applications include animal feed, personal care product ingredients, lauric fatty acid products, insect repellants, furniture polishers, nutritional supplements, soap and candle making.		
CERTIFICATIONS:	Fair Trade, Kosher, Halal, Organic		
QUALITY VALUES:	Iodine	8.0 max	
	Color and Appearance:	Clear, free from visible foreign matter	
	Flavor and Aroma:	Mild, fresh and characteristics of coconut with no-off odor	
	Free Fatty Acid (as lauric %):	0.15% max	
	Moisture & Impurities Melting	0.10% max	
	Peroxide, meq/kg	None detected	
	Melting Point (in °C)	25 – 26	
	Saponification	248.0 – 265.0	
	Unsaponifiable	Not more than 18g/k	
TYPICAL VALUES:	FATTY ACID COMPOSITION, %		
	C6 Capronic	0.4 – 0.7	C18 Stearic 2 -4
	C8 Caprylic	4.6 – 10	C18:1 Oleic 5 - 10
	C10 Capric	4.6 – 8	C18:2 Linoleic 1 – 2.8
	C12 Lauric	43 – 56	Arachidic, Behenic, Lignoceric Not detected
	C14 Myristic	16.8 – 21	
	C16 Palmitic	7.5 – 10.2	
MICROBIOLOGY	Aerobic Plate Count	≤ 1000 (cfu/g)	E. Coli Absent/negative
	Coliform	≤ 3 mpn/ml	Salmonella Absent/negative
	Yeast Count	≤ 100 (cfu/g)	
	Mold Count	≤ 100 (cfu/g)	
PACKAGING:	Available in the following packing size: In steel top-lid drums 210 liters (418.874 lbs); 5 liter pail (10lbs)		
STORAGE & SHELF LIFE:	Store in a dry place at ambient temperature and away from direct sun light. Development of slight turbidity does not affect the wholesome quality of the product. This product will solidify and become cloudy below 25 °C. Before dispensing, gradually thaw above melting point. Stable up to two years from production date.		

This product meets the requirements of the Philippine Bureau of Food and Drug and Government legislation as well as USDA & USFDA regulations.



44 Hubbell Lane, Shelton CT 06484 USA

Phone 1-203-712-0444

e-mail: sales@ctcoconut.com

www.ctcoconut.com

NUTRITIONAL VALUES FOR VIRGIN COCONUT OIL - COLD PRESSED

Amount per 1 tbsp. serving (15 ml)

ANALYSIS	RESULT
CALORIES FROM SATURATED FAT	125 Cal
PROTEIN	0 g
DIETARY FIBER	0 g
SUGAR	0 g
CHOLESTEROL	0 mg
TOTAL FAT	14 g
<u>FATTY ACID COMPOSITION</u>	
LAURIC	56.4%
CAPRYLIC	4.0%
CAPROIC	0.2%
CAPRIC	4.4%
MYRISTIC	19.5%
PALMITIC	7.8%
STEARIC	2.5%
OLEIC (UNSAT'D)	4.6%
LINOLEIC	0.6%
MOISTURE	0.10%
VITAMIN C	0 mg
CALCIUM	0 mg
IRON	0 mg

Nutritional Data provided by external analysis of F.A.S.T. Philippines Laboratories, based on information provided by Connecticut Coconut Company's product and the product's manufacturer.