



Connecticut Coconut Company  
44 Hubbell Lane  
Shelton, CT 06484  
Tel # 203.513.2691  
Fax # 203.925.5833  
<http://www.ctcoconut.com>

---

---

## PRODUCT TECHNICAL SPECIFICATION Organic Extra Virgin Coconut Oil

COUNTRY OF ORIGIN: Philippines

ITEM CODE - vcoa-100-1

---

---

|                                   |  |
|-----------------------------------|--|
| <b>1. INGREDIENT/S</b>            | Organic coconut meat   |
| <b>2. PHYSICAL</b>                |  |
| 1. Color, Appearance              | Clear, free from visible foreign matter.   |
| 2. Flavor and Aroma               | Mild, fresh and characteristics of coconut with no-off odor  |
| <b>3. CHEMICAL</b>                |  |
| 1. Iodine Value                   | <8.0   |
| 2. Peroxide Value, <i>meq/Kg</i>  | None detected  |
| 3. Free Fatty Acid (as lauric), % | 0.15% max  |
| 4. Melting Point                  | 25-26 Celsius  |
| 5. Unsaponifiable Matter in Oil   | Not more than 18g/k  |
| 6. Moisture and Impurities, %     | 0.10 max   |
| 7. Saponification Value           | 248.0 – 265.0  |
| 8. Fatty Acid Composition, %      |  |
| a. Caproic                        | 0.4 – 0.7  |
| b. Caprylic                       | 4.6 – 10.0   |
| c. Capric                         | 4.6 – 8.0  |
| d. Lauric                         | 43.0 – 56.0  |
| e. Myristic                       | 16.8 – 21.0  |
| f. Palmitic                       | 7.5 – 10.2   |
| g. Palmitoleic                    | Not detected   |
| h. Stearic                        | 2.0 – 4.0  |
| i. Oleic                          | 5.0 – 10.0   |
| j. Linoleic                       | 1.0 – 2.8  |
| k. Arachidic                      | Not detected   |
| l. Behenic                        | Not detected   |
| m. Lignoceric                     | Not detected   |
| <b>4. MICROBIOLOGICAL</b>         |  |
| 1. Aerobic Plate Count            | <1000 cfu/ml   |
| 2. Coliform Count                 | <3 mpn/ml  |
| 3. Yeast Count                    | <100 cfu/ml  |
| 4. Mold Count                     | <100cfu/ml   |
| 5. Salmonella                     | Negative   |
| 6. Escherichia coli               | Negative   |
| <b>5. PACKAGING</b>               | Packed in 500ml glass jars, 5 lt (10 lbs) pails and 210 lt (418.874 lbs) drums.  |
| <b>6. STORAGE AND SHELF LIFE</b>  | Store at ambient temperature. Development of slight turbidity does not affect the wholesome quality of the product. This product will solidify and become cloudy below 25 <sup>0</sup> Celsius. Before dispensing, gradually thaw above melting point. Stable up to two years. |