



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 Virgin Coconut Oil

COUNTRY OF ORIGIN: Philippines

ITEM CODE - vcoob-100-1

1. INGREDIENT/S	Organic coconut meat
2. PHYSICAL	
1. Color, Appearance	Clear, free from visible foreign matter.
2. Flavor and Aroma	Mild, fresh and characteristics of coconut with no-off odor
3. CHEMICAL	
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
4. MICROBIOLOGICAL	
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
5. PACKAGING	Packed in 500ml glass jars, 5 lt (10 lbs) pails and 210 lt (418.874 lbs) drums.
6. STORAGE AND SHELF LIFE	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 ⁰ Celsius. Before dispensing, gradually thaw above melting point. Stable up to two years.