



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · B A R R E L BAKING PRODUCTS

Coconut Oil (76 degree)

Product description: Coconut oil is refined by the pressing of dried copra (coconut meat) and is bleached by filtering to reduce color and deodorized with heat and vacuum to drive off impurities making it bland to the taste. This product is not hydrogenated.

Specifications:

Lovibond Color:	1.5 R max
Free Fatty Acids, %:	0.05 max.
Peroxide Value (meg/kg):	1.00 max.
Iodine Value :	8 - 10
Metler Dropping Point °F:	76 - 80

Characteristics:

Appearance:	Clear, pale yellow fluid at room temperature
Flavor:	Bland
Odor:	Bland

Packaging:

Pail	38 lbs.
Drum	420 lbs.
Tote	2025 lbs.

Ingredient: Coconut Oil

Shelf Life: Shelf life of any given product is totally dependent on the product and storage conditions. Any product should be checked after one month for flavor and odor and, if possible, free fatty acid and peroxide value. If the product is acceptable, the tests should be repeated every month. Coconut Oil generally has a shelf life of 9-12 months but can be longer if kept cool.

Storage:

Bulk products: All bulk products should be stored at 10°-15°F above the respective melting points. If possible, the headspace in the tank should be an inert gas such as nitrogen. Agitation, if required at all, should be kept to a minimum.

Packaged products: Packaged products should be stored at temperatures not to exceed 85°F at ambient humidity.

Kosher: Certified

Oscar Brummer

Director of Quality Control

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