

## CSC-809 Material Specification Data

### ORGANIC COCONUT OIL, RBD

Property	Typical Analysis	Method
Flavor/Odor	Bland/Odorless	Sensory
Color (Lovibond)	1.5 Red Max	AOCS Cc 13b-45, 5-1/4 cell
Free Fatty Acids (% oleic)	0.10% Max	AOCS Ca 5a-40
Peroxide Value	1.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value, WIJS	12 cg/g Max	AOCS Cd 1d-92
Melt Point (Mettler)	68°F – 83°F	AOCS Cc 18-80
Solid Fat Content:		AOCS Cd 16-81
50°F	78.5 – 87.5%	
70°F	28.0 – 35.0%	
80°F	1.0% Max	

\*Maximum result at packaging as an oil's peroxide value can increase. This increase does not denote the oil is rancid.

Typical Fatty Acid Profile (%)		AOCS Ce 1e-91
C 8:0	Caprylic Acid	7.0
C10:0	Capric Acid	6.0
C12:0	Lauric Acid	46.0
C14:0	Myristic Acid	18.0
C16:0	Palmitic Acid	9.5
C18:0	Stearic Acid	3.0
C18:1	Oleic Acid	6.0
C18:2	Linoleic Acid	2.5

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	--
Fat (g)	100	14	18
Saturated (g)	91.0	13	65

Product Name: Organic Coconut Oil, RBD

Revision Number: 6

Specification Number: CSC-809

Reason for Revision: Update Melt Point Range

Date: 8/14/2018

Reviser: Adela Chovancova

Date of Approval: 8/27/2018

Approved by: *Daniel Adigun, Director of QA*

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.

Trans Fat (g)	0.5	0	--
Monounsaturated Fat (g)	6.0	1.0	--
Polyunsaturated Fat (g)	2.5	0.5	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0
Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0
Added Sugars (g)	0	0	0
Protein (g)	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	0	0	0
Iron (mg)	0	0	0
Potassium (mg)	0	0	0
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

**Ingredient Statement:** Organic Coconut Oil

**Country of Origin:** Philippines

**Applications:**

Frequently used in food, cosmetic, and pharmaceutical applications due to its long shelf life, resistance to oxidation, and other desirable physical properties. Food applications include nut roasting, corn popping, coatings, and ice cream. Coconut oil is solid below and liquid above room temperatures because it consists mostly of short chain fatty acids.

**Claims:** Kosher Pareve Certified      Organic Certified (QAI)      Halal Compliant (not certified)

**Process Flow:**

Expeller pressed from the meat of coconuts harvested from the coconut palm (Cocos nucifera). The oil is extracted and refined, bleached, and deodorized (RBD).

**Status of Ingredient Statement:**

Considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

<b>Product Name:</b> Organic Coconut Oil, RBD	<b>Revision Number:</b> 6
<b>Specification Number:</b> CSC-809	Reason for Revision: Update Melt Point Range
<b>Date:</b> 8/14/2018	Reviser: Adela Chovancova
<b>Date of Approval:</b> 8/27/2018	Approved by: <i>Daniel Adigun, Director of QA</i>

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.