

CSC-709

Material Specification Data

76° COCONUT OIL, RBD

Property	Typical Analysis		Method
Flavor/Odor	Bland		Sensory
Color (Lovibond)	1.5 Red Max		AOCS Cc 13b-45, 5¼ cell
Free Fatty Acids (% oleic)	0.05% Max		AOCS Ca 5a-40
Peroxide Value	1.0 mEq/kg Max*		AOCS Cd 8b-90
Iodine Value	7 – 11		AOCS Cd 1d-92
Mettler Melt Point	75° - 83° F		AOCS Cc 18-80
Solid Fat Content:	20°C 30°C 35°C	36% 0% 0%	AOCS Cd 16-81

*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	6.6
C10:0	Capric Acid	5.1
C12:0	Lauric Acid	46.5
C14:0	Myristic Acid	20.6
C16:0	Palmitic Acid	9.5
C18:0	Stearic Acid	3.0
C18:1	Oleic Acid	6.0
C18:2	Linoleic Acid	2.5
C18:3	Linolenic Acid	0.5 Max

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	--
Calories from Fat	900	120	
Fat Grams	100	14	18
Saturated (g)	91.3	13	65
Trans Fat (g)	0.1	0	--

Product Name: 76° Coconut Oil, RBD
Revision Number: 6
Specification Number: CSC-709
Reason for Revision: Update Halal status
Date: 4/14/2020
Reviser: Adela Chovancova
Date of Approval: 4/14/2020
Approved By: Daniel Adigun , Director of QA

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Monounsaturated Fat(g)	6.8	1	--
Polyunsaturated Fat (g)	1.8	0	--
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:

Coconut Oil

Nitrogen Flush/Blanket: to a max residual O2 level of 1%

Country of Origin: Philippines, Malaysia, Indonesia

Applications:

Coconut Oil is used in the food industry for cooking and frying, in baked goods and confections, in ice cream coatings. Coconut oil also has applications in the cosmetic industry as an ingredient in soaps, skin moisturizers, and tanning lotions, to list a few examples.

Claims:

Kosher Pareve

Halal certified

Process Flow:

Derived from the meat of the coconut. Oil is solvent extracted. Refined, Bleached, and Deodorized.

Status of Ingredient Statement:

Coconut Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

Packaging & Availability:

Contact your Sales Representative about packaging options and product availability.

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