

1.PRODUCT DETAILS

Product	Coconut Oil Refined Bleached Deodorized
Ingredient	Coconut Oil (Cocos nucifera oil) Refined, Bleached and Deodorized
Country of origin	Sri Lanka or Philippines
Intended Use	RBD Coconut oil is used for cooking, eating, dressings, frying and baking, direct consumption.
Packing	Glass jar - 200 ml, 450 ml, 500 ml, 900 ml, 1000 ml; Plastic packaging – 3L, 10 L 20 L; IBC tote with heating pad 1000 L – about 920 kg.
Storage	Store in a cool, dry and odor free area, out of direct sunlight, ambient temperature and away from walls. Avoid storage in high moisture areas.
Shelf life	24 months (720 days) from date of manufacture. When stored below 25°C, the oil will solidify.

2.ORGANOLEPTIC PARAMETERS

Parameter	Limits/Specification
Colour and Appearance	Light yellow color liquid at room temperature
Odor	Free of coconut aroma
Consistency	Uniform in consistency and no foreign matters. Solid below 25°C and liquid above that
Weight per 1000 ml	913 g

3.CHEMICAL, PHYSICAL & MICROBIOLOGICAL PARAMETERS

Chemical and Physical Parameters

Parameter	Limits/Specification
Acid Value	< 4,0 mg KOH/g
Peroxide Value	< 10,0 meq O ₂ /kg
Iodine Value	7.5-11 g I ₂ /100g
Unsaponifiable matter	<0,5 %
Refractive Index (20 °C)	1.448-1.450
Moisture	0.1% max.

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Free fatty acids, calculated as lauric acid percent by mass	0.1% max.
Rel. density (X °C / water at 20 °C)	0.908 - 0.92 g/cm ³ X = 40°C
Insoluble impurities percent by mass	0.05
Benzo[a] pyrene, µg/kg	<0,2

Heavy metal

Parameter	Limits/Specification
Arsenic (As)	0.1 ppm Max
Lead (Pb)	0.5 ppm Max
Mercury (Hg)	0.1 ppm Max
Cadmium (Cd)	0.5 ppm Max

Microbiological Parameters

Parameter	Limits/Specification
Aerobic Plate Count (CFU/g)	<1000
Total coliform (MPN/g)	<10
E. coli (MPN/g)	Absent
Yeast & Mold (CFU/g)	<100
Salmonella (in 2 X 375 g)	Absent

Mycotoxins

Parameter	Limits/Specification
Aflatoxin (B1 + B2 + G1 + G2)	<4.00 µg/kg

4.ALLERGEN LIST

(According with Reg.EU 1169/2011)

Allergen	P, A, C
(Gluten) Wheat, rye, barley, oats, spelt, kamut	A
Eggs	A
Peanuts	A

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Soybeans	A
Milk	A
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia, Queensland)	A
Celery (celery stick and celeriac)	A
Mustard	A
Sesame seeds	A
Lupin	A
Sulphur Dioxide and sulphites (levels above 10mg/kg)	A

P= Present
A=Absent
C= Possible cross contamination in transport, packing or production

5.NUTRITION PROFILE

Typical Values		
	Per 100 g	Per 100 ml
Energy	900 kcal/3766 kJ	828 kcal/3464,7 kJ
Total Fat	99,9 g	91,9 g
Saturated fat	92 g	84,6 g
Trans Fatty Acids	< 2.00 g	< 2.00 g
Cholesterol	0 g	0 g
Dietary Fibers	0 g	0 g
Carbohydrate	0 g	0 g
Sugars	0 g	0 g
Protein	0 g	0 g
Sodium	0 g	0 g

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6.FATTY ACID PROFILE

Typical Value (per 100 g)			
Medium Chain FA	Caproic Acid	C6	0-0.7
	Caprylic Acid	C8	4.6 – 10.0
	Capric Acid	C10	5.0 – 8.0
	Lauric Acid	C12	45.1 – 53.2
Long Chain FA	Myristic Acid	C14	16.8 – 21.0
	Palmitic Acid	C16	7.5 – 10.2
	Stearic Acid	C18:0	2.0 – 4.0
	Oleic Acid	C18:1	5.0 – 10.0
	Linoleic Acid	C18:2	1.0 – 2.5
	Linolenic Acid	C18:3	0 – 0.2
	Arachidic acid	C20:0	0 – 0.2
	Gadoleic acid	C20:1	0 – 0.2

Note:

Chemical criteria: Heavy metals and Mycotoxins does not exceed the norms of the EU regulation 2023/915 and amendments to this regulation. Pesticides does not exceed the norms of the EU regulation Nr. 396/2005. GMO does not exceed the requirements of the EU regulation 1829/2003.

Allergens Without allergens and traces of allergens.

Usage: Suitable for anyone except babies.

Prepared by:
Quality Manager
Dr. Natalija Liškauskienė

Allergens::When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO