Product Specification
Conventional Refined Bleached Deodorised Coconut Oil

Product Identification	
Product Name	Refined Bleached Deodorised Coconut Oil
Country of Origin	Philippines
Country of Processing	Philippines
Ingredients	100% Coconut Oil
Process Description	Refined coconut oil is obtained in the process of mechanical expelling of coconut copra (high-pressure oil extraction). The expressed paring oil is then refined, bleached, deodorized (RBD) where impurities are removed in a series of steps, such as degumming, neutralizing, bleaching and deodorizing. Coconut oil passes through multiple filters to trap impurities before being packed. The key processing steps and heat treatment include crude oil heating, drying, bleached oil heating, regenerative heating, final heating to remove/evaporate the condensate of volatile components and deodorizing to remove fatty acid, aldehydes, ketones and other impurities from the oil.
Our Supplier Certifications	GFSI, Kosher, Halal
Allergens	Free of allergens as per the EU Regulations
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarian diets

Organoleptic	
Colour & Appearance	Light to yellowish liquid. For tropical/warm countries (ambient temp. 25 to 32°C), the oil remains clear and liquid and can form white to light yellow sediments at the bottom of the container. For cold countries (ambient temp. below 25°C), the oil will solidify.
Odour	Odourless

Physical & Chemical Standards		
Test	**Specification Limits**	**Method**
Colour Lovibond R 5¼" cell	2.0 max.	Spectrocolorimetry/Lovibond Tintometer
Moisture Content	0.10% max.	Karl-Fischer Titration /AOCS Ca 2e-84
Free Fatty Acid (as Lauric Acid)	0.10 % max.	AOCS Official Method Ca 5a-40, 7th Ed., 2017
Peroxide Value (mEq/kg)	1.0 max.	AOAC Official Method 965.33, 20th Ed., 2016
Iodine Value (I_2/100g)	7 – 15	AOCS Official Method Cd 1d-92, 7th Ed., 2017
Saponification Value (mg KOH/g)	250 – 264	AOCS Official Method Cd 3-25, 7th Ed., 2017
Melting Point	24 – 26°C / 75.2 – 78.8°F	MP55 Melting Point System (QLY-LAB-2214 REV0)

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Prepared By:	*Madusha Dassanayaka*	**Approved By:**	*Esther Kiwana*

Physical & Chemical Standards – Contd.		
Heavy Metals & Pesticide Residues	Product is produced in compliance with the UK & European Legislation and does not exceed the maximum levels for certain contaminants in food incl. heavy metals (Commission Regulation EU No. 2023/915 and subsequent amendments) and maximum residue levels for pesticides (Regulation EC No. 396/2005 and subsequent amendments)	
References:	Regulation (EC) No. 2023/915, Regulation (EC) No. 396/2005.	
Mineral Oil Hydrocarbons (MOSH/POSH/MOAH)	MOSH/POSH (sum) C10 - C50 MOAH (sum) C10-C50	<13 mg/kg <2 mg/kg)
References:	European Food Safety Authority (EFSA) Journal V21, issue 9, September 2023 European Commission Standing Committee on Plants, Animals, Food and Feed Section Novel Food and Toxicological Safety of the Food Chain (February 2024).	
Polycyclic Aromatic Hydrocarbons (PAHs)	Benzo(a)pyrene Sum of PAHs (PAH4) benzo(a)pyrene benzo(a)anthracene benzo(b)fluoranthene chrysene	<2.0 µg/kg <20.0 µg/kg
Reference:	Commission Regulation (EU) No. 2023/915	
Glycidyl Fatty Acid Esters	Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD Glycidyl fatty acid esters, expressed as glycidol	<1,250 µg/kg <1,000 µg/kg
Reference:	Commission Regulation (EU) No. 2023/915	
Phthalates	Butylbenzylphthalate [BBP] Di-(2-ethylhexyl) terephthalate [DEHP] Di-butylphthalate [DBP] Diisononylphthalate [DINP] Di-iso-Decylphthalate [DIDP] *Specific Migration Limit (SML) for the packaging material. Limit in the final product is up to 0.1% (1,000 mg/ kg)	<30 mg/kg* <1.5 mg/kg* <0.3 mg/kg* <9.0 mg/kg * <9.0 mg/kg*
Reference:	Commission Regulation (EU) No. 10/2011	

Microbiological Standards		
Test	**Specification Limits**	**Method**
Total Plate Count (cfu/g)	1000 max.	Plate Count Method/ (FDA BAM, Ch.3,)/AOAC 90.12
Mould Count (cfu/g)	100 max.	Pour Plate Method (FDA BAM, Ch.18)/ AOAC 997.02
Yeast Count (cfu/g)	100 max.	Pour Plate Method (FDA BAM, Ch.18)/AOAC 997.02
Coliform Count (MPN/g)	<3	Conventional Method-MPN (FDA BAM, Ch.4)/AOAC 991.14
E. Coli (MPN/g)	<3	Conventional Method-MPN (FDA BAM, Ch.4,)/AOAC 991.14
Salmonella (in 2 x 375g)	Negative	Conventional Method (FDA BAM, Ch.5,)/ AOAC 2016.01
S. Aureus (cfu/g)	<10	Spread Plate Method (FDA BAM, Ch.12)/AOAC 2003.08

Nutritionals		
Nutritional Information (Per 100g)	**Energy (kJ)**	3696
	(kcal)	899
	Protein (g)	<0.1
	Fat (g)	99.9
	Of which Saturates (g)	86.5
	Of which Mono-Unsaturated (g)	10.2
	Of which Poly-Unsaturated (g)	3.3
	Carbohydrates (g)	<0.1
	Of which Sugars (g)	<0.5
	Fibre (g)	<0.1
	Salt (g)	<0.0025
Fatty Acid Composition %	Caproic	0 - 0.8
	Caprylic	3.8 - 10
	Capric	3.8 - 8.5
	Lauric	40 - 50
	Myristic	15 - 21
	Palmitic	7.0 - 15
	Palmitoleic	Not detected
	Stearic	2.0 - 4.0
	Oleic	4.5 - 10.5
	Linoleic	0 - 3.5

Packaging Information		
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
Packaging Format	1000 litre (920 kg) IBC container	12.5 kg /20 kg Bag-in-Box
Pallet Configuration	According to the contract. Pallet configuration may vary.	
Labelling	Product name, manufacturer, COO, net weight, lot/batch number, manufacturing and best before dates	

Shelf life	24 months from manufacturing date when stored in original packaging under recommended storage conditions
Storage Conditions	Recommended temperature range and humidity: 25 - 32 °C at 70% maximum relative humidity. The product is liquid at temperatures above 25°C. ***NB: The processor's recommended temperatures of 25-32°C are the ambient temperatures in the country of manufacture.*** Store in odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas.

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	BIB 12.5 kg/20 kg	1 tonne Tote (IBC)
Melting / Thawing Instructions	To melt, scoop the portion of oil needed from the carton and transfer it to a separate container. Cover the container and place over a warm to hot water bath until melted.	There is a heating pad on the base of the IBC for use in melting /thawing the contents of the 1 tonne Tote. **Liquification of coconut oil** The heater, with a 52°C thermostat, does not keep the entire contents of the tote heated at 52°C. When the heater reaches 52°C, it automatically switches off. Heat is then transferred to the product up in the tote, causing the temperature near the heater to decrease. Once the temperature drops to around 38°C, the heater switches back on, initiating another heating cycle and that repeats repeatedly. Based on the unique characteristics of each product and external factors such as ambient temperature (e.g., temperature outside, warehouse conditions), the duration required for complete liquefaction may vary. When melted, the product may develop slight turbidity and may form white to light yellow sediments at the bottom of the container. **Re-heating** **Please note:** If the contents of the IBC are repeatedly re-heated deterioration in the appearance of the coconut oil may occur. To mitigate quality degradation, it's advisable to avoid multiple thawing and freezing cycles.
	Safety instructions – once the product is liquid: ○ Important! Always unplug the heater before discharging. ○ It's recommended to empty the whole product at once. ○ It's possible to partially empty the product but ensure that there is at least 200 L of the product inside the tote when the heater is on. ○ Do not heat the empty package.	
Warranty	**It Is Warranted That:** The Foodstuff, Packaging And Label (Hereinafter Called "The Product") Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.	

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies 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