



## Product Specification RBD Coconut Oil

Product Identification		
<b>Product Name</b>	RBD Coconut Oil	
<b>Country of Origin</b>	Indonesia, Papua New Guinea and Philippines (packed in the UK)	
<b>Ingredients</b>	100% Coconut Oil	
<b>Process Description</b>	<p>Refined coconut oil is produced in the process of expelling oil from coconut kernels (copra) using mechanical and chemical extraction that utilizes solvents (hexane) as a means of obtaining the coconut oil from copra.</p> <p>The extracted oil is refined, bleached and deodorized (RBD) to remove impurities in a series of steps. The RBD coconut oil is then sieved, filtered and packed.</p>	
<b>Certifications</b>	GFSI, Kosher, Halal	
<b>GMO Statement</b>	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
<b>Dietary Suitability</b>	Suitable for Halal, Kosher, Vegan and Vegetarian diets	
Organoleptic		
<b>Colour &amp; Appearance</b>	Pale yellow to white/off white colour. Coconut oil is liquid in the hot ambient temperatures of the producing countries but may solidify, or partly solidify, in cooler climates, such as in the UK.	
<b>Taste</b>	Bland taste, no rancid or off flavours	
<b>Aroma</b>	Free from rancid odours and off taints	
<b>Texture</b>	Soft fat with a smooth texture. Liquid at temperatures above melting point.	
Physical & Chemical Standards		
Test	Specification Limits	Method
FFA (as lauric acid)	0.15% max.	ISO 660:1999
Peroxide Value (meq O <sub>2</sub> /kg)	2.0 max.	ENS-ISO 3960:2007
Melting Point (°C)	24.0 – 27.0	NEN 6313:1977
Moisture	0.1% max.	ISO 8534:2007
Colour Lovibond R 5¼"	3.0 max.	ISO 15305:1998
Colour Lovibond Y 5¼"	30.0 max.	ISO 15305:1998
Solid Fat Content at 10°C	78.0 – 84.0%	pNMR
Solid Fat Content at 20°C	34.0 – 42.0%	pNMR
Solid Fat Content at 30°C	0.0 – 1.0%	pNMR
Relative Density at 20°C (g/cm <sup>3</sup> )	0.87 – 0.90	ISO 1183:2004
Refractive Index n <sub>D40</sub>	1.448 – 1.450	ISO 6320:2000

<b>Document No.:</b>	<i>RBDCOPHIDPNG</i>	<b>Version No:</b>	<i>001</i>
<b>Reason for Issue:</b>	<i>Added new packaging format (12.5kg bag-in-box). Superseded RBDCOPALLECONIBC</i>	<b>Date Of Issue:</b>	<i>14/07/2021</i>
<b>Prepared By:</b>	<i>Marcelina Michalewicz</i>	<b>Approved By:</b>	<i>Esther Kiwana</i>





**Physical & Chemical Standards – Contd.**

<b>Heavy Metals &amp; Pesticide Residues</b>	<p>Product does not exceed the maximum residual levels for heavy metals (Reg. EC N<sup>o</sup> 1881/2006) and are produced in compliance with UK &amp; European Legislation, and subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N<sup>o</sup> 396/2005 and amended legislation).</p> <p>There are no written assurances obtained from refinery suppliers of coconut oil that they guarantee that the product supplied will meet the pesticide requirements of EU Legislation for infant formula and manufactured baby foods. Therefore, it is not recommended that the refined coconut oil is used in the preparation of baby foods.</p>
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**Microbiological Standards**

Product comply with the microbiological criteria for foodstuffs according to Commission Regulation (EC) 2073/2005. Refined Oils and Fats undergo a sterilization step which renders them unsusceptible to the growth of microorganisms due to their low water activity levels. Additionally, the product is deodorized according to FEDIOL Code of Practice (min. 180°C for min. 2 hrs), which effectively eliminates microbiological activity. The Institute of Food Science and Technologies' "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products packed under good hygienic conditions and that monitoring is not required.

**Nutritionals**

<b>Nutritional Information (Per 100g)</b>	<b>Energy (kJ)</b>	3696
	<b>(kcal)</b>	899
	Protein (g)	0
	Fat (g)	99.9
	Of which Saturated (g)	86.5
	Of which Mono-Unsaturated (g)	6.0
	Of which Poly-Unsaturated (g)	1.5
	Carbohydrates (g)	0
	Of which Sugars (g)	0
	Fibre (g)	0
Salt (g)	< 0.05	

**Packaging Information**

<b>Packaging Compliance</b>	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
<b>Packaging Format</b>	1000L IBC container (Top Fill/Bottom Discharge LLDPE Liquid Liner in PP Steel Reinforced CHEP Pallecon iCONIC to use with Adaptor S60 and Pallecon Heater Baseboard)	12.5kg Bag-in-Box (Blue Polyethylene Liner in the outer cardboard box sealed with LDPE tape)

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Packaging Information – Contd.		
<b>Packaging Dimensions &amp; Weights</b>	<ul style="list-style-type: none"> <li>- Internal Dimensions: 1130mm x 930mm x 985mm</li> <li>- External Dimensions: 1200mm x 1000mm x 1180mm</li> <li>- IBC Tare Weight: 100 ± 1.5kg</li> <li>- Liquid Liner Weight: 1.98kg</li> <li>- Net Weight: 1000L</li> </ul>	<ul style="list-style-type: none"> <li>- Inner Bag Dimensions: 585mm x 630mm</li> <li>- Outer Carton Dimensions: 590mm x 630mm</li> <li>- Inner Bag Weight: 26.8g</li> <li>- Outer Carton Weight: 176g</li> <li>- Net Weight: 12.5kg</li> </ul>
<b>Pallet Configuration</b>	1 x 1000L IBC container/pallet	16 cartons/layer – 5 layers/pallet
<b>Labelling</b>	Product name, manufacturer, lot/batch number, net weight, best before date	
<b>Example &amp; Explanation of Traceability Coding</b>	Production Code expressed in accordance with a Julian Code Calendar as: 21075K where: First 2 digits represent the year of production, 075 represents the date of production and: 001 = 1st January, 365 = 31st December (Leap year only 366 = 31st December), K is used as a site identification.  The Best Before Date comprise of the month and year and is determined from the actual production date. BBE Date expressed as: Month Year	
<b>Shelf life</b>	24 months from manufacturing date when stored unopened in original packaging under recommended storage conditions	
<b>Storage Conditions</b>	Store at ambient temperatures, off the floor in a clean, cool and dry area. Keep away from strongly odorous materials and direct sunlight. Avoid storage in high moisture areas.	

**Allergens:-**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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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