



ISO 22000

BUREAU VERITAS
Certification



PRODUCT SPECIFICATION

PRODUCT NAME: Organic Coconut Oil Refined Bleached Deodorized

Last revision: 09.11.2023

1. PRODUCT DETAILS

Product	Organic Coconut Oil Refined Bleached Deodorized
Ingredient	Coconut Oil (<i>Cocos nucifera oil</i>)
Preservative	Not added
Origin	Sri Lanka
Intended Use	RBD Organic 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 - 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. Thawing must be done only once. If the oil is reheated, the probability of caramelizing white to yellow sediments increases.
Shelf life	24 months from date of manufacture.
Certificates	Kosher, Organic, ISO 22000:2018.

2. ORGANOLEPTIC PARAMETERS

Parameter	Limits/Specification
Color and Appearance	Light yellowish color liquid at room temperature -liquid above 25 °C <2 (25 mm cell on the Lovibond color scale expressed in Y+5R not deeper than) White color at solid form (at less than 25 °C)
Aroma	Free of coconut aroma
Weight per 1000 ml	913 g

3. CHEMICAL, PHYSICAL & MICROBIOLOGICAL PARAMETERS

Chemical and Physical Parameters



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Parameter	Limits/Specification
Free Fatty Acid (as Lauric Acid)	0.1% Max
Iodine Value	7.5-11.0 g I ₂ /100g
Color (Lovibond)Red/Yellow	2.0 R max / 10.0 Y max.
Melting point	24 – 26 °C
Moisture	0.1 max.
Rel. density (X °C / water at 20 °C)	0.913 - 0.920 g/cm ³ X = 30°C
Insoluble impurities percent by mass	0,05%
Saponification value	Min 255
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)	<3
E. coli (MPN/g)	<3
Yeast & Mold (CFU/g)	<100
Salmonella (in 2 X 375 g)	Absent

Mycotoxins

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

Typical Values	
	Per 100 g
Energy	858 kcal/3586 kJ
Total Fat	100 g
Saturated fat	85.7 g
Trans Fatty Acids	< 1.00 g
Cholesterol	0 g
Dietary Fibers	0 g
Carbohydrate	0 g
Sugars	0 g
Protein	0 g
Sodium	0 g

5. 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	40 – 50
Long Chain FA	Myristic Acid	C14	16.8 – 21.0
	Palmitic Acid	C16	7.5 – 15
	Stearic Acid	C18:0	2.0 – 4.0
	Oleic Acid	C18:1	5.0 – 10.2
	Linoleic Acid	C18:2	1.0 – 2.5
	Linolenic Acid	C18:3	0 – 0.2
	Arachidic acid	C20:0	0 – 0.2
	Eicosadienoic acid	C20:1	0 – 0.2



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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. Ionizing radiation does not exceed the requirements of the Directive 1999/2/EC. 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.

Quality Manager
Dr. Natalija Liškauskienė