

PRODUCT SPECIFICATION

Coconut Oil

Description	Refined Coconut Oil is a Lauric speciality fat produced according to good manufacturing practice and will comply with requirements of all UK and EU regulations for a food grade fat. Manufactured using non -genetically modified ingredients.		
Appearance (20°C)	Clear and bright when melted		
Odour	Free from any rancid and foreign odours		
Customs Tariff Number			
Origin	Philippines and Indonesia		
Application	Widely used in the Food, Feed and Cosmetic industries		
Function	Hair conditioning, Masking, Perfuming, Skin Conditioning		
INCI Name	Cocos Nucifera oil		
CAS Number	8001-31-8	EC Number	232-282-8

Product Breakdown

Ingredient	% in Product	Country of Origin
Coconut Oil	100	Indonesia, Philippines

General Product Details

Shelf Life and Storage Instructions	
Shelf life from date of production	12 months
Shelf life once opened	As coded if resealed and stored as advise below
Storage instructions	Store in a cool (10 – 20°C) dry place away from strong light and odours do not freeze
Transport temperature	Own collection
Recommended storage instructions once opened	Reseal and store in a cool (10 – 20°C) dry place away from strong light and odours do not freeze

Product Characteristic	
Appearance	White Solid Fat
Odour	Free from rancid and foreign odours
Flavour	Free from rancid and foreign flavours
Size	12.5kg

Analytical Characteristics- Typical			
Test	Test Method	Unit	Value
Free Fatty Acid	IUPAC 2.201	%	0.1 max
Peroxide Value	AOCS Cd 8-53	Meq/kg	1.0 max
Colour (5.25" Cell)	BS 684 1.14	N/A	1.5 Red Max
Solid Fat content @ 20°C	IUPAC 2.150	%	35 - 45
Iodine Value	IUPAC 2.205	N/A	8 - 13

Microbiology Analysis				
Organism	Unit	Target	Reject	Test Method
TVC	Cfu/g			
E. Coli	Cfu/g			
Salmonella spp.	In 25g			
Staph. Aureus	Cfu/g			
Coliforms	Cfu/g			
Listeria spp.	In 25g			
Lactobacillus	Cfu/g			
Yeast	Cfu/g			
Mould	Cfu/g			
Others –				

Comments: - The Institute of Food Science & Technology's "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products when packed under good hygienic conditions and that monitoring is not required.

Nutrition Information (per 100ml as sold)		
Test	Unit	Result
Energy	Kcals/kJ	899/3696
Carbohydrate:		0
Of which sugars	(g)	0
Of which polyols	(g)	
Of which starch	(g)	
Fat:		99.9

Of which saturates	(g)	87
Of which mono-unsaturates	(g)	6
Of which poly-unsaturates	(g)	2
Fibre	(g)	0
Protein	(g)	0
Salt	(g)	0

Dietary and Food Intolerance Information	Yes	No
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	Yes	
Suitable for Halal Diets	Yes but not certified as such	
Suitable for Kosher Diets	Yes but not certified as such	

Genetically Modified Organisms and Irradiation	Yes	No
Does this product contain any genetically modified protein or DNA?		No
Has this product and its ingredients been genetically modified?		No
Has this product been irradiated?		No

“FREE FROM” List (If ‘YES’ the product is free from the material listed)

Items	Yes	No	If ‘No’ please specify the name and E number of the additives
Colours	Yes		
Azo Colours	Yes		
Antioxidants	Yes		
Preservatives	Yes		
Flavourings	Yes		
Flavour Enhancers	Yes		
Sweeteners	Yes		
Emulsifiers, Stabilisers and Thickeners	Yes		
Anti-Caking and Firming Agents	Yes		
Yeasts	Yes		
Other Additives		No	Citric acid- E330 added to vegetable oils as non-declarable processing aid.
Fruit and Fruit Derivatives	Yes		
Vegetable and Vegetable Derivatives		No	Oils Classed as vegetable oils
Animal Products & Derivatives (Beef/Lamb/Pork/Poultry)	Yes		

Allergens and Food Intolerance (Please confirm the presence of absence of allergens)

No.	Allergen Lists	Product Contains Allergens		In which component is the allergen contained
		Yes	No	
1	Milk & Milk Derivatives		No	
2	Egg & Egg Derivatives		No	
3	Fish, Crustacean, Molluscs & Derivatives		No	
4	Peanut & Derivatives		No	
5	Nut Derivatives		No	
6	Sesame Seeds & Derivatives		No	
7	Soya & Derivatives		No	
8	Wheat/Barley/Oats/Rye & Derivatives		No	
9	Maize & Maize Derivatives		No	
10	Gluten		No	
11	Celery, Celeriac & Derivatives		No	
12	Mustard & Derivatives		No	
13	Lupin		No	
14	Sulphites/Sulphur Dioxide		No	

Packaging Information

No.	Description/Details	Answer
1	Selling units available – e.g. 12.5kg, 10 kg Box, Litre, KG	12.5kg box
2	How many selling units per pallet?	80

Primary Packaging Weights – e.g. Boxes, Bags, Lids, Labels, Liners

Packaging item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Liner Bag		16g					
Carton	239g						

Pallet Packaging Weights – e.g. Shrink Wrap, Pallet, Layer pads

Packaging item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Pallet						30kg	
Stretch wrap		338g					

Warranty Statement

The material shall be natural, free of impurities, infestation, off-odours and conform in full to any UK and/ or EU legislation in respect of Heavy Metals, Dioxins, Dioxin-like PCB's, Benzo-a-pyrene, PAH4, Pesticide and Solvent Residues.

The material will be manufactured and packaged in accordance with Good Manufacturing Practice and any appertaining Codes of Practice.

A Certificate of Analysis, noting relevant analytical parameters for each batch and conforming to this specification, will be made available by Madar Corporation.

DISCLAIMER:

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.

Please note as this is a wholly natural material some parameters, in particular, appearance, colour and odour, may change due to natural variation and climate change. This in no way affects the quality and efficacy of the product.