

AGRI EXIM

PRODUCT SPECIFICATIONS

VIRGIN COCONUT OIL, ORGANIC

GENERAL INFORMATION:

ORIGIN: PHILIPPINES

INGREDIENT: 100% organic coconut

OTHER INGREDIENTS: No added ingredients

PRESERVATIVES: No added preservatives

GENERAL DESCRIPTION: Intended for direct consumption. Product can be consumed and may or may not require further processing or as an ingredient. It can be taken orally or can be used as a moisturizer applied to the skin and hair. Base oil for other essential oils. Oil can be used for cooking. Fully Organic Certified Manufacturing & Packing Facility. Virgin coconut oil is rich in medium chain fatty acid and most of the fatty acid is Saturated Fatty acids. Lauric (C12) & Capric (C10) acid.

PROCESSING: Virgin coconut oil is obtained by mechanical process not exceeding 60°C and without subjecting it into any chemical changes. Whole matured nuts are husked and pared to remove the outer shell and brown skin (testa) or split it. The white meat is then milled/grated to fine granules and dried. The dried coconut is made to pass through a cold process expeller and the oil is collected in a receiving pan and pumped through a filter (series of filters) resulting in a clear, fresh Virgin Coconut Oil. It is hygienically packed after a full analysis is done for Chemical, Physical and Microbiology parameters.

PHYSICAL PARAMETERS:

FLAVOR	Pleasant aroma characteristic to mild, fresh coconut with no off taste.
APPEARANCE	Free-flowing liquid and uniform consistency, free from visible foreign matter. This product will solidify and become cloudy below 25°C because of medium chain fatty acid. Before dispensing, gradually thaw above melting point.
COLOR	Crystal clear, Color 25mm cell on lovibond color scale in Y+5R, not deeper than 0.9Y to 0.1R.

CHEMICAL PROPERTIES:

RELATIVE DENSITY AT 30°C	0.915 to 0.920
FREE FATTY ACID (AS LAURIC % AND OLEIC, %)	0.20% max.
MOISTURE CONTENT, %	0.10% max.
SAPONIFICATION VALUE, %	250 to 260 mg KOH/g minimum
PEROXIDE VALUE	3 meq/kg maximum
IODINE VALUE	4.1 to 11%
UNSATURIFIABLE MATTER	0.2 to 0.5%

MICROBIOLOGICAL PROPERTIES:

AEROBIC PLATE COUNT	100 cfu/g or cfu/ml
COLIFORMS	<10 cfu/g or <3.0 MPN/g
E. COLI	Negative or None Detected
MOLDS AND YEAST	10 cfu/g or cfu/ml
STAPH AUREUS	Negative or None Detected
SALMONELLA SPP.	Negative or None Detected

AGRI EXIM

FATTY ACID COMPOSITION:

CAPROIC	0.1 to 0.7
CAPRYLIC	4.0 to 10.0
CAPRIC	4.0 to 8.0
LAURIC	45.1 to 56.0
MYRISTIC	16.0 to 21.0
PALMITIC	7.5 to 10.2
STEARIC	2.0 to 5.0
OLEIC	5.0 to 10.0
LINOLEIC	1.0 to 2.5

HEAVY METALS:

IRON (Fe)	5.0 mg/kg max.
COPPER (Cu)	0.40 mg/kg max.
LEAD (Pb)	0.10 mg/kg max.
ARSENIC (Ar)	0.10 mg/kg max.

NUTRITIONAL VALUES:

AMOUNT PER 100g	
ENERGY/CALORIES (KCAL)	892
TOTAL LIPID/FAT (G)	99.06
Saturated (g)	82.475
Monounsaturated (g)	6.332
Polyunsaturated (g)	1.702
Trans (g)	0.028
CHOLESTEROL (G)	0
TOTAL CARBOHYDRATES (G)	0
FIBER, TOTAL DIETARY (G)	0
TOTAL SUGAR (G)	0
PROTEIN (G)	0
SODIUM (G)	0
VITAMIN A (µG)	0
VITAMIN C (MG)	0
VITAMIN D (µG)	0
CALCIUM (MG)	1
IRON/Fe (MG)	0.05
POTASSIUM (MG)	0

PACKING AND SHELF LIFE:

PACKAGING SIZE: 920kg Spacecraft totes with Heat Pad (20 tote/20’FCL), 190kg Steel Barrel (80 barrels/20’FCL), 18.4kg of Plastic Pail (600 pails/20’FCL) and 22,400kg Flexibag with heat pad.

AGRI EXIM

LABELLING: Consists of Product Name, Net Content, Name and Address of Manufacturer, Name and Address of Consignee, Country of Origin, Best Before Date and Lot Code.

SHELF LIFE: Stable up to 24 Months from Manufactured Date.

STORAGE CONDITION: Store in a dry place at ambient temperature and not below 25°C and away from direct sunlight.

References: Philippine National Standard-BAFS22-2007 Virgin Coconut Oil Asian and Pacific Community (APCC) Amended August 2009 National Nutrient Database for Standard Reference Release 28 revised May, 2016	Revision No. 0002	Issue Date: March 26, 2018
---	-------------------	----------------------------