

1.3) ORGANIC REFINED COCONUT OIL (RBD)

PRODUCT SPECIFICATION

PRODUCT

Physically Refined, Bleached and deodorized coconut oil. Considered to be a 'Solid Fat" with melting properties near room temperature. It is water -like in appearance when melted, one of the cleanest tastings, and naturally stable oil Refined Coconut oil is used for Cooking, frying, spraying & other edible applications

INGREDIENTS

100% refined Coconut Oil

PACKAGING

200ml, 300ml, 500ml, 1000ml & 1500ml wide mouth glass jars & pet bottles or Bulk packing in 5Lt, 10Lt, 20Lt pp bucket or 200 Lt steel Drum or 1,000 Lt Totes IBC Totes

STORAGE

Store in a cool, dry and odor free area with ambient temperature not above 30° C and Below 60% Relative Humidity

SHELF LIFE

24 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. EU Organic. USDA Organic

| ORGANOLEPTIC PARAMETERS | | | |
|-------------------------|---------------------------|----------------------|--|
| Parameter | Test Limits/Specification | | |
| | Method | | |
| Color | Visual | Clear White Pale- | |
| | | Yellow Liquid | |
| Taste | Sensorial | Tasteless | |
| Odor | Sensorial | odorless | |
| Impurities | Visual | Free from impurities | |

| MICROBIOLOGICAL PROPERTIES | | | |
|----------------------------|----------|----------------------|--|
| Parameter | Test | Limits/Specification | |
| | Method | | |
| Escherichia coli | SLS | Absent | |
| | 516:part | | |
| | 12:2013 | | |
| Salmonella s | SLS | Absent | |
| | 516:part | | |
| | 5:2013 | | |
| Total coliform | SLS | Absent | |
| | 516:part | | |
| | 3 Sec | | |
| | 1:2013 | | |

| PHYSICAL & CHEMICAL PROPERTIES | | | | |
|--------------------------------|----------------|---------------|--|--|
| Parameter | Test Method | Limits/ | | |
| | | Specification | | |
| Moisture content, % | SLS: 32.2002 | Max 0.1 | | |
| Free Fatty Acid, % | SLS: 32.2002 | Max 0.1 | | |
| Saponification Value | AOCS Cd 3 - 25 | 250 - 265 | | |
| Iodine Value | ISO 3961:2013 | 7-11 | | |
| Peroxide Value | AOCS Cd 8 - 53 | 1 meq/kg | | |
| | | max | | |
| Slip Melting Point (in | AOCS Cc 3-25 | 22 -27 | | |
| 0C) | | | | |
| Insoluble Impurities | | 0.05 max | | |



NUTRITION FACTS

| 35 servings per 500g container | | |
|--------------------------------|---------------|--|
| Serving size | (14g) | |
| Amounts Per Serving | | |
| Calories | 130Kcal | |
| | % Daily Value | |
| Total Fat 14g | 18% | |
| Saturated Fat 13g | 65% | |
| Trans Fat Og | | |
| Cholesterol Omg | 0% | |
| Sodium Omg | 0% | |
| Total Carbohydrates Og | 0% | |
| Dietary Fiber Og | 0% | |
| Total Sugar Og | | |
| Includes Og Added Sugars | 0% | |
| Protein Og | 0% | |

| FATTY ACID PROFILE | | | | | |
|--------------------|---------------|--------|--------|--|--|
| Typical Value | | | FATTY | | |
| | | | ACID % | | |
| Medium | Caproic Acid | C-6 | 0.6 | | |
| Chain FA | Caprylic Acid | C-08 | 8.4 | | |
| | Capric | C-10 | 6 | | |
| _ | Lauric Acid | C-12 | 48.1 | | |
| Long Chain | Myristic Acid | C-14 | 19.6 | | |
| FA | Palmitic Acid | C-16 | 7.9 | | |
| - | Stearic Acid | C-17 | 3.3 | | |
| | Oleic Acid | C-18:1 | 5.2 | | |
| | Linoleic Acid | C-18:2 | 0.9 | | |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2, 000 calories a day is used for general nutrition advice.

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