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PRODUCT SPECIFICATION

ORGANIC VIRGIN OIL (GRADE A) COLD PRESSED

COUNTRY OF ORIGIN:	Sri Lanka																
INGREDIENTS:	Organic Coconut Meat																
FORMS AVAILABLE:	Organic, Grade A (Extra Virgin) First Press of the Coconut Meat.																
PRODUCTION PROCESS:	Raw, Cold Pressed and Unrefined.																
DESCRIPTION:	Considered to be a 'solid fat' with melting properties near 25°. When melted it is water like in Appearance. Clean tasting and One of the most naturally stable Vegetable Oils. No Genetically Modified organisms are used during production of this product.																
EDIBLE APPLICATIONS:	Cooking, Baking, Grilling, Ice Cream Bar Coating Fat, Frozen Whipped Toppings, Coffee Whiteners, Baby Food, Sauces, Chewing Gum, Granola Bars, Flavours etc.																
NON-EDIBLE APPLICATIONS:	Hair Oil, Facial Cream, Shaving Creams, Lauric Fatty Acid Products, Furniture polishers, Soap, Candle Makers, etc.																
PRODUCT CERTIFICATION:	USDA Organic, EU Organic, JAS Organic (Japan), TUV (Austria)																
PRODUCTION CERTIFICATION:	ISO: 22000, GMP Certified (Good Manufacturing Practice's), SLS Certified. (SriLankan Standards Institution)																
QUALITY VALUES:	<p>Colour and Appearance: Clear, free from visible foreign matter.</p> <p>Flavour and Aroma: Mild, Fresh characteristics of Coconut.</p> <p>Moisture: 0.08% by Mass.</p> <p>Peroxide, meq/kg: None Detected</p> <p>Melting Point: 25 - 26°C</p> <p>Saponification: 248.0 – 266.0</p> <p>Unsaponifiable matters: 0.2% by Mass.</p>																
TYPICAL VALUES:	<p>FATTY ACID COMPOSITION, (g/per 100)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%;">C8 Caprylic</td> <td style="width: 33%;">9.5</td> <td style="width: 33%;">C16 Palmitic</td> <td style="width: 33%;">7.4</td> </tr> <tr> <td>C10 Capric</td> <td>6.4</td> <td>C18 Stearic</td> <td>2.9</td> </tr> <tr> <td>C12 Lauric</td> <td>49.5</td> <td>C18:1 Oleic</td> <td>4.3</td> </tr> <tr> <td>C14 Myristic</td> <td>19.4</td> <td>C18:2 Linoleic</td> <td>0.6</td> </tr> </table> <p style="text-align: right; font-size: small;">*figures are approximate and may vary.</p>	C8 Caprylic	9.5	C16 Palmitic	7.4	C10 Capric	6.4	C18 Stearic	2.9	C12 Lauric	49.5	C18:1 Oleic	4.3	C14 Myristic	19.4	C18:2 Linoleic	0.6
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PACKAGING:	Available in following Sizes: 300ml / 500ml / 1 litre, Glass Jars.																
STORAGE & SHELF LIFE:	Store in a dry place at ambient temperatures and away from direct Sun light. This product will solidify and become cloudy and milky below 25°C. Stable up to 2 years from Production date.																



NUTRITIONAL VALUES

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The Results below Have Been analysed against **100g** of the Product, unless expressly specified.

ANALYSIS	RESULT
ENERGY	899 kcal
PROTEIN	0 g
CARBOHYDRATES	0 g
Of which SUGARS	0 g
CHOLESTEROL	0 g
TOTAL FAT	99.97 g
Of which SATURATED	95 g
<u>FATTY ACID COMPOSITION</u>	
LAURIC	49.5 g
CAPRYLIC	9.5 g
CAPRIC	6.4 g
MYRISTIC	19.4 g
PALMITIC	7.4 g
STEARIC	2.9 g
OLEIC (UNSAT'D)	4.3 g
LINOLEIC (UNSAT'D)	0.6 g
MOISTURE	0.08% (As a percentage of total Mass)
VITAMIN E	715 µg
IRON	1.2 mg/kg
SODIUM	0 g
FIBRE	0 g
PROTEIN	0 g

Nutritional Data provided by external analysis of I.T.I Laboratories SriLanka, (Industrial Technology Institute) Based on the Product Sample provided by St. Anne's Factory Ltd.