



Product Specification

RD Coconut Oil

Description: This oil is produced by the refining, bleaching and deodorisation of the crude oil obtained from coconut.

Appearance: Clear and bright pale yellow liquid when molten. White solid at lower temperatures.

Odour: Bland or faint typical, free from rancid or foreign odours.

Flavour: Bland or faint typical, free from rancid or foreign flavours.

Specification

Free Fatty Acid Content (%)	0.1 maximum
Peroxide Value (meq/kg)	1 maximum
Solid Fat Content N20 (%)	35 - 45
Colour (Lovibond 5¼")	1.5 red maximum

Typical Values

Saponification Value	240 - 270
Refractive Index (60°C)	1.441 – 1.443
Moisture (%)	0.1 maximum

Nutritional Values (typical figures per 100g):

Energy	3700 kJ / 900 kcal
Fat	100g
of which saturates	86.5g
monounsaturates	6.0g
polyunsaturates	1.5g
Carbohydrate	0g
of which sugars	0g
Protein	0g
Salt	0g

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Allergens

The oil does not contain any of the allergens required to be declared under current EU legislation, namely:

Cereals containing gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soyabeans, Milk, Celery, Mustard, Sesame, Lupin, Sulphur Dioxide.

Dietary Status

The product is suitable for:

Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes (not formally certified)

Genetic Modification

The oil does not contain, and is not obtained from, genetically modified organisms.