

# Coconut oil– Specification

Product: Organic Virgin Coconut oil

Country of Origin: Thailand

Date of Production: May 2009

Expiry: May 2011

## Microbiological analysis

	Standard	Results
<b>Description</b>	<b>Clear white oily liquid, soft coconut aroma and characteristic bland taste, liquid at room temperature</b>	<b>Passed test</b>
<b>Acidity index</b>	<b>Max 4.0 mg KOH/g</b>	<b>0.03</b>
<b>Peroxide value</b>	<b>Max 10 meq O<sub>2</sub>/kg</b>	<b>0.17</b>
<b>Iodine value</b>	<b>6 – 11 wijs</b>	<b>6.59</b>
<b>Saponification value</b>	<b>248 – 265 mg KOH/g</b>	<b>256.50</b>
<b>Unsaponifiable matter</b>	<b>Max 1.5%</b>	<b>0.08%</b>
<b>Soap content</b>	<b>trace</b>	<b>trace</b>
<b>Moisture at 103 C</b>	<b>0.05 – 0.2</b>	<b>0.12</b>
<b>Melting point</b>	<b>14 – 18 C</b>	<b>16</b>
<b>Specific gravity at 40 C</b>	<b>0.6 – 1.2</b>	<b>0.908</b>
<b>Refractive index at 40 C</b>	<b>1.2 – 1.6</b>	<b>1.45</b>
<b>Viscosity at 60 C</b>	<b>20-25 mPas</b>	<b>23.74</b>
<b>Chromatogram Acids</b>		
- Caproic acid	<b>Max 1.2%</b>	<b>0.00%</b>
- Caprylic acid	<b>3.4 – 15%</b>	<b>8.97%</b>
- Capric acid	<b>3.2 – 15%</b>	<b>6.99%</b>
- Lauric acid	<b>41 – 56%</b>	<b>50.36%</b>
- Myristic acid	<b>13 - 23%</b>	<b>17.46%</b>
- Palmitic acid	<b>4.2 – 12%</b>	<b>7.91%</b>
- Stearic acid	<b>1.0 – 4.7%</b>	<b>1.59%</b>
<b>Oleic acid</b>	<b>3.4 – 12%</b>	<b>5.88%</b>
<b>Linoleic acid</b>	<b>0.8 – 3.7%</b>	<b>0.85%</b>

## Nutritional information

	Quantity per serving size (15ml)
<b>Energy</b>	<b>120kcal/502Kj</b>
<b>Energy from fat</b>	<b>120kcal/502Kj</b>
<b>Total fat</b>	<b>14g</b>
- Saturated fat	13g
- Monounsaturated fat	1g
- Polyunsaturated fat	0g
<b>Cholesterol</b>	<b>0g</b>
<b>Carbohydrates</b>	<b>0g</b>
<b>Sugar</b>	<b>0g</b>
<b>Sodium</b>	<b>0g</b>